



Shangri-La hotel

AT THE SHARD

LONDON

TĪNG

*This year, we invite you to celebrate
a magical glass Christmas.*

Join us for an exquisite Christmas feast featuring roast turkey and all the trimmings or savour a delicious festive afternoon tea complete with delicate pastries and freshly baked scones in TĪNG Lounge that overlooks the City of London.

CHRISTMAS DAY LUNCH

£178 Per Person

*£253 Per Person With Wine Pairings**

Ballotine of duck liver
Quince, honeycomb and gingerbread (1, 3, 9, 13)

Or

Halibut tartare with
Oyster mayonnaise and caviar (5, 6, 7, 10, 11)

**

Celeriac and truffle “cappuccino” (3, 9, 10)

**

Traditional roast Norfolk turkey
Chestnut stuffing and traditional accompaniments (3, 9, 10, 13)

Or

Fillet of beef
Potato terrine, turnip and horseradish purée, red wine jus (9, 10, 13)

**

Mulled wine fruits
Crunchy biscuit, hibiscus and oolong sorbet (3, 6, 9, 13)

Or

Christmas pudding
Brandy butter (1, 3, 6, 9, 13)

**Service charge excluded*

Contact special events on +44 (0) 207 234 8000 or
specialevents.slln@shangri-la.com for bookings,
further details and terms and conditions.

Allergens

1. Nuts, 2. Peanuts, 3. Gluten, 4. Crustaceans, 5. Molluscs, 6. Egg, 7. Fish, 8. Soya,

9. Dairy, 10. Celery, 11. Mustard, 12. Sesame, 13. Sulphur Dioxide, 14. Lupin,

(V) Vegetarian, (H) Halal, (P) Pork, (Ve) Vegan

CHRISTMAS DAY DINNER

£178 Per Person

*£253 Per Person With Wine Pairings**

Ballotine of duck liver
Quince, honeycomb and gingerbread

Or

Halibut tartare with
Oyster mayonnaise and caviar

**

Celeriac and truffle “cappuccino”

**

Guinea fowl
With Brussel sprouts, chestnuts and Madeira (9, 10, 13)

Or

Fillet of beef
Potato terrine, turnip and horseradish purée, red wine jus

**

Mulled wine fruits
Crunchy biscuit, hibiscus and oolong sorbet (3, 6, 9, 13)

Or

Champagne sorbet
Bramble mousse and blackcurrant jelly (13, 6, 9, 7)

**Service charge excluded*

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CHRISTMAS EVE

£128 Per Person

*£193 Per Person Inclusive Of Wine Pairings**

Cured and hot smoked sea trout
Pickled seaweed and caviar (7, 13)

or

Feathered game terrine
Plum and pistachio (1, 3)

**

Artichoke and truffle risotto

**

Venison loin
Smoked beetroot, beetroot and celeriac “gratin”, juniper jus
(9, 10, 13)

Or

Cornish halibut
Shellfish broth, broccoli, razor clam “Rockefeller”
(3, 5, 7, 9, 13)

**

Cornish sea salt sable
Coconut mousse and lime ganache (1, 3, 6, 7, 9)

**

Coffee and petit fours

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FESTIVE AFTERNOON TEA

AVAILABLE FROM 18 NOV TO 5TH JAN*

£68 Per Person
£78 Per Person With A Glass Of Champagne*

Atlantic prawn "cocktail"
(4, 6, 10, 11, 13)

**

Oak smoked salmon black pepper butter (3, 7, 9, 13)
Turkey with cranberry (3, 9, 13)
Roast beef with horseradish cream (3, 9)
Cucumber and mature cheddar on seeded bread (3, 9)

**

Plain and Raisin scones, served with
strawberry jam and clotted cream (3, 6, 9, 13)

**

Mulled wine, pear compote (6, 7, 9, 13)
Mint chocolate ganache, blackcurrant and hibiscus mousse (6, 7, 9)
Coffee bavaois, orange jam (6, 7, 9)
Passion fruit and cardamom mousse (1, 6, 7, 9)

**

Traditional Christmas cake (1, 2, 3, 6, 9, 13)

*Service charge excluded

Please contact our TING team on +44 (0) 020 7234 8108
or ting.sln@shangri-la.com for bookings, further details and terms and conditions.

*Afternoon Tea will not be served on Christmas Day, only Christmas Day Lunch

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AN EARLY NEW YEAR'S EVE

1st Seating Dinner Menu

£178 Per Person

6.00pm – 8.30pm

Feathered game terrine
Clementines, cranberries and duck liver butter,
truffled brioche (3, 6, 9, 13)

**

Smoked artichoke, white truffle and comte tart
Soft boiled hens egg and gold leaf (3, 6, 9)

**

Wagyu beef sirloin
Smoked beetroot, potato terrine, bone marrow and red wine
(9, 10, 13)

Or

Crisp breast of guinea fowl
Leek and truffle spätzle, Albufera sauce (3, 6, 9, 10)

**

Champagne sorbet
Bramble mousse and blackcurrant jelly

***Service charge excluded**

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A FIRST CLASS NYE

LIVE ENTERTAINMENT ON LEVEL 34

2nd Seating Dinner Menu *£548 Per Person*

Feathered game terrine
Clementines, cranberries and duck liver butter
truffled brioche

**

Smoked artichoke, white truffle and comte tart
Soft boiled hens egg and gold leaf

**

Poached turbot
Tempura oyster, sea vegetables and caviar (3, 5, 7)

**

Wagyu beef sirloin
Smoked beetroot, potato terrine, bone marrow and red wine

Or

Crisp breast of guinea fowl
Leek and truffle spätzle, truffle cream sauce

**

Truffled tunworth, celery, apple and raisin bread (3, 9, 10, 13)

**

Champagne sorbet
Bramble mousse and blackcurrent jelly

**

Glass of Champagne at midnight
Interactive dessert buffet

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