



VALENTINE'S AT CHENESTONS

Treat your significant other to an unforgettable Valentine's Day dinner at Cheneston's. Indulge in exquisite dishes, from the Native Lobster Ragout with spiced carrot and bisque to a decadent 60% Manjari Chocolate Mousse. Our carefully crafted tasting menu combines the finest flavours to create the perfect meal for a romantic evening.

VALENTINE'S TASTING MENU

(£140)

Romance is on the menu with Chef Dan's exquisite tasting menu in Cheneston's, relax in calm and sumptuous luxury surroundings.

VALENTINES VEGETARIAN TASTING MENU

(£120)

Vegetarian alternative menu

OPTIONAL EXTRAS FOR YOUR ENJOYMENT WHEN VISITING CHENESTON'S RESTAURANT:

Pre-order a bottle of Champagne

Lanson Le Black Réserve (£140.00)

Expression of Interest: The Art of Sabrage (£155)

Sabrage is the technique of opening a bottle with a sabre - a method that became popular in France when the armies of Napoleon celebrated their victories. Napoleon is known to have said "Champagne! In victory one deserves it; in defeat one needs it." The blade travels up the neck of the bottle to break it away near the cork, leaving the main body of the bottle open and ready to pour.

Valentine's Hotel Stay

Valentines guests dining with us from 13th - 16th February 2024, are invited to stay the night at an exclusive discount of 15% off our Best Available Rate. Terms and conditions apply. By selecting this option a member of the hotel reservation team will be in touch to discuss available options.



VALENTINE'S AT CHENESTONS

THE ULTIMATE VALENTINE DINING EXPERIENCE: VALENTINE'S PRIVATE DINING IN THE ORATORY

As one of the most romantic dining rooms in London, there is no better location than to enjoy a luxurious dining experience in The Oratory.

Curate your dining experience:

Private Hire of The Oratory (£500)

Secure private hire of The Oratory, the previous chapel of the house, and the most romantic table in London.

Valentine's Tasting Menu (£140)

Romance is on the menu with Chef Dan's exquisite tasting menu in Cheneston's Restaurant, relax in calm and sumptuous luxury surroundings.

Valentines Vegetarian Tasting Menu (£120)

Vegetarian alternative menu

Lanson Le Black Réserve (£140)

Pre-order a bottle of Champagne for your table

Price is per bottle

ADDITIONAL ELEMENTS TO MAKE YOUR EXPERIENCE UNIQUE:

Sabrage Experience (£155)

Sabrage is the technique of opening a bottle with a sabre - a method which became popular in France when the armies of Napoleon celebrated their victories. Add this theatrical experience to a private dinner for an additional flourish. The price includes a bottle of Champagne

Flower displays and decorations

A member of our experienced Events Team would be delighted to talk you through possible flower displays and decorations.

(This is at an additional cost - the team will be in touch to advise)

Expression of Interest: Harpist

The events team at the Milestone would be happy to arrange a harpist to play in The Oratory for you.

(This is at an additional cost - the team will be in touch to advise)



*The Milestone Hotel
& Residences*



**VALENTINE'S DAY
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.

Brioche

Basil, Parmesan, black olive butter

Native Oyster

Watermelon, chilli, buttermilk

Native Lobster Ragoût

Spiced carrot, bisque

Slow Cooked Burford Brown Egg

Smoked bacon, sweetcorn

Roasted Fillet of Hereford Beef

Short rib & bone marrow croquette, Roscoff onion, Jerusalem artichoke, red wine jus

Or

Seared Halibut

Crayfish, cauliflower, confit potato, basil, lemon

Baron Bigod

Forced Yorkshire rhubarb

Champagne & Passion Fruit Posset

60% Manjari Chocolate Mousse

Blood orange, brownie, hazelnut

Rhubarb Pâte de Fruit

£140 per person



VALENTINE'S DAY VEGETARIAN TASTING MENU

CHENESTON'S RESTAURANT

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Brioche

Basil, Parmesan, black olive butter

Tenderstem Broccoli

Custard, 30-month aged Parmesan, puffed potato

Charred Leek

Chickpea, chilli, carrot

Slow Cooked Burford Brown Egg

Smoked tofu, sweetcorn

Crown Prince Squash Wellington

Cauliflower, confit potato, basil, lemon

Baron Bigod

Forced Yorkshire rhubarb

Champagne & Passion Fruit Posset

60% Manjari Chocolate Mousse

Blood orange, brownie, hazelnut

Rhubarb Pâte de Fruit

£120 per person