

THEO RANDALL

AT THE INTERCONTINENTAL

FESTIVE PRIVATE DINING - MENU A

£55 per person

Includes a welcome glass of Prosecco, or Campari and soda

APERITIVO

Additional £10 per person

Crostini- Smoked salmon, smoked trout and crème fraiche
Torta di pasta frolla - Swiss chard, red onions, ricotta and Parmesan
Pitted olives

ANTIPASTI

(To share)

Bruschetta and focaccia

Grilled vegetables-Zucchini, aubergine, grill peppers, tomatoes with capers, basil rocket
Burrata - Fresh burrata with marinated red peppers, farinata, swiss chard and Taggiasche olives
Insalata mista - Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar
Carne salata - thinly sliced cured beef with wild rocket, shaved zucchini, parmesan, aged balsamic vinegar

SECONDI

(To choose)

Arrosto di faraona - Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with mixed greens and portobello mushrooms
Risotto di funghi - Risotto with new season Girolle mushrooms, leeks, thyme, butter and parmesan
Salmon - Organic salmon fillet roasted with datterini tomatoes, capers, taggiasche olives, zucchini and spinach

DOLCI

(To choose)

Soft chocolate cake - With crema di mascarpone
Panna cotta - Vanilla panna cotta with raspberry and Grappa
Panettone bread pudding - with Vin Santo ice cream

Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate.
A discretionary 13.5% service charge will be added to the final bill.