

The Milestone Hotel
& Residences



PRIVATE DINING
& EVENTS

PRIVATE DINING MENU

SPRING/SUMMER 2025

Elevate your next gathering with a bespoke dining experience in one of The Milestone's private spaces, each offering a distinct character, steeped in heritage and styled with quiet opulence. Here, exceptional cuisine, warm hospitality, and artful interiors come together in a setting that reflects the soul of 19th-century London.

Each room tells its own story, adorned with original artwork, rich textures, and historic detail; an invitation to dine surrounded by beauty and legacy.

The Windsor Suite

Designed for refined private dinners and elegant cocktail receptions, this distinguished space features a striking chandelier, open fireplace, and butler's pantry. Flooded with natural light and fully air-conditioned, it balances heritage charm with modern comfort.

The Oratory

Once a private chapel dating back to the 1600s, The Oratory is a deeply atmospheric room ideal for intimate celebrations. Vaulted ceilings, wood panelling, and period detailing create a unique sense of intimacy and occasion.

The Stables Bar

An inviting, eclectic space for drinks receptions, the Stables Bar is adorned with equestrian artefacts and soft, sophisticated furnishings. Paintings by Belgian sporting artist Elie Lambert add character to this lively and elegant room.

Cheneston's Restaurant

The heart of The Milestone, Cheneston's blends rich wood panelling, graceful furnishings, and streams of natural light through original Victorian windows. A timeless backdrop for exceptional dining.

The Park Lounge

Perfect for afternoon teas or canapé receptions, this lounge offers the warmth of a private drawing room. With its open fireplace, plush armchairs, and views across Kensington Gardens, it's a luxurious escape from the city just beyond.

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.

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RECEPTION MENUS



CANAPÉ SELECTION

£5 per item or
6 for £27 | 8 for £32 | 10 for £38 | 12 for £45

FROM THE SEA

CURED SALMON TARTLET

Keta caviar, dill

SMOKED MACKEREL RILLETTES

Pickled cucumber, radish

MONKFISH SCAMPI

Malt vinegar tartare sauce

CHILLI & SOY SALMON TARTARE

Spring onion, ginger, lime, sesame

FROM THE LAND

BRAISED LAMB SHOULDER, GOAT'S CHEESE & BLACK OLIVE CROQUETTE

Sun dried tomato ketchup

FRIED SESAME CHICKEN

Kimchi mayonnaise

WHIPPED DUCK LIVER PARFAIT

Sour cherry, brioche

SMOKED MERRYFIELD DUCK TARTLET

Heritage beetroot, toasted hazelnut

VEGETARIAN

PEAR & ROQUEFORT TARTLET

Walnut, port

TRUFFLED CAULIFLOWER & CHEDDAR CROQUETTE

Grain mustard mayonnaise

ROSARY ASH GOAT'S CHEESE

Pickled apple, seeded cracker

PUMPKIN, SAGE & PINE NUT ARANCINI

Basil pesto

PLANT-BASED

PANKO CRUMBED AVOCADO

Sriracha & coriander coconut yoghurt

SALT BAKED CELERIAC & APPLE TARTLET

Roasted yeast

CAULIFLOWER PAKORA

Coriander & green chilli mayonnaise

SWEETCORN & SPRING ONION FRITTER

Green tomato chutney

PREMIUM SELECTION

£9 per item

NATIVE LOBSTER SPRING ROLL

Sweet chilli & mango dipping sauce

PANKO CRUMBED SCALLOP

Nduja mayonnaise

CHILLI & SOY SEARED YELLOWFIN TUNA

Wasabi mayonnaise

ROASTED FILLET OF BEEF SLIDER

Truffle mayonnaise, pickled shallot

HEREFORD BEEF TARTARE TARTLET

Smoked egg yolk, horseradish

BUTTERMILK FRIED DEVONSHIRE WHITE CHICKEN

Exmoor caviar

WILD MUSHROOM TARTLET

Poached quail's egg, black truffle hollandaise

SEASONAL SELECTION

MACARON PLATTER (3 PIECES) 11 PER PERSON
Silver platters of delicate macarons with a myriad of fillings and colours to choose from.

AFTERNOON TEA PASTRIES (3/5 PIECES) 15/25 PER PERSON
A delicate collection of our finest seasonal French cakes and pastries

CHEESEBOARD 14 PER PERSON
A selection of fine British cheese, served with an array of preserves, crackers, nuts and fruits on a board to share.

CHARCUTERIE BOARD 16 PER PERSON
Selection of British & European cured meats, served with a selection of pickles, preserves & sourdough bread on a board to share.

NATIVE* OR ROCK OYSTERS PRICE ON REQUEST
Individual/Half Dozen/Dozen
Served in the traditional style with lemon, Tabasco & pickled shallot
*Depending on availability

CAVIAR
Served on ice with:
Crisp potato Rösti with sour cream & chive or blinis with crème fraîche

30G EXMOOR OSCIETRA	145
50G EXMOOR OSCIETRA	220
50G CAVIAR HOUSE OSCIETRA	295

PRIVATE DINING MENU SELECTION



SUMMER MENU ONE

£115 per person

TO BEGIN

H. FORMAN & SON ROYAL SMOKED SALMON FILLET

Pickled cucumber, buttermilk, dill, keta caviar

MERRYFIELD FARM DUCK LIVER PARFAIT

Roasted peach, hazelnut, brioche

HEIRLOOM TOMATO TARTLET (V)

Brown butter burrata, basil, pine nut caramel

SIGNATURE MAINS

POACHED BREAST OF DEVONSHIRE WHITE CHICKEN

Mashed potato, wild mushrooms, baby leeks, wild garlic oil, smoked chicken velouté

CONFIT FILLET OF COD

Haricot bean & Bayonne ham cassoulet, peas, asparagus

RICOTTA, LEMON & MINT AGNOLOTTI (V)

Broad beans, Baby Gem, salsa verde

TO FINISH

KEY LIME POSSET

Muscovado streusel, mint, rum, meringue

CARAMELISED COCONUT TART (VG)

Coconut raspberry ripple ice cream

WARM GUANAJA CHOCOLATE MOUSSE

Toasted almond, cherry

SUMMER MENU TWO

£135 per person

TO BEGIN

HAND-DIVED SCALLOP

Curried Champagne velouté, pickled golden raisin, keta, coriander

CHICKEN & TARRAGON CONSOMMÉ

Truffle-stuffed wing, morel, summer truffle, wild garlic

DORSTONE GOAT'S CHEESE (V)

Green gazpacho, tempura courgette flower, datterini tomatoes, black olive crumb

SIGNATURE MAINS

ROASTED CANON OF CORNISH SPRING LAMB

Mashed potato, wild garlic, asparagus, peas & mint

STUFFED DOVER SOLE

Peas, broad beans, tiger prawn, lemon verbena, confit potato

CONFIT HERITAGE TOMATO, BASIL & BURRATA RAVIOLI (V)

Pine nuts, globe artichoke, courgette & basil purée, brown butter

TO FINISH

HAZELNUT "ROCHER"

Praline, Azélia 35% chocolate, "The Estate Dairy" milk ice cream

LEMON & PISTACHIO TIRAMISÚ

Limoncello, pistachio sponge, mascarpone

PAVLOVA

Meringue, raspberry, basil

AFTERNOON TEA

Afternoon Tea is a quintessentially English tradition and is upheld in its finest form here at The Milestone. Elevate your experience with a glass of Champagne Lanson, a Royal Warrant holder since 1900.



AFTERNOON TEA

£85 per person | £95 with Champagne

SAVOURY

SMOKED SALMON

Lemon & dill crème fraîche

EGG MAYONNAISE

Watercress

CUCUMBER

Cream cheese

WILTSHIRE CURED HAM

English mustard mayonnaise

MATURE CHEDDAR

Sandwich pickle

BEA TOLLMAN'S CHICKEN MAYONNAISE 🍷

Toasted almond

SCONES

FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream & homemade strawberry preserve

SWEET

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

TAHINI OPERA CAKE

STRAWBERRY TART & CHAMPAGNE JELLY

ELDERFLOWER & LIME BAVAROIS

PEACH & LEMON VERBENA CHOUX

COCKTAIL RECEPTIONS



COCKTAIL RECEPTIONS

Choose 2 cocktails from the list below for all your guests to enjoy.
Both the with-alcohol and alcohol-free versions of your cocktail will be available on the day.
£21 with alcohol | £14 alcohol-free

DRAGON PRINCE

Beefeater gin, lemongrass & ginger cordial, apple, bergamot, elderflower, gold

GLOWING SUNRISE

Veritas rum, coconut, lemon verbena, lime, grapefruit soda

WONDERLAND

Broken Clock vodka, Seedlip Spice 94, basil, cucumber, lemon, ginger ale

SOCIETY OF EXPLORATION

Desi Daru Alphonso mango vodka, dragon fruit, lemon juice

KIR ROYALE

Champagne, crème de cassis

COSMOPOLITAN

Broken Clock vodka, cranberry, Cointreau, lime juice

MISTLETOE

Beesou aperitif, Maxime Trijol cognac, walnut-infused Grand Marnier, plum sake

HONEYMOON

Botivo Botanical aperitivo, honey & passion fruit cordial, chamomile infusion, fresh lemon

ROCKING HORSE

Broken Clock vodka, passion fruit, lemon, ginger beer

ROSE ROYALE

Champagne, rose liqueur

CELEBRATION CAKES



CELEBRATION CAKES

Create your dream cake by choosing options from the menu below.

1 tier - £10 per person | 2 or 3 tiers - £20 per person

CHOCOLATE FUDGE

Rich, moist, and irresistibly decadent with layers of smooth chocolate ganache

VICTORIA SPONGE

A light, airy classic filled with sweet strawberry jam and whipped vanilla cream

CARROT CAKE

Spiced to perfection with a tender crumb and tangy cream cheese frosting

CLASSIC VANILLA

Simple, elegant, and timeless with a buttery vanilla bean sponge

RED VELVET

Velvety cocoa sponge with a hint of tang, paired with luscious cream cheese frosting

LEMON & POPPY SEED

Zesty lemon brightness with a delicate crunch of poppy seeds

CHOCOLATE & HAZELNUT

A nutty twist on chocolate indulgence with rich hazelnut layers

CARDAMOM & ORANGE

Fragrant cardamom and citrusy orange in a warm, spiced sponge

BLACK FOREST GÂTEAU

A luscious blend of chocolate, cherries, and whipped cream layers

ETON MESS

A cake version of the beloved dessert with crushed meringue, cream, and berries

DECORATION

Please choose up to 3 items

SUGAR FLOWERS

EDIBLE PEARLS

LUSTRE DUST

FRESH BERRIES

FRESH TROPICAL FRUIT

MULTICOLOUR SPRINKLES

CANDLES

MARASCHINO CHERRIES WITH STEMS

GOLD LEAF

ICING STYLE

SEMI-NAKED

SMOOTH BUTTERCREAM

LAMBETH

ALLERGENS

NUTS

DAIRY

GLUTEN

ALCOHOL

SHAPE

ROUND

SQUARE

HEART-SHAPED

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