

AT CHENESTON'S

COCKTAIL RECEPTION CANAPÉS

25th November 2024 - 3rd January 2025

COLD

WHIPPED DUCK LIVER PARFAIT TARTLET

Chicory & orange marmalade

WHIPPED GOATS CURD CHOUX BUN 

Candied walnut, cranberry

CHILLI & SOY SEARED YELLOWFIN TUNA

Coriander & sesame mayonnaise

SMOKED CHICKEN TERRINE

Truffled mayonnaise, brioche

SALT BAKED CELERIAC TARTLET 

Mulled apple purée

SMOKED SALMON CHARCOAL CONE

Dill, Keta caviar

HEREFORD BEEF TARTARE

Beef fat rosti, smoked egg yolk, horseradish

HOT

LOBSTER THERMIDOR TARTLET

Tarragon mayonnaise

CURRIED PARSNIP HASH BROWN 

Golden raisin chutney

TUNWORTH & APPLE CROQUETTE 

Spiced cranberry

PUMPKIN, SAGE & PINE NUT ARANCINI 

Red onion jam

WILD MUSHROOM TARTLET 

Truffled hollandaise, tarragon

SWEET

MRS T'S BAKED VANILLA CHEESECAKE  

Cranberry

HAZELNUT PRALINE & PEAR CHOUX 

TONKA BEAN & BLACKCURRANT MACARON 

CARAMEL APPLE BAVAROIS

CHOCOLATE & CLEMENTINE LAYER CAKE 

6 FOR £32 | 8 FOR £38 | 10 FOR £44 | 12 FOR £50

Vegan options available on request

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.

 Denotes a favourite signature dish of Mrs T, our Founder and President.  Vegetarian |  Vegan