

FESTA IN FAMIGLIA

Easter Day brunch at Theo Randall
with unlimited Negroni Sbagliato, Seasonal Bellini or Aperol Spritz*

89 per person

THEO'S ANTIPASTI BUFFET

Mozzarella di bufala

Fresh buffalo mozzarella with merinda, raf and camone tomatoes, basil, olive oil

Salumi misti

Prosciutto di Parma, fennel salami and coppa di Parma

Verdura mista

Shaved fennel, rocket and Parmesan salad

Insalata di fagiolini

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

Insalata mista

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

Bresaola

Thinly sliced bresaola with shaved courgettes, rocket and Parmesan

Insalata di polpo e gamberoni

Poached octopus and prawn with potatoes, celery and garlic

Panzanella

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

SEASONAL PASTA

Ravioli ai funghi

Ravioli with portobello and porcini mushrooms, spinach and Parmesan cream

SECONDI

Scamone di agnello con ciammotta

Marinated Lake District lamb rump with slow-cooked potato, green beans, aubergine, tomatoes, grilled red peppers and lamb jus

Fegato di vitello

Pan-fried calves' liver with pancetta, sage, wild mushrooms and spinach

Filetto di branzino

Pan-roasted seabass fillet with datterini tomatoes, capers, Taggiasche olives, with Swiss chard and slow-roasted Sicilian red peppers

Sformato di fontina

Baked fontina cheese soufflé with spinach cream and Parmesan

DOLCI

Torta pastiera

Traditional Neapolitan easter cake

Amalfi lemon tart

With crème fraîche

Soft chocolate cake

With mascarpone cream

Panna cotta

With rhubarb

*Unlimited Negroni Sbagliato, Seasonal Bellini 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.

THEO RANDALL

