

TING

THREE COURSE FESTIVE LUNCH

Priced at £54 per person
Available from 12th November 2024 - 6th January 2025

STARTER

Heritage Beetroot Salad (H, VE, 1, 13)
Texture of Beetroot, Raspberry, Kalamata Olive Caramel

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

Hamachi Tiradito (H, 3, 6, 7, 8, 11, 13)
Grapefruit, Green Chilli, Citrus Aioli

MAIN

Corn-Fed Chicken (H, 3, 6, 8, 9, 12, 13)
Fried Polenta, Smoked Japanese Mayonnaise, Glazed Chicory

Loch Duart Salmon (H, 7, 13)
Served with Sprout Leaves, Edamame, and a Coconut & Lemongrass Sauce

Wok-Fried Aubergine (H, VE, 3, 8, 12)
Tofu, Shiso Leaves

SERVED WITH

Pak Choi (H, VE, 8, 10, 13)
Sambal Pak Choi

Jasmine Rice (H, VE, 12)

DESSERT

Linzer (VE, H, 1, 3, 6, 9)
Raspberries, Hazelnut, Tamarind Ice Cream

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

Festive Vacherin (VE, H, 8)
Gingerbread Cream, Bergamot, Earl Grey Tea

The following dishes are suitable for: (H) Halal, (VE) Vegan, (1) Nuts, (3) Gluten, (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.

TING

THREE COURSE FESTIVE DINNER

Priced at £79 per person
Available from 12th November 2024 - 6th January 2025

Amuse Bouche

STARTER

Heritage Beetroot Salad (H,VE,1,13)
Texture of Beetroot, Raspberry, Kalamata Olive Caramel

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

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

MAIN

Free Range Devon Duck (H,3,6,8,9,12,13)
Fried Polenta, Smoked Japanese Mayonnaise, Glazed Endive

Loch Duart Salmon (H,7,13)
Served with Sprout Leaves, Edamame, and a Coconut & Lemongrass Sauce

Wok-Fried Aubergine (H, VE,3,8,12)
Tofu, Shiso Leaves

SERVED WITH

Pak Choi (H,VE,8,10,13)
Sambal Pak Choi

Jasmine Rice (H,VE,12)

DESSERT

Linzer (V,H,1,3,6,9)
Raspberries, Hazelnut, Tamarind Ice Cream

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

Festive Vacherin (VE,H,8)
Gingerbread Cream, Bergamot, Earl Grey Tea

The following dishes are suitable for: (H) Halal, (VE) Vegan, (1) Nuts, (3) Gluten, (4) Crustaceans, (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.