



TING 厅

Christmas Day Lunch £225

With Wine Pairing £340

Duck & Foie Gras Terrine

"Mince Meat" Chutney

(A,1,13)

Vouvray, Le 2016, Francois Pinon, Loire, France

or

Scallop with Truffled Chicken Jus

Masala Clementines

(H,5,7)

Belguardo Rosé, Mazzei, Tuscany, Italy

or

Roasted Porcini & Chestnut Salad

Red Wine Poached Egg, Watercress Soup

(V,A,6,13)

Mercrey, Domaine Faiveley, Burgundy, France

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Chanterelle & Sea Spinach Tart

Hazelnut Pastry, Roasted Beetroot Salad,

Served with Split Cranberry Dressing

(V,1,3,9)

Clos Mireille Rosé, Domaine Ott, Provence, France

or

Scottish Wild Caught Salmon

Smoked Clams, Baby Ceps, Bacon, Chablis

(P,A,5,9,13)

Chablis 1er Cru, 'Les Vaillons', Billaud Simon, Burgundy, France

or

Norfolk Bronze Turkey

Roast Potatoes, Stuffing, Glazed Carrots,

Cauliflower Cheese, Yorkshire Pudding

(P,A,3,6,9)

Calera, Pinot Noir, Central Coast, US

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Christmas Pudding

Brandy Anglaise

(A,1,3,6,13)

Sherry, Pedro Ximénez, Triana, Bodega Hidalgo, Jerez, Spain

or

Chestnuts & Blackcurrants

Macaron Glacé Ice Cream

(3,6,9)

Brachetto d'Acqui, Alasia, Piemonte, Italy

or

Mandarin Crèmeux

Pistachio 'Ice Cream'

(V,1)

Sauternes, Petit Guiraud, Bordeaux, France

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Mince Pies & Petit Fours

All prices are inclusive of VAT and service charge.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.



TING 厅

Christmas Day Dinner £225

With Wine Pairing £355

Duck & Foie Gras Terrine

"Mince Meat" Chutney

(A,1,13)

Vouvray, Le 2016, Francois Pinon, Loire, France

or

Scallop with Truffled Chicken Jus

Masala Clementines

(H,5,7)

Belguardo Rosé, Mazzei, Tuscany, Italy

or

Roasted Porcini & Chestnut Salad

Red Wine Poached Egg, Watercress Soup

(V,A,6,13)

Mercrey, Domaine Faiveley, Burgundy, France

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Chanterelle & Sea Spinach Tart

Hazelnut Pastry, Roasted Beetroot Salad,

Served with Split Cranberry Dressing

(V,1,3,9)

Clos Mireille Rosé, Domaine Ott, Provence, France

or

Scottish Wild Caught Salmon

Smoked Clams, Baby Ceps, Bacon, Chablis

(P,A,5,9,13)

Chablis 1er Cru, 'Les Vaillons', Billaud Simon, Burgundy, France

or

Wagyu Rib-Eye Steak

Poached Lobster, Squash & Fig Salad

served with Master Stock Jus

(H,A,4,9,13)

Black Stallion, Cabernet Sauvignon, Napa Valley, US

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Christmas Pudding

Brandy Anglaise

(A,1,3,6,13)

Sherry, Pedro Ximénez, Triana, Bodega Hidalgo, Jerez, Spain

or

Chestnuts & Blackcurrants

Macaron Glacé Ice Cream

(3,6,9)

Brachetto d'Acqui, Alasia, Piemonte, Italy

or

Mandarin Crèmeux

Pistachio 'Ice Cream'

(V,1)

Sauternes, Petit Guiraud, Bordeaux, France

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Mince Pies & Petit Fours

All prices are inclusive of VAT and service charge.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (GF) Gluten Free. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.