

BUSINESS SET MENU

Two-course menu 28 per person
Three-course menu 33 per person

ANTIPASTI

Finocchiona salami

Thinly sliced fennel salami with wild rocket and Parmesan shavings *165kcal*

Mozzarella

Mozzarella with mixed tomatoes, basil, toasted pagnotta bread and shaved ricotta salata *219kcal*

Insalata mista

Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar *110kcal*

PRIMI

Pappardelle con ragù di manzo

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes *373kcal*

Ravioli di zucca

Fresh pasta stuffed with roasted delicata squash, ricotta and Parmesan, with sage and butter *341kcal*

Arrosto di faraona

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone on pagnotta bruschetta, with Swiss chard and portobello mushrooms *660kcal*

DOLCI

Amalfi lemon tart

With crème fraîche *274kcal*

Ricotta cheesecake

With pears, sultanas marinated in Marsala and vanilla *440kcal*

Affogato

Vanilla ice cream with espresso *129kcal*

THEO RANDALL



AT THE
INTERCONTINENTAL

Available for tables of up to six people.

Adults need around 2,000kcal a day. 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.