

Theo Randall

CUCINA ITALIANA

Christmas Day Lunch

25th December 2026

Five-course set menu with a glass of Champagne or Negroni

£155 per person

Antipasti

Choose from:

BURRATA

Fresh burrata with grilled red peppers, artichokes, Swiss chard and Taggiasche olives

BEEF CARPACCIO

Thinly sliced cured beef with red and golden beets, wild rocket and fresh horseradish

INSALATA DI GRANCHIO

Fresh Devon crab with Florence fennel, radicchio, dandelion and aioli



Primi

Choose from:

RAVIOLI DI ARAGOSTA

Fresh pasta filled with Dorset blue lobster with tomato and shellfish broth

RISOTTO CON FUNGHI

Risotto with porcini mushrooms, chanterelle gris and trompette de la mort mushrooms with butter and Parmesan

Add autumn black truffle £10



All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day.

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

Secondi

Choose from:



SFORMATO DI ZUCCA

Baked delicata squash and fontina cheese soufflé with spinach, cream and Parmesan

BRANZINO AL FORNO

Baked sea bass fillet with porcini mushrooms, thyme and vermouth
with rainbow chard and courgette

FILETTO DI MANZO

Medium-rare beef fillet wrapped in Coppa di Parma with roasted heritage carrots,
salsify, Florence fennel, spinach, Amarone sauce and salsa verde

Pre-Dolci

SGROPPINO

Caramelised blood orange, clementine sorbet and Prosecco

Dolci

Choose from:

AMALFI LEMON TART

With crème fraîche

TORTA CAPRESE

With zabaglione gelato

PANETTONE

With Vin Santo ice cream

PEAR AND ALMOND TART

With crème fraîche

FORMAGGI

Selection of Italian artisanal cheeses served with mostarda
and homemade crackers



*Sending our warmest wishes
for a joyful festive season
Theo Randall Team*