

Theo Randall

CUCINA ITALIANA

20th Festive Tasting Menu

95 per person | Including a glass of Ferrari Maximum, Blanc de Blanc
and wine pairing for the first three courses

Italy

1st December - 02nd January



Antipasto

SFORMATO

Baked cheese soufflé with spinach, cream, Parmesan and black truffle

Pairing with: Bramito Chardonnay, Castello della Sala

Primo

PAPPARDELLE

Handmade fresh pasta with slow-cooked duck, roast chestnuts and pancetta

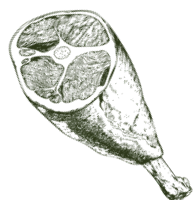
Pairing with: Valpolicella Ripasso Superiore Classico, La Dama

Secondo

SCAMONE DI AGNELLO

Marinated lamb rump with roasted potatoes, wild mushrooms, salsa verde and lamb jus

Pairing with: Zensa Organic Nero di Troia IGP, Puglia



Dolce

PANETTONE

With Vin Santo ice cream

Please note that the Regional Tasting Menu is created by Chef Theo to represent one particular Italian region with carefully selected unique products and wines. Due to this, we are not able to offer vegetarian and vegan alternatives. Please ensure that you are aware of all party member's dietary requirements and contact us prior to making your reservation to confirm whether we are able to cater for you and your guests, as the menu has to be served to the entire party to ensure a smooth and personalised experience. 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. The above menu is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.