

# The Oak W2

## Private Dining Room Menu

New Year's Eve, Sunday 31<sup>st</sup> December 2023

A welcome bubbly on arrival. Please choose from ...

Bellini

Kir Royal

Mimosa

Let's start ...a little treat from us to begin... Amuse bouche...

Red tuna tartare, cucumber, pommels grained, flat bread and coconut dressing

Pickles vegetables in dice, cucumber, flat bread and balsamic dressing *ve*

A delicious selection of Mediterranean charcuterie and antipasti to share...

Mediterranean charcuterie board, with Camembert cheese, grapes, and figs with honey

Grilled Mediterranean vegetable, goat cheese cream, baby gem, toasted walnuts and pomegranate *-vegan option available*

### Main Courses

Please choose 3 of the following...

Homemade pappardelle, wild boar ragu

Truffle and ricotta ravioli served with butter and sage sauce with toasted walnuts

Turkey breast with new potatoes, Romanesco, guanciaie and cranberry gravy

Seafood risotto

Pan fried halibut fillet, samphire and red peppers served with butter and Prosecco sauce

Beef tagliata with wild rocket and parmesan, cherry tomatoes and balsamic glaze

### Desserts

Please choose 3 of the following...

Chocolate hazelnut and pistachio brownie, raspberry puree and green apple sorbet *ve*

Pandoro tiramisu

Sticky toffee pudding, toffee sauce and ginger bread ice cream

Blood orange Catalan cream

Panettone and mixed berry cheese cake

Selection of ice creams and sorbets

### Fourth Course

Our finest selection of cheeses, served with pickles and crackers

**£100 per person for a minimum of 18pp, up to 20 people**

"From all the staff at The Oak W2, we wish you a wonderful and healthy 2024!"

An optional 12.5% service charge will be added to your bill.

Please inform a member of staff if you have any allergies or dietary requirements. Please note that we use nuts and products containing gluten throughout the kitchen and cannot guarantee that cross contamination has not occurred.

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