

TING

New Year's Eve Menu

Saturday 31st December 2022

6pm - 7:45pm - £300 | With Wine Pairing - £415

8pm - 10pm - £400 | With Wine Pairing - £515

Amuse Bouche

Celeriac, Apple, Truffle

Celeriac Parfait, Granny Smith, Black Truffle
(V,H,GF,6,9,10,12)

Veuve Clicquot, 'Yellow Label', Champagne, France

Starter

Foie Gras Terrine

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

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

Fish Course

Seared Scallops

Satay Sauce, Caviar, Lime Powder
(H,1,2,5,7,8,13)

Bukettraube, Cederberg, Western Cape, South Africa

Main Course

Seared Japanese Wagyu Fillet

Kale Chimichurri, Potato Terrine, Cep, Black Truffle
(H,8,9,10,13)

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

Dessert

Black Forest Dome

Sour Cherry Compote, Cocoa Nib Mousse, Cherry Sorbet
(V,H,3,6,8,9)

LBV Port, Quinta do Noval, Douro, Portugal

All prices are inclusive of VAT and service charge.

TING

New Year's Eve Menu Vegetarian

Saturday 31st December 2022

6pm - 7:45pm - £300 | With Wine Pairing - £415

8pm - 10pm - £400 | With Wine Pairing - £515

Amuse Bouche

Celeriac, Apple, Truffle

Celeriac Parfait, Granny Smith, Black Truffle
(V,H,GF,6,9,10,12)

Veuve Clicquot, 'Yellow Label', Champagne, France

Starter

Beetroot Wonton Tart

Avocado Puree, Sweet Soy, Yuzu Foam
(VE,3,8,13)

Waterkloof, Sauvignon Blanc, Stellenbosch, South Africa

Intermediate

Satay Purple Sprouting Broccoli

Satay Sauce, Puffed Black Rice, Peanuts
(VE,H,1,2,8,13)

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

Main Course

Pumpkin Pie

Roast Pumpkin, Chestnut, Chinese Master Stock, Coriander
(VE,A,3,8,13)

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

Dessert

Shang Mont Blanc

Chestnut Cream, Meringue, Cranberries
(H,V,1,8)

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

All prices are inclusive of VAT and service charge.