

The Oak W2

Private Dining Room Menu

December 2024

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 ragù

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*

Sharing Course - Maximum of 6 pizzas - Payable a la carte

Margherita £14 - Ortolana £18 - Napoli £18.5 - Zucchine £18.5 - Vegetariana £18.5 -
Toscana £19 - Spagnola £19.5 - Diavola £19.5 - Stagioni £19.5 - Tartufo £19.5 - Piccante £20 -
Prosciutto £20 - Contadina £21 -
Bianca - 4 Cheese £21

A gluten free pizza base & a vegan mozzarella available on request

Desserts

Please choose 3 of the following...

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

Fourth Course

Our finest selection of Italian cheeses, served with grapes, honey & crackers

£80 per person for three courses £85 per person for four courses

Minimum of 14, up to 22 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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