

# New Year's Eve Menu

## Sunday 31st December 2023

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

Bellini

Kír Royal

Mímosa

Let's start ... a líttle 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

#### For your main... succulent options to pick ....

Homemade pappardelle, wild boar ragù

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

Turkey breast with new potatoes, Romanesco, guanciale 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

#### And... as a grand finale ....

Chocolate hazelnut and pístachío browníe, raspberry puree and green apple sorbet *ve*Pandoro tíramísu

Stícky toffee puddíng, toffee sauce and gínger bread íce cream

Blood orange Catalan cream

Panettone and míxed berry cheese cake

Selectíon of íce creams and sorbets

### £80 per person

1st sitting from 5pm to 7pm - 2nd sitting from 7.15pm to 9.15pm - 3rd sitting from 9.30 to 1am

"Upstairs Bar is open until 3am"

"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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