

TING

Bees in Bloom

AFTERNOON TEA

In collaboration with luxury handmade jewellery brand Alex Monroe

Available from 12th February – 12th May 2024

Priced at £79 per person, or £89 per person with a glass of Champagne

FINGER SANDWICHES

Coronation Chicken

Raisins, Madras Curry, Caramelised Onions
(H,3,6,11,13)

Roasted Dry-Aged Beef

Horseradish, Watercress
(H,3,6,10,11)

Smoked Salmon & Cucumber

Dill Crème Fraîche, Lime Zest
(H,3,7,9)

Truffle Egg & Cress

St Ewe's Rich Yolk Eggs, Baby Watercress
(V,H,3,6,10,11,13)

SAVOURIES

Whipped Chicken Liver

Chicken Parfait, Pink Grapefruit
(3,9,13)

Heritage Carrot Burger

Roasted Carrot in Caraway Seeds, Coriander
(V,H,3,6,9,13)

Scones

Plain & Raisin Scones
Strawberry & Basil Jam, Clotted Cream
(V,H,3,6,9,13)

SWEET

Caprese Cake

Lemon, Almonds
(V,H,1,3,6,8,9)

The Marguerite

White Chocolate, Orange Blossom
(H,1,3,6,7,8,9)

The Bee

Lemon, Honey, Lavender
(H,3,6,7,8,9)

The Ladybug

Dulcey Chocolate, Jasmine Tea
(H,3,6,7,8,9)

The Honeycomb Shard

(To Share)
Kafir Limes, Berries
(H,3,6,7,8,9)

An additional £1 from each afternoon tea will be donated to Bees for Development, a charity that works to reduce poverty and increase biodiversity through beekeeping in some of the poorest nations.

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (Ve) Vegan.

The following dishes contain: (P) Pork, (A) Alcohol, (I) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (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, (14) Lupin.

TING

Bees in Bloom

VEGAN AFTERNOON TEA

In collaboration with luxury handmade jewellery brand Alex Monroe

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Priced at £79 per person, or £89 per person with a glass of Champagne

FINGER SANDWICHES

Aubergine & Vegan Feta

Roasted Red Pepper, Parsley
(VE,H,3,13)

Roasted Portobello Mushroom

Horseradish, Baby Watercress
(VE,H,3,11,13)

Artichoke & Sun-Dried Tomatoes

Basil, Garlic Oil
(VE,H,3,13)

Truffle “Egg” Tofu & Cress

Baby Watercress
(VE,H,3,8,10,13)

SAVOURIES

Vegan Cream Cheese Parfait

Miso, Pink Grapefruit
(VE,H,3,8,13)

Heritage Carrot Burger

Roasted Carrot in Caraway Seeds, Coriander
(VE,H,3,8,13)

Scones

Raisin Scones
Strawberry & Basil Jam, Vegan Cream
(VE,H,13)

SWEET

Caprese Cake

Lemon Sponge
(VE,H,8,13)

The Marguerite

Dark Chocolate, Orange Blossom
(VE,H,8)

The Bee

Lemon, Honey, Lavender
(VE,H)

The Ladybug

Vegan White Chocolate, Jasmine Tea
(VE,H,1,8)

The Honeycomb Shard

(To Share)
Kafir Lime & Berries
(VE,H,3,6,7,8,9)

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The following dishes are suitable for: (H) Halal, (V) Vegetarians, (Ve) Vegan.

The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (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, (14) Lupin.