

KING'S CORONATION VEGETARIAN TASTING MENU

CHENESTON'S RESTAURANT

We would like to wish all our guests the warmest welcome to Cheneston's which takes its name from the old English for 'Kensington'. Executive Chef, Daniel Putz, and his team are committed to using sustainable supplies wherever possible and the very best seasonal ingredients, sourced from around the British Isles for our menu. Included within the menu are favourite dishes from Beatrice Tollman, Founder & President of the Red Carnation Hotel Collection. These recipes have either been passed down in the family or discovered whilst travelling; and all have been perfected from her personal experience and expertise in the kitchen.

Homemade Treacle Soda Bread

Marmite butter

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Coronation Cauliflower & Almond Croquette

Spiced apricot ketchup

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Heirloom Beetroot

Goat's curd, hazelnut

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Slow Cooked Clarence Court Duck Egg

Asparagus soldiers, truffled potato foam

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Wild Mushroom Risotto

Crispy shallot & lemon thyme crumb

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Leek, Potato & Cheese Pie

Wild garlic, broad beans, peas

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Lemon Posset

Blackberry

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King of Puddings

Rhubarb, custard, meringue

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Honey & Earl Grey Tea Macaron

Whisky & orange pâte de fruit

£125 per person

Optional Bouchard Finlayson wine flight available £70