

The background image shows a modern restaurant interior. The walls are covered in vertical wood slats. Several tables are set with white plates, glasses, and small floral centerpieces. The chairs are light-colored with dark wooden legs. Three small framed pictures hang on the wall. The lighting is warm and ambient.

THEO RANDALL



AT THE
INTERCONTINENTAL

THEO RANDALL

Theo Randall's passion for food was born from regular family holidays across Europe and from a young age he was destined for a culinary future.

His career began as a waiter at London's acclaimed Chez Max and after only a few weeks, Max Magarian noted Theo's talents and invited him to work in the kitchen where he spent the next four years following an apprenticeship in classic French cuisine.

In 1989, Theo joined the up-and-coming River Café and quickly found his culinary home. Theo remained at River Café for a further 15 years as head chef and it was under his patronage that the restaurant received its first Michelin star in 1997.

He then left to launch Theo Randall at the InterContinental, which opened in November 2006.

His commitment to delivering rustic produce-driven Italian food from the prestigious address of No. 1 Park Lane has earned him loyal followers and rave reviews from critics and food-lovers.



A photograph of a restaurant interior. In the background, there are tall, gold-colored wine racks filled with bottles. The ceiling has exposed wooden beams and several black, cone-shaped pendant lights hang down. In the foreground, there are round, light-colored marble tables with dark wooden legs. Some tables have small, lit candles in glass holders. The floor is covered with a patterned tile. A semi-transparent white box is overlaid in the center of the image, containing text.

A NOTE FROM THE TEAM

UP TO 10 GUESTS

For parties of up to 10 guests our à la carte menu remains available for your dining experience.

FROM 11 TO 15 GUESTS

For parties of 11 to 15 guests we kindly ask you to select one menu from the enclosed selections.

FROM 16 GUESTS

For parties of 16 and more, we kindly ask you to order the same option for the whole group except for those with particular dietary requirements.



PUGLIA ROOM





AMALFI ROOM





PUGLIA & AMALFI ROOMS **COMBINED**





PUGLIA ROOM

22 people

AMALFI ROOM

46 people

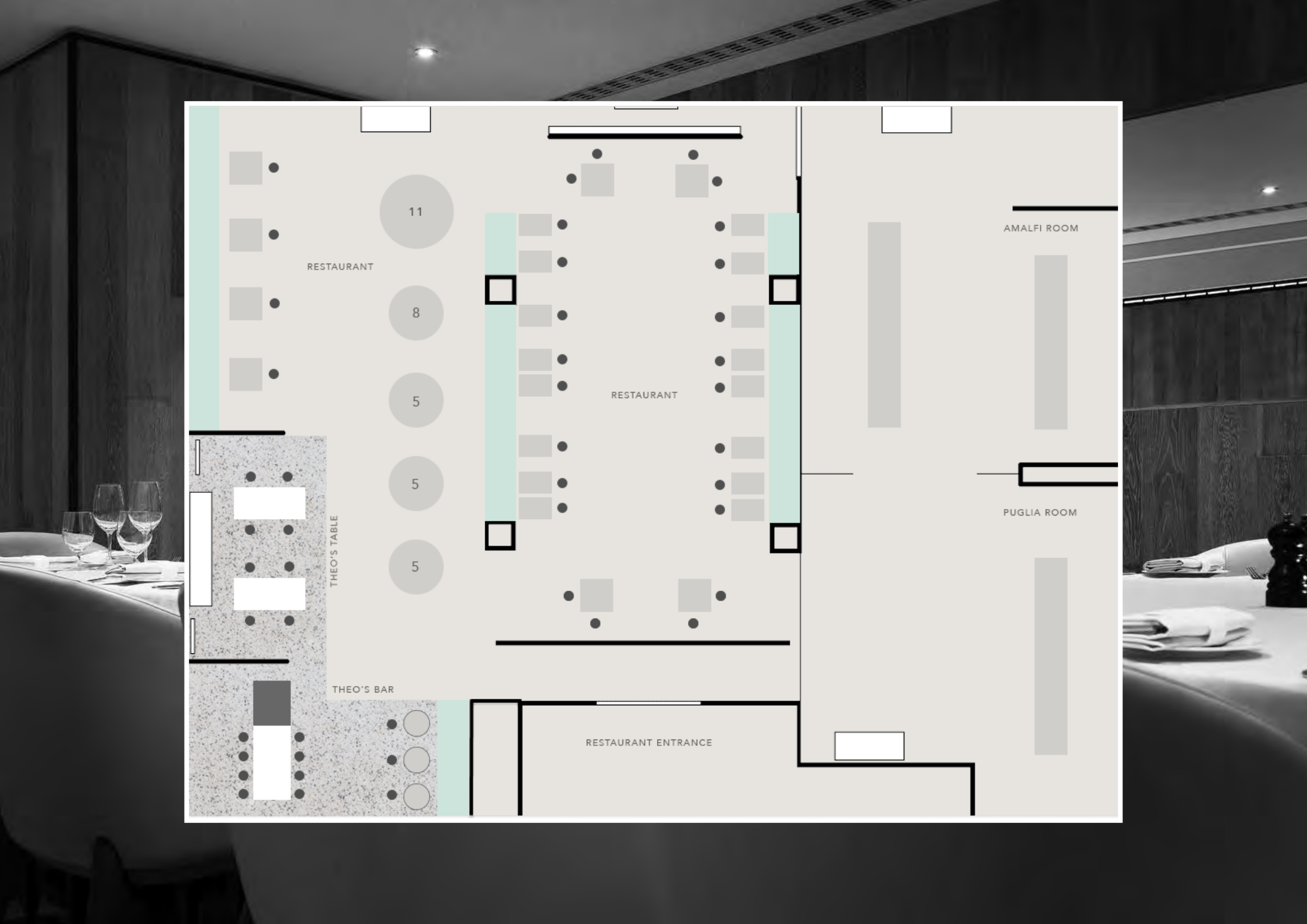
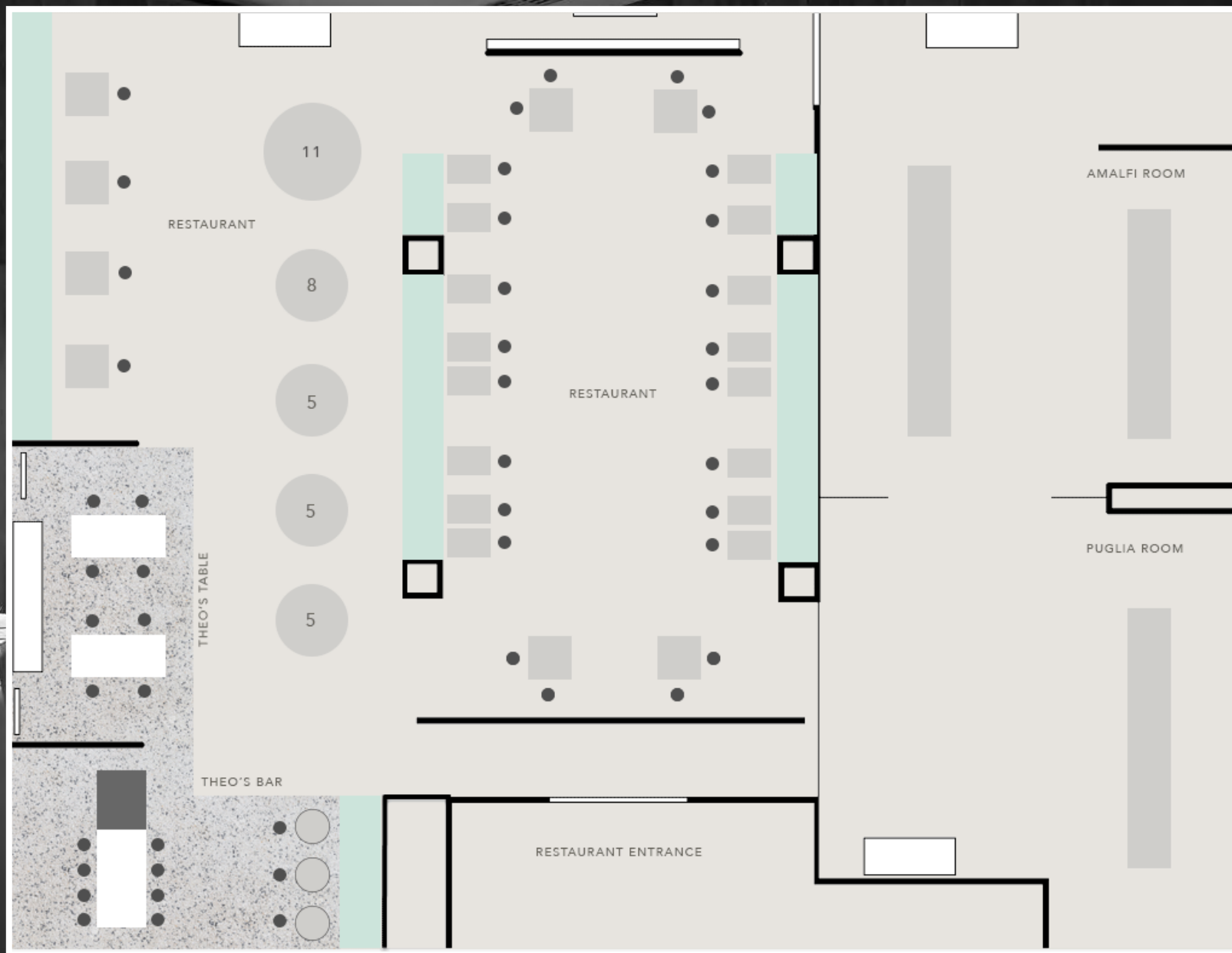
PUGLIA & AMALFI

60 people

RESTAURANT

165 people

CAPACITY & **FLOOR PLAN**





RESTAURANT **AND BAR**





MENUS



DRINKS RECEPTION

OPTION 1

4 canapés at £20 per person

OPTION 2

4 canapés & 1 glass of Prosecco at £29 per person

Additional canapés are £5 each per person

CANAPÉ OPTIONS

Carpaccio di manzo

Seared Aberdeen Angus beef fillet with fresh horseradish & rocket

Prosciutto di Parma

Prosciutto di Parma with marinated artichokes

Insalata di Granchio

Fresh Devon crab with aioli and fennel salad

Zucchine fritte

Deep fried zucchini with sage

Mozzarella di Bufala

Buffalo mozzarella with tomato and bruschetta

Blinis

Smoked salmon, smoked trout and crème fraîche

Risotto con funghi

Risotto with mushrooms in espresso cups

Torta di pasta frolla

Swiss chard, red onions, ricotta and parmesan

Fritto misto

Deep fried zucchini, violet artichokes and sage

Canapé options are subject to seasonal & product availability changes.

A discretionary service charge of 12.5% will be added to the bill.

Minimum spend applies. All prices include VAT at the current prevailing rate.

3 COURSE **OPTION 1**

PRIMI

Finocchiona di Salami
Fennel salami with thinly sliced zucchini, rocket & Parmesan

Burrata
Burrata with grilled marinated red peppers, farinata, swiss chard & Taggiasche olives

Ravioli di erbette
Mixed green ravioli with swiss chard, rocket and cime di rapa, ricotta, butter and sage

SECONDI

Risotto con funghi
Risotto with portobello & porcini mushrooms, parsley, butter & Parmesan

Arrosto di Faraona
Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard and portobello mushrooms

Agnello in tegame
Slow cooked lamb shoulder with olives, anchovies, fresh cannellini beans, carrots and Italian spinach

Trota di mare
Roasted sea trout fillet with green and yellow zucchini trifolati, basil, datterini tomatoes, capers and Taggiasche olives

DOLCI

Seasonal sorbet

Torta Caprese
Chocolate and almond cake with roasted almond ice cream

OPTIONAL - Additional £9 per person for cheese as an extra course

Il Formaggio
Served with mostarda and homemade crackers

£57.50 PER PERSON

This is a sample menu and is subject to seasonal & product availability changes.
A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.
All prices include VAT at the current prevailing rate.



3 COURSE **OPTION 2**

PRIMI

Mozzarella di Bufala

Buffalo mozzarella with grilled marinated red peppers, farinata, cicorino, swiss chard & Taggiasche

Carne salata

Thinly sliced black Angus beef with zucchini, rocket, pine nuts & Parmesan

Insalata di granchio

Fresh Devon crab with Florence fennel, dandelion and Sardinian Bottarga

SECONDI

Ravioli di erbette

Mixed green ravioli with swiss chard, rocket and cime di rapa, ricotta, butter and sage

Orata al forno

Roasted sea bream fillet with roseval potatoes, fennel, tomatoes, olives, parsley & white wine

Costata di agnello

Roast rack of Somerset lamb (pink) with roasted globe & Jerusalem artichokes, baby leeks, fennel, carrots, beetroot, turnip and salsa d'erbe

DOLCI

Amalfi Lemon Tart

Ricotta cheesecake

Pear marinated in Marsala & vanilla

Affogato

Vanilla ice cream & chilled espresso

OPTIONAL - Additional £9 per person for cheese as an extra course

Il Formaggio

Served with mostarda and homemade crackers

£67.50 PER PERSON

This is a sample menu and is subject to seasonal & product availability changes.
A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.
All prices include VAT at the current prevailing rate.

4 COURSE **OPTION 1**

PRIMI

Carne salata
Thinly sliced black Angus beef with zucchini, rocket, pine nuts & Parmesan

Insalata di aragosta
Fresh Dorset lobster with samphire & Sicilian lemon mayonnaise

Cappelletti di vitello
Handmade pasta stuffed with slow cooked veal & pancetta with porcini mushrooms

SECONDI

Rombo al forno
Wood roasted turbot with parsley, roasted Sicilian red peppers & swiss chard

Branzino al cartoccio
Baked line caught sea bass, porcini mushrooms, fennel, thyme, Vermouth & datterini tomatoes

Filetto di manzo
Aberdeen Angus beef fillet with sweet celeriac, Italian spinach, Amarone & salsa verde

IL FORMAGGIO

Served with mostarda and homemade crackers

DOLCI

Soft chocolate cake with crema di mascarpone

Torta di mele
Sweet pastry, apples, sultanas & crema di marscapone

Seasonal sorbet

£82.50 PER PERSON

This is a sample menu and is subject to seasonal & product availability changes.
A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.
All prices include VAT at the current prevailing rate.



THEO'S TABLE

Enjoy a personalised experience at our unique high Chef's Table with views into our kitchen and receive a special Italian treat on arrival.

CAPACITY
From 4 to 10 guests

LAYOUT
1 or 2 tables

5 course tasting menu - £70 per person
Glass of Prosecco at the table upon arrival

Wine flight available upon request

A discretionary service charge of 12.5% will be added to the bill.
Minimum spend applies. All prices include VAT at the current prevailing rate.



A black and white portrait of chef Theo Randall. He is wearing a white chef's jacket, has his arms crossed, and is leaning against a light-colored wall. He is looking towards the camera with a slight smile.

MASTERCLASSES WITH THEO RANDALL

£155 per person

From 6pm on selected dates

[Click here to view Theo's Masterclass calendar](#)

INCLUSIONS

- Glass of Prosecco on arrival
- One hour masterclass demonstration with Theo Randall
- Four-course dinner with paired wine
- A special gift from Theo

*Classes are available upon request and subject to availability

A discretionary service charge of 12.5% will be added to the bill.
Minimum spend applies. All prices include VAT at the current prevailing rate.

OPENING HOURS

RESTAURANT

MONDAY TO FRIDAY

Lunch: 12:00 - 14:45

Dinner: 18:00 - 22:45

SATURDAYS & SUNDAYS

Brunch: 12:30 - 15:00

Dinner: 18:00 - 22:45

BAR

DAILY

12:00 – midnight (last order)

Contact our Reservation Team should you have any other question:
By telephone: +44 (0)20 7318 8747 or by email: reservations@theorandall.com

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