

The Oak W2

Private Dining Room Menu

December 2022

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

Mediterranean charcuterie board, with Camembert cheese, grapes and figs with honey
Beetroot salad, grilled Mediterranean vegetable, goat cheese cream, baby gem, toasted walnuts
and pommes grainé

Main Courses

Please choose 3 of the following...

Homemade tagliatelle, wild board ragù

Linguine with datterino, mussels, clams, king prawns, fresh chilli and chives

Turkey breast, cranberries gravy, roast potatoes, romanesco and crispy guanciale

Wild mushroom risotto, pecorino cheese and black truffle *ve*

Seabass fillet baked in foil, white wine and butter sauce, baby seasonal vegetables

Beef tagliata with wild rocket and parmesan, cherry tomatoes

Sharing Course - Maximum of 6 pizzas -

Christmas Special Salmon Pizza - A delicious and unique black charcoal pizza baked with poached salmon and topped with smoked salmon creme fraiche, dill and chives £22

Margherita £13 - Zucchini £18.5 - Asparagi £18.5 - Diavola £18.5 - Stagioni £19.5 -
Tartufo £19.5 - Piccante £19.5 - Prosciutto £20 - Contadina £20 - Gourmet Venison £21

Desserts

Please choose 3 of the following...

Chocolate and hazelnut brownie, green apple sorbets *ve*

Pandoro tiramisu

Sticky toffee pudding, butter squash sauce, ginger and honey ice cream

Red orange crème brûlée

Panettone and mixed berry cheese cake

Selection of ice creams and sorbets

Fourth Course

Our finest selection of cheeses, served with pickles and crackers

£55 per person for two courses £60 per person for three courses £65 per person for fourth courses

Minimum of 12, up to 20 people

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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