

FESTA IN FAMIGLIA

Saturday brunch at Theo Randall
with unlimited Prosecco, Negroni or Aperol Spritz*

65 per person

THEO'S ANTIPASTI BUFFET

Mozzarella di bufala

Fresh buffalo mozzarella with grilled red peppers, chard and Taggiasche olives *160kcal*

Salumi misti

Prosciutto di Parma, fennel salami with marinated vegetables "agrodolce" *275kcal*

Verdura mista

Shaved fennel, rocket and Parmesan salad *103kcal*

Insalata di fagiolini

Fine green bean salad with mixed Italian leaves, basil and Parmesan *96kcal*

Insalata mista

Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar *98kcal*

Bresaola

Thinly sliced bresaola with shaved courgettes, rocket and Parmesan *98kcal*

Insalata di polpo

Octopus with potatoes, capers, celery and Sardinian bottarga *150kcal*

Panzanella

Toasted bread salad with datterini tomatoes, cucumber, red peppers, basil, capers and anchovies *234kcal*

SEASONAL PASTA

Risotto ai funghi

Porcini and portobello mushroom risotto, with parsley and Parmesan *214kcal*

SECONDI

Porchetta

Slow-cooked crispy pork with potato and fennel al forno, salsa verde and jus *410kcal*

Orata

Pan-roasted sea bream fillet with datterini tomatoes, capers and Taggiasche olives, with Swiss chard and slow-roasted Sicilian red peppers *380kcal*

Sformato di fontina

Baked fontina cheese soufflé with spinach cream and Parmesan *590kcal*

THEO'S DOLCI PLATTER

(to share)

Amalfi lemon tart *188kcal*

Soft chocolate cake

Crema di mascarpone *457kcal*

Panna cotta

Raspberries and hazelnut croquante *420kcal*

Ricotta cheesecake

Poached pears and crema di mascarpone *325kcal*

***Unlimited Prosecco, Negroni or Aperol Spritz are available for 1 hour and a half from time of arrival.**

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 12.5% service charge will be added to the final bill.

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THEO RANDALL



AT THE
INTERCONTINENTAL

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