

TING

Christmas Day Menu

Sunday 25th December 2022

Lunch 12:30pm - 4pm | Dinner 6pm - 10:15pm

Three courses - £180 | With wine pairing - £285

Four courses - £200 | With wine pairing - £325

Starter

Foie Gras Terrine

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

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

Cured Salmon

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

Koshu Sur Lie, Chateau Mercian, Yamanashi, Japan

Mushroom Toast

*Grilled Portobello, Shitake soy,
Sorrel, Black truffle*
(V,A,3,6,8,13)

Barbera d'Alba, Pio Cesare, Piemonte, Italy

Intermediate

Jerusalem Artichoke Soup

Fermented Cep Powder, Pear
(V,H,1,9,13)

*Sherry Amontillado, Antique,
Fernando de Castilla, Jerez, Spain*

Main Course

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

Roast Norfolk Turkey

*Roasted Crown, Stuffing, Pigs in Blankets,
Cranberry Sauce*
(P,1,3,6,9,10,13)

Pinot Noir, Calera, Central Coast, California, US

Miso Glazed King Oyster

*Tempura Maitake Mushroom, Sea Beet,
Mushroom Broth*
(VE,8,13)

Valpolicella Superiore, 'La Giuva', Malesani Alberto, Veneto, Italy

All served with sides of roast potato
and seasonal vegetables.

Dessert

Christmas Pudding

Brandy Custard, Redcurrant
(V,A,1,3,6,8,9,13)

Pedro Ximenez, 'Triana', Bodega Hidalgo, Jerez, Spain

Spiced Chocolate Mousse

Spiced Orange Sorbet
(H,V,8)

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

All prices are inclusive of VAT and service charge.