

The Oak W2

Private Dining Room Menu

New Year's Eve, Saturday 31st December 2022

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
Beetroot salad, grilled Mediterranean vegetable, goat cheese cream, baby gem, toasted walnuts
and pommes grained

Main Courses

Please choose 3 of the following...

Homemade tagliatelle, wild board ragu

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

Desserts

Please choose 3 of the following...

Chocolate and hazelnut brownie, green apple sorbets *ve*

Pandoro tiramisù

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

£110 per person for a minimum of 16pp, up to 20 people
including unlimited Prosecco and manager's selection of Red and White wines!

"From all the staff at The Oak W2, we wish you a wonderful and healthy 2023"!

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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