

FESTIVE TASTING MENU

3rd December – 1st January

(Excluding 25th December, dinner on 31st December & lunch on 1st January)

75 per person

Including wine pairing for the first three courses

Antipasto

Prosciutto di Parma – With warm gnocco fritto, roasted delicata squash, aged balsamic vinegar, parmesan and wet walnuts

Pairing with: Fantinel, Sant'Helena Pinot Grigio 'Rocciaponca' 2022

Primo

Ravioli all'anatra – Fresh pasta filled with slow-cooked duck, chestnuts and parmesan, with wild mushroom sauce

Pairing with: Allegrini Corte Giara Bardolino DOC 2023

Secondo

Scamone – Roasted Lake District lamb rump with cavolo nero, roasted carrots, fennel, turnips and salsify with Amarone wine sauce

Pairing with: Frescobaldi 'Terre More' Maremma Toscana 2022

Dolce

Panettone – Panettone bread pudding with vin santo gelato

Italian Christmas celebrations are a delightful blend of culinary traditions and festive spirit. Families usually come together to savour panettone and exchange gifts. Laughter, warmth and mouth-watering flavours are at the heart of it all. The entire Theo Randall team extends its warmest wishes for a joyful holiday season.



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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.