



# 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](mailto: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*



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

**Insalata di granchio** – fresh Devon crab with shaved fennel, dandelion, rocket salad and aioli

## 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  
29 November to 23 December

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 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 2023 with a fabulous brunch.

## SATURDAY BRUNCH

### THEO'S ANTIPASTI BUFFET

Mozzarella | Verdura mista | Insalata mista  
Salmone affumicato | Carne salata

### SEASONAL RISOTTO

Risotto con funghi

### SECONDO

Porchetta | Orata | Sformato di fontina

### THEO'S DOLCE PLATTER

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

**Saturday brunch, £59 per person**

## SUNDAY BRUNCH

### THEO'S ANTIPASTI BUFFET

Mozzarella | Salumi misti | Verdura mista  
Insalata mista | Insalata di fagiolil  
Carne salata | Panzanella

### SEASONAL RISOTTO

Risotto con funghi

### SECONDO

Agnello con Caponata | Arrosto di Faronia  
Orata | Sformato di fontina

### DOLCE

Amalfi lemon tart | Soft chocolate cake  
Panna cotta | Ricotta cheesecake  
Affogato | Seasonal sorbet | Torta caprese

**Sunday brunch with live music, £69 per person**

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



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 red peppers, roasted delicata squash, farinata, Swiss chard and Taggiasche olives

**Prosciutto di Parma** – 24-month aged Prosciutto di Parma with marinated violet artichokes, sweet radicchio, aged balsamic vinegar, pine nuts and Parmesan shavings

**Puntarelle** – thinly sliced winter chicory shoots with salted Ortiz anchovy, capers, Volpaia vinegar and Cappezana new seasons olive oil

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

## PRIMI

**Ravioli di zucca** – ravioli of roasted delicata squash, ricotta, marjoram, butter, shaved autumn black truffle

**Risotto di castagna e pancetta** – risotto with fresh chestnuts, pancetta, rosemary, sweet wine and Parmesan

**Cappelletti di vitello** – hand-made pasta stuffed with slow-cooked veal, pancetta, Porcini mushrooms, butter and thyme

## SECONDI

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

**Venetian fish stew** – poached monkfish, sea bream, prawns, clams, and red mullet in a shellfish, fennel and tomato broth with saffron potatoes, garlic, and parsley

**Scamone di agnello** – grilled and roasted rump of Lake District lamb with roasted Spunta potatoes with field and wild mushrooms, lamb jus and salsa verde

## DOLCI

**Amalfi lemon tart**

**Soft chocolate cake** – crema di mascarpone

**Panettone bread pudding** – vin santo ice cream

**Il formaggio** – Italian cheeses with mostarda and homemade crackers

Four-course menu: £95 per person with a Negroni or glass of Champagne  
12.30-2pm and 5.30-10pm on 24 December

# 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.

## ANTIPASTI

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

**Crudo di carne** – finely chopped beef tartare with new seasons Cappezana olive oil, mache salad and Parmesan shavings

**Insalata di granchio** – fresh Devon crab with Florence fennel, radicchio, dandelion and Sardinian Bottarga

## PRIMI

**Ravioli di aragosta** – fresh pasta filled with Dorset blue lobster with tomato and shellfish broth

**Tajarin** – classic fine Taglierini with butter and white truffle (£25 supplement)

**Risotto con funghi e tartufo nero** – risotto with Porcini mushrooms, chanterelle gris and trompette de la mort mushrooms with butter, Parmesan and shaved autumn truffle

## SECONDI

**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 violet artichokes

**Filetto di manzo** – beef fillet wrapped in Coppa di Parma with roasted heritage carrots, salsify, Florence fennel, spinach, Amarone sauce and salsa verde

## 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

**Pear and almond tart** – with crème fraîche

Four-course menu: £140 per person with a Negroni or glass of Champagne  
12.30-4pm on 25 December



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 live music, so 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

**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

**Insalata di granchio** – fresh Devon crab with Florence fennel, radicchio, dandelion and aioli

### SECONDI

**Ravioli di zucca** – ravioli of roasted delicata 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 delicata squash and fontina cheese soufflé with spinach, cream and Parmesan

**Controfiletto di manzo** – Longhorn beef sirloin with sweet celeriac, spinach, Amarone sauce and salsa verde

**Faraona ripiena** – boned and roasted guinea fowl stuffed with chestnut, pancetta and rosemary with braised winter greens, roasted delicata squash

### DOLCI

**Amalfi lemon tart** – crème fraîche

**Soft chocolate cake** – crema di mascarpone

**Panettone bread pudding** – vin santo ice cream

**Ricotta cheesecake** – with pears marinated in Marsala and vanilla

Three-course menu: £95 per person including a glass of Champagne  
Available from 6-7pm

# 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 7pm.

### ANTIPASTI

**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

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

**Insalata di granchio** – fresh Devon crab with Florence fennel, radicchio, dandelion and aioli

### PRIMI

**Ravioli di zucca** – ravioli of roasted delicata 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 delicata 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 with sweet celeriac, cavolo nero, amarone and salsa verde

### CLEMENTINE SORBET

### DOLCI

**Amalfi lemon tart** – crème fraîche

**Soft chocolate cake** – crema di mascarpone

**Panettone bread pudding** – vin santo ice cream

**Ricotta cheesecake** – with pears marinated in Marsala and vanilla

**Selection of Italian cheeses** – mostarda and homemade crackers

Five-course menu: £149 per person including a glass of Champagne  
Available from 7-10pm (last sitting)

# 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](mailto: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](mailto:theorandall.reception@ihg.com)

THEO RANDALL



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