

The Oak W12

New Year's Eve Dinner

APERITIF

Let's start off as we mean to go on...

Please choose from a classic Negroni or Bellini to accompany selection of
Chef Antipasti:

Charcuterie Board & Vegetable Board

STARTERS

Please start by making your selection from the following...

Ham hock terrine, celeriac remoulade, apple pure & grilled sourdough

Warm goat cheese, red onion tarte tatin, walnut salad

Traditional prawn cocktail, Marie rose sauce, baby gem lettuce & avocado

MAIN COURSES

Our chefs have prepared 3 delicious main dishes for you to choose from...

Confit duck leg, chorizo cassoulet, Hasselback potatoes

Pan fried salmon fillet, chunky roast vegetables, new potatoes
& hollandaise sauce

Wild mushroom gnocchi, truffle oil & shaved parmesan

DESSERTS

And to finish, select your dessert from the following...

Forest fruit & apple crumble, almond topping & custard

Passion fruit cheese cake & mango coulis

Dark chocolate brownie & vanilla ice cream

DRINK

Manager Choice of Red, White, Rose wine & Prosecco

£100pp

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.