

The Bird in Hand W14

NYE Private Dining Party

Including unlimited managers selection of Italian wines & glass of prosecco at midnight.

SHARING PLATTERS FOR A TABLE

Speciality mixed olives
Smoked Catalan almonds.
Parma ham croquettes & spicy salsa
Padron peppers & smoked paprika.
Sauteed chorizo, fennel seeds
Charcuterie selection
Breaded prawns, garlic, chilli & aioli

MAINS / PIZZAS

Roast turkey, sprouts, roast potatoes, baby carrots, cranberry & gravy
Poached salmon, chargrilled broccoli, puntarella, beluga lentil salad & dill yogurt
Sweet potato & black truffle wellington, porcini mushrooms,
honey glazed sprouts & baby carrots.
Beef ragu, homemade pappardelle & parmesan
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

DESSERT

White chocolate & cinnamon Tiramisu
Yoghurt Panna cotta & mixed berry compote
Christmas pudding & brandy custard
Selection of ice creams and sorbets

3 course dinner & unlimited red, white, and rose wine until 12 am.
£100pp (Excluding 12.5% optional gratuity)

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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