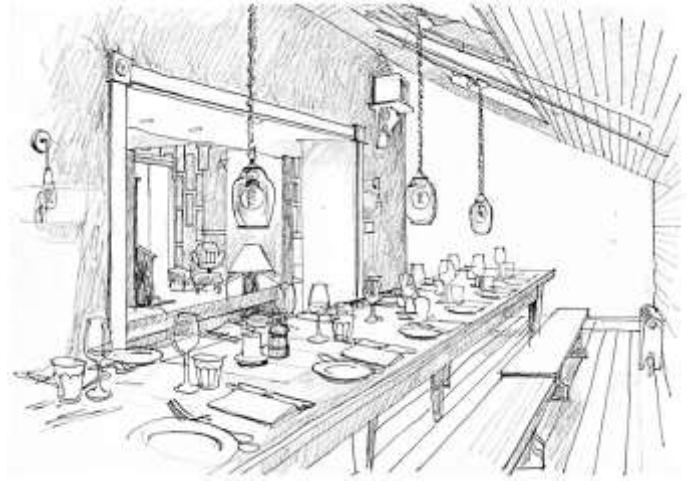


The Oak

W12

Private Dining Room Menu, December 2013

£28 per person for two courses
£34 per person for three courses



All the following will be served tapas style, to the whole table:

Marinated olives
Mushroom bruschetta
Padron peppers, paprika salt
Lamb empanadillas, spiced yoghurt
Italian sliced meats
Chilli & salt squid, aioli
Salt cod fritters, romesco sauce

Please choose 3 of the following main course dishes for your guests to choose from:

White onion risotto, sautéed mushrooms & salsify
Orcecchiette, broccoli & crayfish
Roasted hake, celeriac gnocchi, roasted cauliflower & salsa verde
Sea bream, braised leeks, clams & chorizo
Guinea fowl, winter carrot mash, chestnuts & raisin puree
Osso bucco milanese

Please choose 3 of the following desserts:

Panatone, bread and butter pudding, vanilla ice cream
Passionfruit pannacotta
Rice pudding, cinnamon
Apple & cranberry crumble
Chocolate & banana frittelle

(Including coffee & tea, excluding a discretionary 12.5% service charge)

