

THEO **RANDALL**



FESTIVE PRIVATE DINING EXPERIENCES

LUNCH MENU

Three-course menu including a glass of Prosecco or Campari & Soda

From £39 per person

APERITIVO

Pitted olives

Crostini

Smoked salmon, smoked trout and crème fraîche

Torta di pasta frolla

Swiss chard, red onions, ricotta and Parmesan

ANTIPASTI TO SHARE

Additional £15 per person

Theo's bruschetta and focaccia

Mozzarella di bufala

Fresh buffalo mozzarella with grilled marinated violet aubergine, zucchini, red peppers and basil

Finocchiona salami

Thinly sliced fennel salami with wild rocket and Parmesan shavings

PRIMI

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 ai funghi

Risotto with new season girolle mushrooms, leeks, thyme, butter and Parmesan

Salmone

Organic salmon fillet roasted with datterini tomatoes, capers,
Taggiasche olives, zucchini and spinach

DOLCI

Soft chocolate cake

Served with crème fraîche

Panna cotta

Served with raspberry and Grappa

Panettone bread pudding

Served with Vin Santo ice cream

This is a sample menu and is subject to seasonal & product availability changes.
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.