

Theo Randall

CUCINA ITALIANA

Christmas Eve Dinner

24th December 2026

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

£99 per person

Antipasti

Choose from:

BURRATA

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

VITELLO TONNATO

Thinly sliced veal loin with wild rocket, pickled tuna, mayonnaise, capers and green beans

TUNA TARTARE

Yellowfin tuna tartare with sourdough pangrattato, chopped rocket, capers, shaved fennel and Amalfi lemons



Primi

Choose from:

RAVIOLI DI ZUCCA

Ravioli of roasted delicate squash, ricotta, marjoram with brown butter and crispy sage

Add autumn black truffle £10

RISOTTO DI MARE

Risotto with clams, sea bass, mussels, prawns, tomatoes, chilli and parsley

CAPPELLETTI DI ANATRA

Handmade pasta stuffed with slow-cooked duck with porcini mushrooms and chestnuts



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:



FUNGHI AL FORNO

Baked soufflé with wild mushrooms, fontina cheese, spinach and sweet fennel

BRANZINO AL FORNO

Pan-roasted sea bass fillet with courgette, spinach, porcini mushrooms and thyme

SCAMONE DI AGNELLO

Marinated Lake District lamb rump with roasted fennel, potato, carrots and lamb jus

Dolci

Choose from:

FORMAGGI

Selection of Italian artisanal cheeses served with mostarda
and homemade crackers

FRUTTONE

Almond, cherry and chocolate tart with vanilla gelato

PANETTONE

With Vin Santo ice cream

AMALFI LEMON TART

With crème fraîche



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