



The Oak W12

December Private Dining Menu

FIRST COURSE

Sharing starters

(all the items below will be served to the table to share tapas style)

Nocellara del Belice olives
Smoked mackerel pâté bruschetta, candied lemon
Parma ham, Speck, capocollo Toscano & truffled salami
Manchego & spicy candied apricot
Padron peppers & paprika salt
Sautéed chorizo, fennel seeds & lemon
Paprika fried squid, aioli

MAIN COURSES

Please choose 3 of the following mains...

Handmade strozzapretti pasta, cavolo nero & gorgonzola, dried figs & walnuts
Confit duck ragu, marjoram pappardelle, celeriac & red currant relish
Wild mushroom & turkey cannelloni, butternut squash & almonds
Olive & pistachio crusted cod fillet, rocket & watercress velouté
Fish Cioppino: seabass, clams, mussels & prawns, roasted red peppers & grilled sourdough
Slow cooked veal cheeks, port jus, crispy potato cake, orange & cinnamon red cabbage

and please choose 3 of the following pizzas...

Margherita: tomato, mozzarella, basil
Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes, & fresh basil leaves
Prato: tomato, mozzarella, fennel salami (*not spicy*), wild rocket
Saporita: tomato, mozzarella, Tuscan sausage, taleggio & red onion
Diavola: tomato, mozzarella, spicy ventracina salami, fresh chilli
Piccante: sun-dried tomato sauce, pancetta, spicy n'duja sausage & fresh burrata
Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goats cheese, rocket & truffle oil
Stagioni: tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives
Parma: tomato, mozzarella, Parma ham, rocket & shaved parmesan

DESSERTS

Please choose 3 of the following desserts...

Rum baba, orange spiced berries, vanilla ice cream
Tiramisu
Chocolate brownie, pistachio crème & white chocolate sauce
Sticky toffee pudding, salted caramel ice cream
Ice cream & sorbet selection
Cheeseboard selection, grapes, grilled walnut bread & apple calvados chutney (*£2.50 supplement*)

£27 PER PERSON FOR TWO COURSES OR £32 PER PERSON FOR 3 COURSES

(Including Christmas crackers for every guest. Excluding a discretionary 12.5% service charge.)

