

TING

NEW YEAR'S EVE 2025 FOUR COURSE DINNER

**Priced from £450 per person inclusive of ½ a bottle of
Veuve Clicquot Champagne**

Bread Basket

Amuse Bouche

Lobster (H,3,4,6,9,1113)

Glazed Lobster served with Sichuan Peppercorn Hollandaise and a Lobster Salad

Raviolo (H,V,3,6,8,9,13)

Winter Truffle Raviolo with Mushroom Consommé

Wagyu Beef (H,3,8,9,13)

Turnips, Wasabi, and a Guinness Stout Jus

Pear and Champagne Granita (VE)

One Minute to Midnight (H,1,3,6,7,8,9)

Opalys White Chocolate paired with Panettone Mousse, Yuzu, and Almonds

The following dishes are suitable for: (H) Halal, (VE) Vegan, (3) Gluten, (4) Crustaceans, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (11) Mustard 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.

TING

NEW YEAR'S EVE 2025 VEGETARIAN FOUR COURSE DINNER

**Priced from £450 per person inclusive of ½ a bottle of
Veuve Clicquot Champagne**

Bread Basket

Amuse Bouche

Jerusalem Artichoke (H,V,6,9,13)

Texture of Jerusalem Artichokes, Sichuan Peppercorn Hollandaise

Shiitake and Kombu Consommé (H,VE,8,13)

Tofu, Seasonal Vegetables, Winter Truffle

Delica Pumpkin (H,VE,3,8,9,13)

Turnips, Wasabi, Vegan Jus

Pear and Champagne Granita (VE)

One Minute to Midnight (H,1,3,6,7,8,9)

Panettone Mousse, Yuzu

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