

# TĪNG

## Christmas Eve Menu

Saturday 24th December 2022

6pm - 10:15pm

Three Courses - £115

With wine pairing - £200

### Starter

#### Foie Gras Terrine

*Mandarin, Matcha, Pain d'Epices*  
(A,3,6,9,13)

*Pinot Gris Grand Cru 'Kessler',  
Domaines Schlumberger, Alsace, France*

#### Cured Sea Trout

*Pink Grapefruit, Yuzu Dressing,  
Avocado*  
(H,7,13)

*Koshu Sur Lie, Chateau Mercian, Yamanashi, Japan*

#### Satay Purple Sprouting Broccoli

*Satay Sauce, Puffed Black Rice, Peanuts*  
(VE,H,2,8,13)

*Chardonnay, '12th Man', Wirra Wirra, Adelaide Hills, Australia*

### Main Course

#### Roast Beef Fillet

*Kale Chimichurri, Potato Terrine, Cep*  
(H,8,9,13)

*Supertuscan, 'Il Vigorello', San Felice, Chianti, Italy*

#### Steamed Sea Bass

*Schezuan Pepper Dressing, Chilli Bean Paste,  
Ginger, Spring Onion*  
(3,7,8,12,13)

*Riesling, In der Sangerei, A.J. Adams, Mosel, Germany*

#### Pumpkin Pie

*Roast Pumpkin, Chestnut,  
Chinese Master Stock, Coriander*  
(H,VE,3,8,10)

*Chardonnay, Black Stallion, Napa Valley, US*

### Dessert

#### Pear & Cinnamon Tart

*Pear Compote, Almond Cream,  
Vanilla Ice Cream*  
(H,V,1,3,6,8,9)

*Sauternes, Petit Giraud, Bordeaux, France*

#### Chocolate & Mandarin Mousse

*Spiced Orange Sorbet*  
(H,V,8)

*Petit Manseng, 'Clos Thou', Henri Lapouble-Laplace, Jurancon, France*

#### Cheese Platter

*Seasonal British Cheeses, Sourdough Crackers,  
Chutney, Grapes*  
(H,V,3,6,8,9,12)

*Single Vintage Port Tawny, Colheita 2003, Krohn, Douro, Portugal*

All prices are inclusive of VAT and service charge.