

Theo Randall

CUCINA ITALIANA

New Year's Eve - Early Menu

31st December 2026, Available from 5:30 - 6:30 pm

Three-course set menu with a glass of Champagne

£95 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

TUNA TARTARE

Yellowfin tuna tartare with pangrattato, chopped rocket, peppers, capers and Amalfi lemons



Secondi

Choose from:

RAVIOLI DI ZUCCA

Ravioli of roasted delicata 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

ORATA AL FORNO

Pan - roasted sea bream fillet, spinach, sweet fennel, tomatoes, olives, parsley and white wine sauce

FUNGHI AL FORNO

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

CONTROFILETTO DI VITELLO

Veal loin with wild mushrooms, potato puree, spinach and jus



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.

Dolci

Choose from:

AMALFI LEMON TART

With crème fraîche

TORTA CAPRESE

With zabaglione gelato

PANETTONE

With Vin Santo ice cream



*Sending our warmest wishes
for a wonderful start to 2027*

Theo Randall Team