

The Oak W2

## New Year's Eve Menu

Tuesday 31<sup>st</sup> 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

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

Homemade pappardelle, wild boar ragu

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

Prawns and courgette risotto

Baked seabream with fennel, new potatoes and prosecco sauce

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

Rib-eye steak, oyster mushrooms & crushed new potatoes

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

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

Chocolate fondant with raspberry sauce

Rhum baba' with chantilly cream & red raspberries

Pandoro with zabaione cream

Cannoli Siciliani filled with ricotta and candied fruits

Panettone butter pudding with mixed berries coulis

Praline pistacchio semifreddo, hot chocolate sauce

Selection of ice 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 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](http://www.theoakrestaurants.com), EMAIL: [hello@theoaklondon.com](mailto:hello@theoaklondon.com), INSTA: @theoakw2, FB: @theoakw2, TELEPHONE: 0207 2213355