



The Milestone Hotel & Residences



CHRISTMAS DAY FESTIVE DINING

£365 PER PERSON

9 - 12 GUESTS

12:00 – 16:00 | 17:00 – 22:00

EXCLUSIVE HIRE OF THE BEAUTIFUL WINDSOR SUITE

A CHILLED GLASS OF LANSON CHAMPAGNE ON ARRIVAL

A FESTIVE FEAST INCLUDING TEA, COFFEE AND PETIT FOURS

CANDLES AND FLORAL ARRANGEMENTS

PERSONALISED PRINTED MENUS, PLACE CARDS, SEATING PLAN

FESTIVE BACKGROUND MUSIC OR BLUETOOTH SPEAKER

CHRISTMAS CRACKERS & CHRISTMAS TREE

AN ABUNDANCE OF FESTIVE CHEER FROM A VERY DEDICATED SERVICE TEAM

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

CHENESTON'S

CHRISTMAS DAY
25TH DECEMBER 2025

SELECTION OF HOMEMADE BREADS (V)

Cultured English butter

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SALT BAKED CELERIAC PAIN PERDU (V)

Winter truffle, roasted apple, yeast

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MERRIFIELD FARM DUCK LIVER PARFAIT

Winter leaves, clementine, port

SELLES-SUR-CHER GOAT'S CHEESE & POTATO MOUSSE (V)

Candied pecan, pickled golden raisin, red onion

H. FORMAN & SON ROYAL FILLET

Hot smoked rillette, nori, bergamot, avocado, radish

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POACHED NATIVE LOBSTER

Beef fat Rösti, tarragon

WILD MUSHROOM TARTLET (V)

Quail's egg, chive

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ROASTED CROWN OF NORFOLK BRONZE TURKEY

Sausage meat, cranberry & chestnut stuffed leg, pigs in blankets, traditional roast vegetables, gravy

CONFIT NORTH SEA HALIBUT

Scallop & prawn mousse, cavolo nero, caviar, Champagne velouté

ROASTED FILLET OF DRY AGED HEREFORD BEEF

Fondant potato, braised feather blade, celeriac, grain mustard, truffled red wine jus

BARBECUED LEEK, SMOKED RICOTTA & WALNUT TART (V)

Baby leek, roasted sprout tops, pickled walnut ketchup

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CRANBERRY SORBET (V)

Clementine custard, pain d'épices

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GUANAJA 70% DARK CHOCOLATE BASQUE CHEESECAKE (V)

Raspberry sorbet, crystalised pistachios

THE MILESTONE CHRISTMAS PUDDING (V)

Brandy custard

TOASTED COCONUT ENTREMET (V)

Passion fruit, mango, white chocolate

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PETITS FOURS (V)

(V) Vegetarian

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CHENESTON'S

CHRISTMAS DAY
25TH DECEMBER 2025

VEGAN MENU

SELECTION OF HOMEMADE BREADS
Cultured English 'butter'

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SALT BAKED CELERIAC
Winter truffle, roasted apple, yeast

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MORGHEW PARK FARM PINK FIR POTATO MOUSSE
Candied pecan, pickled golden raisin, red onion

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WILD MUSHROOM ARANCINI
Truffle, chive

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BARBECUED LEEK, SMOKED RICOTTA & WALNUT TART
Baby leek, roasted sprout tops, pickled walnut ketchup

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CRANBERRY SORBET
Clementine, ginger

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THE MILESTONE CHRISTMAS PUDDING
Brandy custard

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PETITS FOURS