

# TING

## THREE COURSE CHRISTMAS EVE DINNER

Priced at £180 per person  
Inclusive of a flute of Veuve Clicquot Champagne

Amuse Bouche

### STARTER

Jerusalem Artichoke & Shiitake Mushrooms (H,V,6,9,13)  
Served with Mint, Lime, and Fermented Porcini Mushroom Powder

Jersey Crab Salad (H,3,4,6,8,9,11,12,13)  
Confit Potato, Brown Crab Foam, Keta Caviar

Game Terrine (H,3,10,13)  
Kumquat Relish, Brioche

### MAIN

Barbary Duck (H,8,12,13)  
Turnips and Asian Pickled Winter Leaves

Wild Sea Bass (H,7,13)  
Sprout Leaves, Edamame, and Coconut and Lemongrass Sauce

Delica Pumpkin (H,VE,11,13)  
Turnips, Wasabi, and Vegan Jus

### DESSERT

Mont Blanc (VE,H,1,8)  
Chestnut, Blackcurrant

Spiced Chocolate Mousse (H,3,6,7,8,9)  
Milk Chocolate, Spices, and Goat's Cheese Ice Cream

Christmas Pudding (V,1,3,6,9,13)  
Brandy Sauce, Spiced Ice Cream

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (VE) Vegan, (1) Nuts, (3) Gluten, (4) Crustaceans, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk 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.