



## CHRISTMAS DAY LUNCH

25<sup>th</sup> December 2024

Five-course menu including a glass of Champagne or Negroni  
149 per person | Available from 12.30 pm to 4.30 pm

### ANTIPASTI

#### Burrata

Fresh burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

#### Carne salata

Thinly sliced black Angus beef with zucchini, pine nuts, Parmesan and extra virgin olive oil

#### Insalata di granchio

Fresh Devon crab with Florence fennel, radicchio, dandelion and aioli

### PRIMI

#### Ravioli di aragosta

Fresh pasta filled with Dorset blue lobster, served with a tomato and shellfish broth

#### Risotto con funghi & tartufo nero

Risotto with porcini, chanterelle gris and trompette de la mort mushrooms  
with butter, Parmesan and shaved autumn truffle

### SECONDI

#### Sformato di fontina & zucca

Baked delicata squash and Fontina cheese soufflé with spinach, cream and Parmesan

#### Branzino al forno

Baked Sea bass fillet with porcini mushrooms, thyme and Vermouth,  
served with rainbow chard and Castelluccio lentils

#### Filetto di manzo

Beef fillet wrapped in Coppa di Parma with roasted heritage carrots, salsify,  
Florence fennel, spinach, Amarone sauce and salsa verde

### FORMAGGIO

Selection of Italian cheeses served with mostarda and homemade crackers

### DOLCI

Amalfi lemon tart - Served with crème fraîche

Soft chocolate cake - Served with crème fraîche

Panettone bread pudding - Served with Vin Santo ice cream

Pear & almond tart - Served with crème fraîche

THEO **RANDALL**



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.