



THEO RANDALL AT CHRISTMAS



SPEND THE SEASON AT OUR **TABLE**

We're excited for what the festive season has to offer – from all the amazing produce coming through the kitchen doors to everyone gathering around the table with friends and family.

We'll be pulling out all the stops to make this year's celebrations one to remember – from our Christmas regional tasting menu and family brunches to Christmas Day and New Year's Eve.

If you fancy hosting your very own private party, just give our Reservations team a call on +44 (0)20 7318 8747 or email theorandall.reception@ihg.com.

If you're simply after a classic Theo Randall experience, our winter a la carte menu will be available for dinner throughout the festive period - [book online here](#).

Theo Randall x

A photograph of a plated dish on a white ceramic plate. The dish consists of a large, dark, roasted piece of meat, possibly a roast or brisket, garnished with fresh green herbs. To the left of the meat is a portion of small, golden-brown potatoes, likely roasted or sautéed. A dark, rich sauce is drizzled around the base of the meat. The plate is set on a light-colored, marbled surface. The text 'FESTIVE SEASON AT THEO RANDALL' is overlaid in white, bold, sans-serif font across the center of the image.

**FESTIVE SEASON AT
THEO RANDALL**



FESTIVE REGIONAL TASTING MENU

Our tour of Italy's diverse regions come to a close as we reach the end of the year, and we're celebrating the festive season with a tasting menu of Theo's favourite seasonal dishes from around the country.

ANTIPASTO

Carpaccio di manzo – thinly sliced beef fillet with aged balsamic vinegar, pine nuts and Parmesan shavings

PRIMO

Pappardelle con anatra – wide ribbon pasta with slow-cooked duck ragu and shaved black winter truffles

SECONDO

Faraona ripiena – boned and roasted guineafowl stuffed with chestnut, pancetta and rosemary with braised winter greens, roasted delicata squash and amarone sauce

DOLCE

Panettone – baked panettone bread pudding with vin santo ice cream

Four-course tasting menu: £75 per person
Including wine pairing

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 and may not be able to accommodate other dietary needs. 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.



FESTA IN FAMIGLIA

There's nothing better than a lazy weekend brunch, and our festa in famiglia on Saturdays is the perfect reason to gather round the table with family and friends. Feast on four courses featuring beautiful Italian produce, and enjoy unlimited Prosecco, Negroni or Aperol Spritz*.

We'll be serving our festa in famiglia brunch on New Year's Day too – so set your alarms after those New Year's Eve parties and start 2022 with a fabulous brunch.

THEO'S ANTIPASTI BUFFET

Burrata | Verdura mista | Insalata mista | Anguilla affumicata | Carne salata

SEASONAL PASTA

Ravioli di erbette

SECONDO

Porchetta | Trota di mare | Sformato di fontina

THEO'S DOLCE PLATTER

Amalfi lemon tart | Soft chocolate cake | Panna cotta | Ricotta cheesecake

Four-course menu: £59 per person

*Unlimited Prosecco, Negroni or Aperol Spritz for 90 minutes from your booking time

A photograph of a restaurant table with a white marble top. In the center, a white plate holds a round, golden-brown fried item, possibly a fish cake or potato cake, resting on a bed of melted cheese and herbs. To the right of the plate, a tall, slender wine glass is partially filled with a light-colored wine. The background is softly blurred, showing a dark, textured wall. The text "CHRISTMAS AT THEO RANDALL" is overlaid in white, bold, sans-serif font across the middle of the image.

**CHRISTMAS AT
THEO RANDALL**

CHRISTMAS EVE

Christmas Eve in Italy is a celebration in itself, so join us to share a meal before heading into the big day.

ANTIPASTI

Burrata – fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives

Insalata mista – mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Carne salata – thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

Tuna tartare – yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemons

PRIMI

Ravioli di zucca – ravioli of roasted delica squash, ricotta, marjoram, butter, and sage

Risotto di mare – risotto with sea bass, scallops, prawns, squid, tomatoes, parsley and fresh chilli

Cappelletti di vitello – hand-made pasta stuffed with slow cooked veal, pancetta and porcini mushrooms

SECONDI

Sformato di fontina e zucca – baked delica squash and fontina cheese soufflé with spinach, cream and Parmesan

Branzino al cartoccio – sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Catelluccio lentils and Italian spinach

Filetto di manzo – Aberdeen Angus beef fillet (med rare) with sweet celeriac, cavolo nero, amarone and salsa verde

DOLCI

Amalfi lemon tart

Soft chocolate cake – crema di mascarpone

Panettone bread pudding – vin santo ice cream

Il formaggio – mostarda and homemade crackers

Add a little bit of luxury with white truffles – £8 supplement per gram

Four-course menu: £95 per person

With a Negroni or glass of Champagne

CHRISTMAS DAY

We're hosting a full-blown Italian feast for Christmas day – so gather all the family around the table and prepare for a day full of celebration, accompanied by live music from the Booth Street Jazz Trio.

In the evening, we'll be serving our winter a la carte menu.

ANTIPASTI

Insalata di granchio – Devon crab with Florence fennel, radicchio, dandelion and Sardinian bottarga

Burrata – fresh burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

Carne salata – thinly sliced Black Angus beef with zucchini rocket pine nuts and Parmesan

PRIMI

Ravioli di tartufi – ravioli of ricotta, parmesan, porcini mushrooms and black truffle

Tajarin – classic fine taglierini with butter and white truffles (£25 supplement)

SECONDI

Sformato di zucca – baked delica squash and fontina cheese soufflé with spinach, cream and Parmesan

Branzino al forno – roasted sea bass with porcini, fennels, lentils and Italian spinach

Filetto di manzo – beef fillet (med rare) with amarone sauce, spinach and sweet celeriac

IL FORMAGGIO

Selection of Italian cheeses – mostarda and homemade crackers

DOLCI

Amalfi lemon tart

Soft chocolate cake – crema di mascarpone

Panettone bread pudding – with vin santo ice cream

Five-course menu: £125 per person

With a Negroni or glass of Champagne



NEW YEAR AT
THEO RANDALL

NEW YEAR'S EVE

PRIMI

We'll be throwing open the doors for a New Year's Eve dinner accompanied by the Sara Dowling Trio. Swing by for an early dinner before you head out to party into the small hours.

PRIMI

Burrata – fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives

Insalata mista – mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Carne salata – thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

Tuna tartare – yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemons

SECONDI

Ravioli di zucca – ravioli of roasted delica squash, ricotta, marjoram, butter, and sage

Risotto di mare – risotto with sea bass, scallops, prawns, squid, tomatoes, parsley and fresh chilli

Orata al forno – roasted sea bream fillet, roseval potatoes, fennel, tomatoes, olives, parsley and white wine

Sformato di fontina e zucca – baked delica squash and fontina cheese soufflé with spinach, cream and Parmesan

Filetto di manzo – Aberdeen Angus beef fillet (med rare) with sweet celeriac, cavolo nero, amarone and salsa verde

DOLCI

Amalfi lemon tart

Torta caprese – roasted almond ice cream

Soft chocolate cake – crema di mascarpone

Panettone bread pudding – vin santo ice cream

Three-course menu: £75 per person including a glass of Champagne

Available from 5-7pm

NEW YEAR'S EVE

SECONDI

Push the boat out and stay to ring in the New Year by joining us for a five-course tasting menu from 8.30pm.

ANTIPASTI

Burrata – fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives

Insalata mista – mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

Carne salata – thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

Tuna tartare – yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemons

PRIMI

Ravioli di zucca – ravioli of roasted delica squash, ricotta, marjoram, butter, and sage

Risotto di mare – risotto with sea bass, scallops, prawns, squid, tomatoes, parsley and fresh chilli

Cappelletti di vitello – fresh pasta stuffed with veal with pancetta, porcini and Parmesan

SECONDI

Sformato di fontina e zucca – baked delica squash and fontina cheese soufflé with spinach, cream and Parmesan

Orata al forno – roasted sea bream fillet, roseval potatoes, fennel, tomatoes, olives, parsley and white wine

Filetto di manzo – Aberdeen Angus beef fillet (med rare) with sweet celeriac, cavolo nero, amarone and salsa verde

IL FORMAGGIO

Selection of Italian cheeses – mostarda and homemade crackers

DOLCI

Amalfi lemon tart

Torta caprese – roasted almond ice cream

Soft chocolate cake – crema di mascarpone

Panettone bread pudding – vin santo ice cream

Five-course menu: £130 per person including a glass of Champagne

Available from 8.30pm to 12 midnight

THE PERFECT GIFT

Spoil someone special and treat them to a Theo Randall **gift voucher** this Christmas.

From dinner for two to one of Theo's masterclasses, as well as monetary vouchers for those hard-to-buy folk, we're sure you'll find the perfect gift to surprise a loved one.

Just head to our **website** to place your order. Or, if you fancy coming to see us in person, we'll have signed copies of Theo's cookbooks available to pick up alongside printed vouchers.



THE SMALL PRINT

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 12.5% service charge will be added to the final bill.

Pre-payment is required when joining us on Christmas Eve, Christmas Day and New Year's Eve. To book for these services, just give us a call on +44 (0)20 7318 8747 or email us at **theorandall.reception@ihg.com**.

Our Christmas regional tasting menu and festa in familiga brunch can be **booked online**.

GET IN TOUCH

To find out more and to book your festive feast, contact our Reservations team:
by phone: +44 (0)20 7318 8747 or by email: theorandall.reception@ihg.com

THEO RANDALL



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