



# AT CHENESTON'S

## VEGAN FESTIVE PRIVATE DINING MENU

30th November 2024 - 3rd January 2025

ROSEMARY & BLACK OLIVE FOCACCIA  
*Bouchard Finlayson olive oil*

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ROSCOFF ONION TARTE TATIN  
*Smoked cream cheese, winter truffle*

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JERUSALEM ARTICHOKE & CHESTNUT VELOUTÉ  
*Thyme honey, leek oil*

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SQUASH, SAGE & CRANBERRY WELLINGTON  
*Wild mushroom, vegan feta, pecan*

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GINGERBREAD STICKY TOFFEE PUDDING  
*Stem ginger ice cream*

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WHIPPED FETA  
*Sour cranberry, walnut & wild rice granola*

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



TWO-COURSE £90 | THREE-COURSE £110 | FOUR-COURSE £125 | FIVE-COURSE £140

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.