

The Oak W2

Private Dining Room Menu

New Year's Eve, Tuesday 31st December 2024

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

Bellini
Kir Royal
Mimosa

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

Cod brandade crostini with smoked paprika

Bruschetta with cherry tomato and vegan stracciatella *ve*

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

Italian charcuterie platter and grilled Mediterranean vegetable

Main Courses

Please choose 3 of the following...

Homemade pappardelle, wild boar ragu

Truffle & ricotta ravioli with butter and sage sauce, toasted walnuts

Prawns and courgette risotto

Baked seabream with fennel, potatoes and prosecco sauce

Turkey saltimbocca (ham and sage) with new potatoes, Romanesco and cranberry sauce

Rib-eye steak, oyster mushrooms & crushed new potatoes

Celeriac steak with basil hummus, cauliflower & crispy purple kale *vegan*

Desserts

Please choose 3 of the following...

Chocolate fondant with raspberry sauce *vegan*

Rhum baba' with chantilly cream & blueberries

Pandoro with zabaione cream

Panettone butter pudding with mixed berries coulis

Praline pistacchio semifreddo, hot chocolate sauce

Selection of ice creams and sorbets

Fourth Course

Our finest selection of Italian cheeses, served with grapes, honey & 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 2025!"

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.

WEB: www.theoakrestaurants.com, EMAIL: hello@theoaklondon.com, INSTA: [@theoakw2](https://www.instagram.com/theoakw2), FB: [@theoakw2](https://www.facebook.com/theoakw2), TELEPHONE: 0207 221 3355