

Theo Randall

CUCINA ITALIANA



Festive Corporate Package 1

£150 PER PERSON

Host your festive celebration in style with a corporate package in one of our private dining rooms.

This package includes:

Welcome drink and canapés upon arrival

Three-course menu

Live cooking demonstration by Chef Theo Randall, finishing and presenting a dish in the room before serving

Antipasto

To choose:

INSALATA DI GRANCHIO

Fresh Devon crab with shaved fennel, rocket and radicchio, with toasted sourdough breadcrumbs and aioli

CARPACCIO DI MANZO

Thinly sliced beef fillet with mâche salad, pecorino and shaved black truffles

BURRATA

Handmade burrata with grilled Sicilian peppers, Swiss chard, Taggiasche olives and farinata

Primo

Cooking demonstration:

RISOTTO DI MARE

Acquerello risotto with clams, prawns, squid, mussels, tomatoes, chilli and parsley

Secondo

To choose:

FILETTO DI MANZO

Roasted fillet of Lake District beef wrapped in coppa di Parma, with roasted carrots, salsify, turnips, red wine jus and salsa verde

CODA DI ROSPO

Cornish monkfish roasted on roseval potatoes, fennel, with prosciutto, croquante, capers, parsley and white wine

FRITTATA DI FUNGHI

Mixed wild mushroom and ricotta frittata, with parmesan and mixed Italian leaves

Chef's Dessert Platter

CHOCOLATE AND HAZELNUT CAKE

With espresso gelato

AMALFI LEMON TART

With crème fraîche

PANNA COTTA

Honey panna cotta with raspberries marinated in grappa

This is a sample menu and is subject to seasonal and product availability changes. A discretionary service charge of 13.5% will be added to the bill. All prices include VAT at the current prevailing rate.

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CUCINA ITALIANA



Festive Corporate Package 2

£205 PER PERSON

Host your festive celebration in style with a corporate package in one of our private dining rooms.

This package includes:

One-hour cookery masterclass with a Prosecco reception

Four-course menu with wine pairings for the first three courses

Please note that we can be flexible in creating bespoke menus with wine pairings for this experience

Antipasto

BRESAOLA DELLA VALTELLINA

Thinly sliced cured beef with shaved courgettes, parmesan, Amalfi lemon and wild rocket

Primo

MEZZE MANICHE ALL'AMATRICIANA

Pasta with slow-cooked tomato, pecorino and guanciale

Secondo

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

Dolce

AMALFI LEMON TART

With crème fraîche

This is a sample menu and is subject to seasonal and product availability changes. A discretionary service charge of 13.5% will be added to the bill. All prices include VAT at the current prevailing rate.

Get in touch



If you have any questions or would like to discuss a bespoke booking, please contact our Reservations team at reservations@theorandall.com or on +44 (0)20 7409 3131

