

TING

# Bees in Bloom

## AFTERNOON TEA

In collaboration with luxury handmade jewellery brand Alex Monroe

*Available from 12th February - 12th May 2024  
Priced at £75 per person, or £85 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, (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.

TING

# Bees in Bloom

VEGAN AFTERNOON TEA

In collaboration with luxury handmade jewellery brand Alex Monroe

*Available from 12th February – 12th May 2024*

*Priced at £75 per person, or £85 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 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.