



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

Black olive tapenade bruschetta, marjoram goats curd

Parma ham, cecina de Leon, truffled salami,
orange brushed lonzino, manchego, pickled grapes, pear & chilli chutney

Padron peppers & paprika salt

Sautéed chorizo, fennel seeds & lemon

Paprika fried squid, aioli

MAIN COURSES

Please choose 3 of the following mains...

Pumpkin gnocchi & shiitake mushrooms, roasted pine kernels, pistachio & orange thyme butter

Homemade pappardelle & slow cooked ox cheek ragu, blackberries & shallot relish

Crispy duck leg confit, cavolo nero, chilli & honey, potato cake & five spice gravy

Pan roasted skate wing, pink fir potatoes, samphire, anchovies, lemon, caper & chilli butter

Parma ham wrapped cod, creamy polenta, shaved brussel sprouts, radicchio & red wine jus

Chuck-eye steak tagliata, grilled king oyster mushroom, truffle, celeriac creme, mustard & cranberry gravy

and please choose 3 of the following pizzas...

Margherita: tomato, mozzarella, basil

Basilico: tomato, fresh buffalo mozzarella, cherry tomatoes, & fresh basil leaves

Funghi: tomato, mozzarella, portobello & porcini mushrooms, truffled taleggio

Diavola: tomato, mozzarella, spicy ventracina salami, fresh chilli

Salsiccia: tomato, mozzarella, Tuscan sausage, friarelli & caciocavallo cheese

Piccante: tomato, mozzarella, spicy n'duja sausage, pancetta & gorgonzola

Contadina: tomato, mozzarella, porcini mushrooms, caramelised onions, fresh goat's 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...

Turrón blando tiramisú

Pannacotta & blood orange, lemon & thyme spiced syrup, pistachio cantuccini

Dark chocolate brownie, nougat crème & hazelnut ice cream

Sticky toffee pudding, salted caramel ice cream

Ice cream & sorbet selection

Cheeseboard selection, grapes, grilled walnut bread & apple calvados chutney (£2.50 supplement)

£28 PER PERSON FOR TWO COURSES OR £34 PER PERSON FOR 3 COURSES

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

