

The Bird in Hand W14

# NYE Private Dining Party

Including unlimited prosecco until 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

**Stuffed turkey breast**, Tuscan sausage, roast potatoes, roast vegetables & marsala steeped cranberries  
**Swordfish steak**, roasted Jerusalem artichoke purée & Port glaze  
**Butternut squash Wellington**, porcini, spinach, kale & pesto  
**Wild boar 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 prosecco 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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