

TING

FESTIVE AFTERNOON TEA

Priced at £78 or £88 per person
Inclusive of a flute of Veuve Clicquot Champagne
Available from 12th November 2024 - 6th January 2025

WITH A FLUTE OF

Veuve Clicquot, Yellow Label, Brut, NV - £88 (Additional flute - £26)
Canard-Duchêne Charles VII Grande Cuvée Rosé, NV - £91 (Additional flute - £27)
Louis Roederer, Carte Blanche, Demi-Sec, NV - £89 (Additional flute - £24)
Louis Roederer, Brut, 2015 - £98 (Additional flute - £35)
Dom Pérignon, Brut, 2012 - £149 (Additional flute - £85)
Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent - £89 (Additional flute - £26)
Wild Idol, naturally alcohol-free Sparkling Rosé - £83 (Additional flute - £15)

WITH A COCKTAIL

Cinnamon Spice - £88 (Additional cocktail- £20)
Maker's Mark, Grand Marnier, Cinnamon Syrup,
Lemon Juice and Benedictine

WITH A MOCKTAIL

Gingerbread Fizz - £81 (Additional mocktail- £12)
Masala Tea, Apple Juice, Sugar Syrup, Lime Juice,
Topped with Ginger Beer

SANDWICHES

Coronation Chicken (H,3,11,13)
Raisins, Madras Curry, Caramelised Onions
Smoked Salmon & Cucumber (H,3,7,9)
Dill Crème Fraîche, Lime Zest

Roasted Dry Aged Beef (H,3,8,10,11,13)
Horseradish and Watercress

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

SAVOURIES

Hummus Dog (V, H, 3,6,9,12)
Beetroot Hummus, Vegan Feta, Mixed Seeds

Parsnip and Truffle Burger (V, H,3,6,9,13)
Parsnip Texture, Tarragon

SCONES

Plain and Cranberry Scones (V, H,3,6,9,13)
Cranberry Jam and Clotted Cream

SWEETS

Festive Gingerbread Cake (V, H,1,3,6,9)

Christmas Rocher (H,1,3,6,7,8,9)
Spiced Milk Chocolate Mousse, Piedmont Hazelnut

The Sleigh (H,1,3,6,7,8,9)
Chestnut Mousse, Blackcurrant

Santa's Hat (H,3,6,7,8,9)
Chai Tea Mousse, Pear and Cardamom

The Festive Shard (H,6,7,8,9)
(To Share)
Jasmine Tea and Bergamot

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (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, (13) Sulphur dioxide or products

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

TING

VEGETARIAN FESTIVE AFTERNOON TEA

Priced at £78 or £88 per person

Inclusive of a flute of Veuve Clicquot Champagne

Available from 12th November 2024 - 6th January 2025

WITH A FLUTE OF

- Veuve Clicquot, Yellow Label, Brut, NV - £88 (Additional flute - £26)
- Canard-Duchêne Charles VII Grande Cuvée Rosé, NV - £91 (Additional flute - £27)
- Louis Roederer, Carte Blanche, Demi-Sec, NV - £89 (Additional flute - £24)
- Louis Roederer, Brut, 2015 - £98 (Additional flute - £35)
- Dom Pérignon, Brut, 2012 - £149 (Additional flute - £85)
- Balfour Hush Heath Estate, Blanc de Blancs, Brut, Kent - £89 (Additional flute - £26)
- Wild Idol, naturally alcohol-free Sparkling Rosé - £83 (Additional flute - £15)

WITH A COCKTAIL

- Cinnamon Spice - £88 (Additional cocktail- £20)
- Maker's Mark, Grand Marnier, Cinnamon Syrup,
Lemon Juice and Benedictine

WITH A MOCKTAIL

- Gingerbread Fizz - £81 (Additional mocktail- £12)
- Masala Tea, Apple Juice, Sugar Syrup, Lime Juice,
topped with Ginger Beer

FINGER SANDWICHES

- Aubergine & Vegan Feta (VE, H, 13, 3)
Roasted Red Pepper, Parsley
- Artichoke & Sun-Dried Tomatoes (VE, H, 13, 3)
Basil, Garlic Oil
- Roast Portobello Mushroom (VE, H, 13, 11, 10, 3)
Horseradish, Baby Watercress
- Truffle "Egg" Tofu & Cress (VE, H, 13, 10, 8, 3)
Baby Watercress

SAVOURIES

- Hummus Dog (VE, H, 12, 3)
Beetroot Hummus, Vegan Feta, Mixed Seeds
- Parsnip & Truffle Burger (VE, H, 13, 3)
Parsnips Texture, Tarragon

SCONES

- Raisin Scones (VE, 8, 13)
Cranberry Jam & Vegan Cream

SWEETS

- Gingerbread Tea Cake (VE, H)
- The Sleigh (VE, H, 8)
Vanilla Mousse, Blackcurrant
- Christmas Rocher (VE, H, 8)
Spiced Milk Chocolate Mousse, Mandarin
- Santa's Hat (VE, H)
Chai Tea Mousse, Pear and Cardamom
- The Vegan Festive Shard (VE, H, 8)
(To Share)
Jasmine Tea & Bergamot

The following dishes are suitable for: (H) Halal, (V) Vegetarians, (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, (13) Sulphur dioxide or products

All prices are inclusive of 20% VAT. A discretionary 15% service charge will be added to your bill.

TING

FESTIVE AFTERNOON TEA

Priced at £78 or £88 per person

Inclusive of a flute of Veuve Clicquot Champagne

Available from 12th November 2024 - 6th January 2025

WITH A BOTTLE (20 CL) OF

Saicho Sparkling Tea - £84 / £16 for an additional bottle

Non-alcoholic, Single Origin

Jasmine (China) or Darjeeling (India) or Hojicha (Japan)

WELCOME TEAS

Cinnamon Black Tea, Peach Purée

BLACK TEAS

Masala Chai

Indian black tea with a range of traditional spices

Shangri-La Blend

Oolong black tea, blended to a sweet infusion

Himalayan

Luxury black tea with a medium intensity

Mango Tea

Sweet, tropical mango notes

Darjeeling

Light, floral and muscatel notes

Assam

Strong with a malty and bold flavour

WHITE TEAS

Snow Buds

Delicate with floral and sweet notes

GREEN TEAS

Jasmine Pearls

Green tea hand-rolled and infused with jasmine blossoms

Japan Sencha

Smooth with grassy and fresh notes

Dragon Well

Nutty taste and a smooth finish

Cherry Blossom

Floral and sweet notes

OOOLONG TEAS

China Milky

Smooth and creamy with sweet notes

Tie Guan Yin

Fragrant and floral with buttery undertones