

The Oak W12

## December Private Dining Menu

### STARTERS

*All the items below will be served to the table to share tapas style*

Nocellara del Belice olives

Padron peppers & paprika salt (may be spicy)

Sliced Salami Finocchiona, Parma ham, Capocollo, Speck & Manchego

Sautéed chorizo, fennel seeds & lemon

Crispy prawns, sweet chilli aioli

### MAIN/PIZZA

*Please choose 6 of the following mains and pizzas...*

Pumpkin and sage tortellini, shaved parmesan, basil oil drizzle ✓

Hake fillet wrapped in Parma ham, crushed new potato cake, tenderstem broccoli,  
white wine & capers sauce

Roast Turkey breast, pig in blanket, rich gravy & Christmas trimming

Venison ragu, homemade pappardelle, shaved parmesan

Sirloin steak, stilton cheese sauce, roasted vine cherry tomatoes, French fries  
(£3 supplement)

*Margherita:* tomato, mozzarella, basil

*Zucchini:* tomato, mozzarella, grilled courgette, wild rocket, salted ricotta & truffle oil

*Diavola:* tomato, mozzarella, spicy ventricina salami, fresh chilli

*Piccante:* tomato, mozzarella, spicy n'duja sausage, smoked scamorza

*Salsiccia:* tomato, mozzarella, Tuscan sausage, mushrooms

*Contadina:* tomato, mozzarella, porcini mushrooms, caramelised onions,  
fresh goat's cheese, rocket & truffle oil

*Stagioni:* tomato, mozzarella, artichokes, mushrooms, roasted ham & black olives

*Prosciutto:* tomato, buffalo mozzarella, cherry tomatoes, parma ham

*"Christmas Special Salmon Pizza":* A delicious and unique black charcoal pizza baked  
with poached salmon and topped with smoked salmon creme fraiche, dill and chives

### DESSERTS

Sticky toffee pudding, toffee sauce, honey comb ice cream

Traditional Christmas pudding, brandy sauce

Forest fruit and apple crumble, almond topping & custard

Ice cream & sorbet selection

**£36 PER PERSON FOR TWO COURSES OR £40 PER PERSON FOR 3 COURSES**

(An optional 12.5% service charge will be added to your bill.)