

Sample Menu

Christmas Eve at Theo Randall

Antipasti

- Burrata** - Fresh burrata with grilled marinated red peppers, farinata, cicorino, swiss chard and Taggiasche olives
- Calamari in padella** - Pan fried squid with fresh lentils of Castelluccio, chilli, anchovies, parsley and chopped rocket
- Puntarelle alla Romana** - Thinly sliced chicory shoots with ortiz anchovies, volpaia red wine vinegar and capers
- Carne salata** - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

Primi

- Ravioli di zucca** - Ravioli of roasted delicata squash, ricotta, marjoram, butter and sage
- Cappelletti di vitello** - Handmade pasta stuffed with slow cooked veal and pancetta with porcini mushrooms and parmesan
- Risotto di porcini e sedano** - Risotto of porcini, celery leaves, butter and parmesan
- Taglierini con gamberetti e carciofi** - Handmade pasta with brown shrimps, artichoke, chilli and butter

Secondi

- Branzino al cartoccio** - Sea bass baked with Porcini mushrooms, fennel, thyme, Vermouth and Italian spinach
- Sformato di Fontina e zucca** - Baked delicata squash and Fontina cheese soufflé with spinach, cream and Parmesan
- Burrata di pesce** - Fish stew of Dorset blue lobster, seabream, monkfish, vongole, saffron, potatoes and parsley
- Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, Mascarpone, with braised swiss chard, Porcini and Portobello mushrooms
- Tagliata** - Grilled Longhorn beef sirloin (med rare) with castelluccio lentils, roasted datterini tomatoes, radicchio and salsa verde

Dolci

Amalfi lemon tart

- Torta Caprese** - with roasted almond ice cream
- Torta di mele** - Sweet pastry, apples, sultanas and crema di mascarpone

£90.00 per person for four courses with a glass of Prosecco

Please speak to a member of the team if you have any dietary allergies or intolerances