

# THEO RANDALL

AT THE INTERCONTINENTAL

## FESTIVE PRIVATE DINING - MENU B

*£75 per person*

*Includes a welcome glass of Prosecco, or Campari and soda  
& 30-minute aperitivo*

### APERITIVO

**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

### PRIMI

(To choose)

**Pappardelle con ragù di manzo** - Fresh pasta with slow cooked beef, Chianti and San Marzano tomatoes  
**Pasta alla Norma** - Mezze maniche with aubergines, tomato, basil and ricotta salata  
**Ravioli di erbette** - Mixed green ravioli with swiss chard, rocket and spinach, ricotta, butter and sage

### 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  
**Salmon** - Organic salmon fillet roasted with datterini tomatoes, capers, taggiasche olives, zucchini and spinach  
**Risotto di funghi** - Risotto with new season Girolle mushrooms, leeks, thyme, butter and parmesan

### 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.