



The Oak W2

December Private Dining Menu

FIRST COURSE

Please select three of the following...

Mushroom & leek soup, haricot blanc, grilled sourdough

Warm pumpkin & ricotta tart, figs

Roasted octopus, red wine stew

Beef carpaccio, chanterelle mushrooms & shaved pecorino

Quinoa & roasted winter vegetable salad, goat's cheese & balsamic

Hand tied burrata, prosciutto San Daniele, bruschetta

Pan fried pancetta-wrapped scallops

MAIN COURSES

Please choose 3 of the following mains...

Handmade wild mushroom ravioli & truffle butter

Red wine risotto, chicory & fontina

Roast cod fillet, pearl barley & beetroot salad, celeriac mousse

Wild boar ragu, homemade pappardelle, parmesan

Seared tuna, smoked aubergine, green beans & Sicilian pesto

Turkey Milanese, flaked almonds & tender-stem broccoli

Beef tagliata, wild rocket & parmesan, lemon

DESSERTS

Please choose 3 of the following desserts...

Chocolate brownie, spiced orange compote

Hazelnut base cheese cake, salted caramel sauce

Prosecco zabaione, winter fruit

Turrón tiramisu

Ice creams & sorbet

La Fromagerie Cheeseboard (£2.00 supplement)

£32 PER PERSON FOR TWO COURSES

£37 PER PERSON FOR 3 COURSES

(Excluding a discretionary 12.5% service charge)

