

## Christmas private dining room menu

### SHARING PLATTERS FOR A TABLE

Nocellara olives  
Smoked Catalan almonds  
Parma ham croquettes & aioli  
Truffle arancini, stilton & truffle mayo  
Padron peppers & smoked paprika  
Sautéed chorizo, fennel seeds  
Charcuterie selection  
Breaded prawns, garlic, chilli & aioli

### MAINS / PIZZAS

**Turkey porchetta**, honey roasted carrots, roasted potatoes, Brussel sprouts, cranberries & gravy

**Cod and savoy cabbage purses**, chestnuts, butternut purée & wild mushrooms

**Lentil and porcini Bolognese**, pappardelle & spicy walnuts  
**Margherita** - tomato, mozzarella

**Salsiccia** - truffle paste, Tuscan sausage & porcini mushrooms  
**Diavola** - ventricina salami, fresh chillies

**Stagioni** - ham, mushrooms, artichokes & black olives

**Zucchini** - grilled courgette, rocket, salted ricotta & truffle oil

**CHRISTMAS SPECIAL: Salmon pizza** - delicious and unique black charcoal pizza, baked with poached salmon and topped with smoked salmon, creme fraiche, dill & chives

### DESSERTS

Pecan brownie, vanilla ice cream & pecan candies

Amaretti tiramisu, candid orange

Panna cotta, plum jam & cinnamon shortbread

2 Courses £37 / 3 Courses £42 per person

*Subject to seasonal changes based on availability.*

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.

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