

The Oak W2

Christmas at The Oak

Private Dining Menu

First Courses

Please choose 3 of the following starters...

- Butternut-squash soup, homemade focaccia
- Quinoa, pomegranate, broccoli salad, pickles, goat cheese mousse
- Prawns wrapped in guanciale, chicory, smoked aubergine puree
- Burrata di Puglia, Parma ham, grilled sourdough
- Cured salmon, fennel shaved, citronette dressing
- Beef carpaccio, Worcestershire, pickled mushrooms, crispy flat bread, confit yolk

Main Courses

Please choose 3 of the following mains...

- Prawns, mussels, clams, fregola
- Beef ragu, tagliatelle
- Pumpkin and roast ricotta tortelloni, sage, butter
- Pan fried cod, Gaeta's olives, cherry tomatoes, cipollotto, saffron potatoes
- Roast lamb leg stuffed with chestnut, lentils & pancetta stew
- Seared tuna, fennel, asparagus, soy, lime dressing
- Rib-eye tagliata, 28 days aged, rocket, parmesan, balsamic dressing

Desserts

Please choose 3 of the following desserts...

- Dark chocolate brownie, spiced berries
- The Oak Eton mess, fruit merengue, Campari's strawberries
- Banana cake, coconut butterscotch, granny Smith sorbet *vegan, gluten free*
- Port infused plum, chocolate crumble
- La fromagerie cheese selection (£2.50 supplement)

£32 per person for two courses

£37 per person for three courses

Excluding a discretionary 12.5% service charge

