

TING

CHRISTMAS DAY SHARING MENU

Priced at £275 per person
Inclusive of a flute of Veuve Clicquot Champagne

STARTERS

(Choose 4)

Loch Duart Cured Salmon (H,7,13)
Traditional Gravdax Style, House-Cured Salmon Served with a Winter Salad

Game Terrine (H,3,10,13)
Served with Kumquat Relish

Japanese Potato Salad (H,3,6,7,8,11,13)
Bonito, Cucumber, Shiso, Keta Caviar

Christmas Salad (H,VE,1,13)
Kale, Sweet Potato, Pecan Nuts, Radicchio

Celeriac and Truffle Soup (VE,10,13)

MAINS

Char Siu Pork Belly (P,3,7,8,12,13)
Glazed Belly, Hispi Cabbage, Salt and Vinegar Pork Crackling

Norfolk Turkey Breast (H,6,13)
House Stuffing, Cranberry Sauce

Orkney Hand-Dived Scallops (H,5,6,9,13)
Carrot, Tarragon Chimichurri, Kaffir Lime Hollandaise

Shallot Tart (H,VE,1,3,13)
Caramelised Shallots, Roasted Chestnut, Vegan Jus

SERVED WITH

Roast Potatoes (H,VE) | Root Vegetables (H,VE) | Tenderstem Broccoli (H,VE)
Brussels Sprouts (H,VE) | Pigs in Blankets (P,3,11,13)

DESSERT

Apple Crumble (V,H,3,6,9)
Speculoos Crumble

Christmas Tiramisu (H,3,6,7,8,9)
Gingerbread Cream, Citrus

Yule Log (VE, 8)
Chocolate, Cherries

The following dishes are suitable for: (H) Halal, (VE) Vegan, (P) Pork, (1) Nuts, (3) Gluten, (5) Mollusc, (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

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.