# THEO RANDALL AT THE INTERCONTINENTAL

## **FESTIVE PRIVATE DINING - MENU C**

£110 per person
Includes a welcome glass of Della Vite Prosecco, or Festive Negroni
& 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 choose)

Insalata di Granchio - Cornish crab with fennel, radicchio, rocket and aioli
Tartare di tonno - Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemons
Burrata - Fresh burrata with marinated red peppers, farinata, swiss chard and Taggiasche olives
Carne salata - Thinly sliced cured beef with wild rocket, shaved zucchini, parmesan,
aged balsamic vinegar

#### **PRIMI**

(To choose)

Ravioli di aragosta - Dorset blue lobster filled fresh pasta, white asparagus and shellfish broth Taglierini - Fresh pasta with new season Girolle mushrooms, leeks, thyme, butter and parmesan Cappelletti di anatra – Fresh pasta stuffed with slow cooked duck with porcini and parmesan

### **SECONDI**

(To choose)

**Filetto di manzo** - Aberdeen Angus beef fillet wrapped in coppa di Parma with carrots, fennel, turnip, spinach, Amarone sauce and salsa verde

**Coda di rospo** - Wood-roasted Cornish monkfish with Charlotte potatoes, violet artichokes, thyme, garlic, crispy prosciutto with white wine, capers and parsley

**Controfiletto di vitello** - Pan-roasted veal loin with wild mushrooms, Amarone sauce, potato purée and Rainbow chard

Risotto di Carciofi - Black truffle risotto and artichokes

#### **DOLCI**

(To choose)

Amalfi lemon tart - With crème fraiche
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 VATat the current prevailing rate.

A discretionary 13.5% service charge will be added to the final bill.