

Christmas AT THE OAK W12

Complimentary glass of prosecco
Or ultra low alcohol sparkling wine "wild life botanicals" on arrival

STARTERS

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

Mixed olives **Ve**

Padron peppers & paprika salt (may be spicy) **Ve**

Sliced Salami Finocchiona, Parma ham, Capocollo, Speck

Sautéed chorizo, fennel seeds & lemon

Crispy fried calamari, spring onion & chilli sprinkle, aioli

MAIN/PIZZA

Please choose 1 of the following mains or pizzas...

Spinach & ricotta ravioli, sage & butter sauce **V**

Beef ragu, homemade mafalde pasta, shaved parmesan (gluten free past available)

Panfried salmon, creamy leek sauce, tenderstem broccoli, crushed new potatoes

Turkey "saltimbocca", creamy mashed potatoes, sprouting broccoli and cranberry gravy

Christmas Special Pizza: tomato, guanciale, Italian sausage, burrata, garlic oil

Margherita: tomato, mozzarella, basil **V**

Bianca: Bufalo mozzarella, parmesan, semi dried tomatoes & basil pesto **V**

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

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

Contadina: tomato, mozzarella, goat's cheese, wild rocket, mushroom, caramelised onions, truffle oil **V**

Gluten free Pizza available, all our cheeses, excluding parmesan, are pasteurized; vegan mozzarella also available.

DESSERTS

Please choose 1 of the following desserts...

Neapolitan Rum Babá, Chantilly cream

Panettone butter pudding

Chocolate profiterol

Dark chocolate brownie & vanilla ice cream

Ice cream & sorbet selection

CHEESE BOARD

Our finest selection of cheese served to the table to share

Pecorino Sardo, Gorgonzola, Truffled brie, grapes, honey & biscuits

£45 PER PERSON FOR 2 COURSES, £50 PER PERSON FOR 3 COURSES,
£55 PER PERSON FOR 4 COURSES

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