

The Bird in Hand W14

# Christmas private dining room

## SHARING PLATTERS FOR A TABLE

Speciality mixed olives  
Smoked Catalan almonds  
Parma ham croquettes & spicy salsa  
Padron peppers & smoked paprika.  
Sautéed 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, basil & 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

2 Courses 42 per person, 3 Courses £47 per person  
(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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