

*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

<b>30G EXMOOR OSCIETRA</b>	<b>145</b>
<b>50G EXMOOR OSCIETRA</b>	<b>220</b>
<b>50G CAVIAR HOUSE OSCIETRA</b>	<b>295</b>

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



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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



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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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