

THEO RANDALL



AT THE  
INTERCONTINENTAL

# THEO RANDALL

Theo Randall's passion for food was born from regular family holidays across Europe and from a young age he was destined for a culinary future.

His career began as a waiter at London's acclaimed Chez Max and after only a few weeks, Max Magarian noted Theo's talents and invited him to work in the kitchen where he spent the next four years following an apprenticeship in classic French cuisine.

In 1989, Theo joined the up-and-coming River Café and quickly found his culinary home. Theo remained at River Café for a further 15 years as head chef and it was under his patronage that the restaurant received its first Michelin star in 1997.

He then left to launch Theo Randall at the InterContinental, which opened in November 2006.

His commitment to delivering rustic produce-driven Italian food from the prestigious address of No. 1 Park Lane has earned him loyal followers and rave reviews from critics and food-lovers.



## A NOTE FROM THE TEAM

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### **UP TO 10 GUESTS**

For parties of up to 10 guests our à la carte menu remains available for your dining experience.

### **FROM 11 TO 15 GUESTS**

For parties of 11 to 15 guests we kindly ask you to select one menu from the enclosed selections.

### **FROM 16 GUESTS**

For parties of 16 and more, we kindly ask you to order the same option for the whole group except for those with particular dietary requirements.



PUGLIA ROOM





AMALFI ROOM





PUGLIA & AMALFI ROOMS **COMBINED**



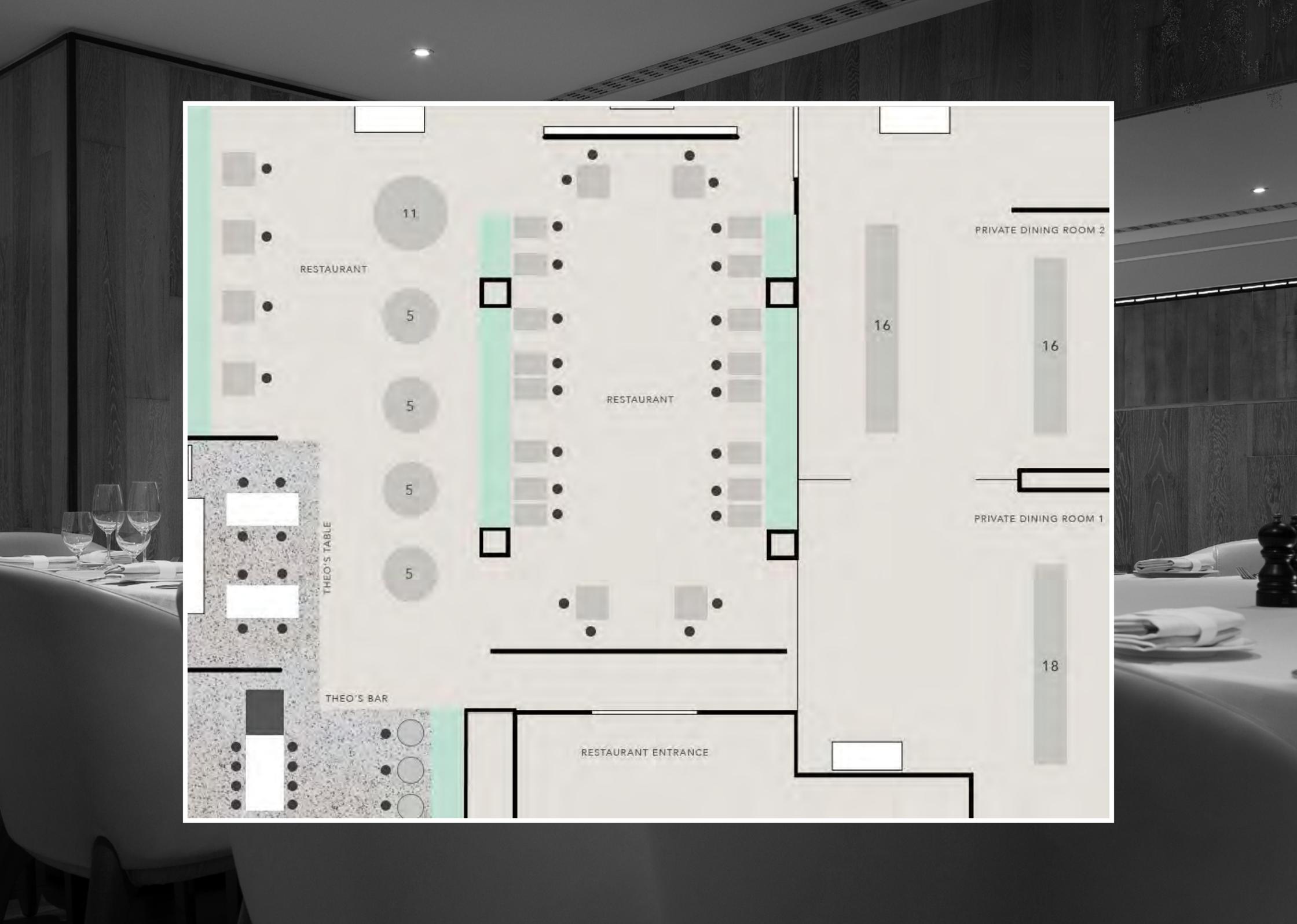
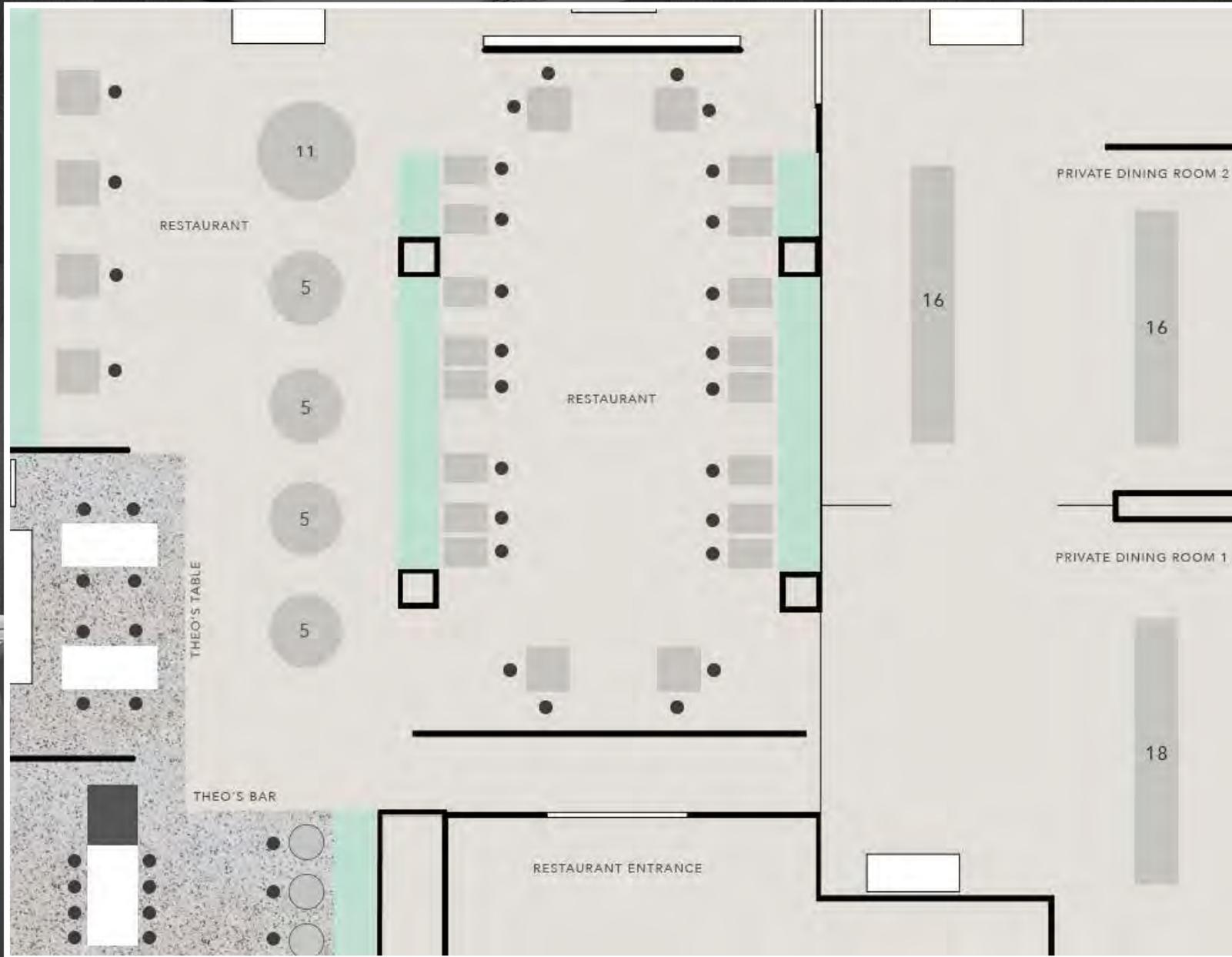


PUGLIA ROOM  
18 people

AMALFI ROOM  
46 people

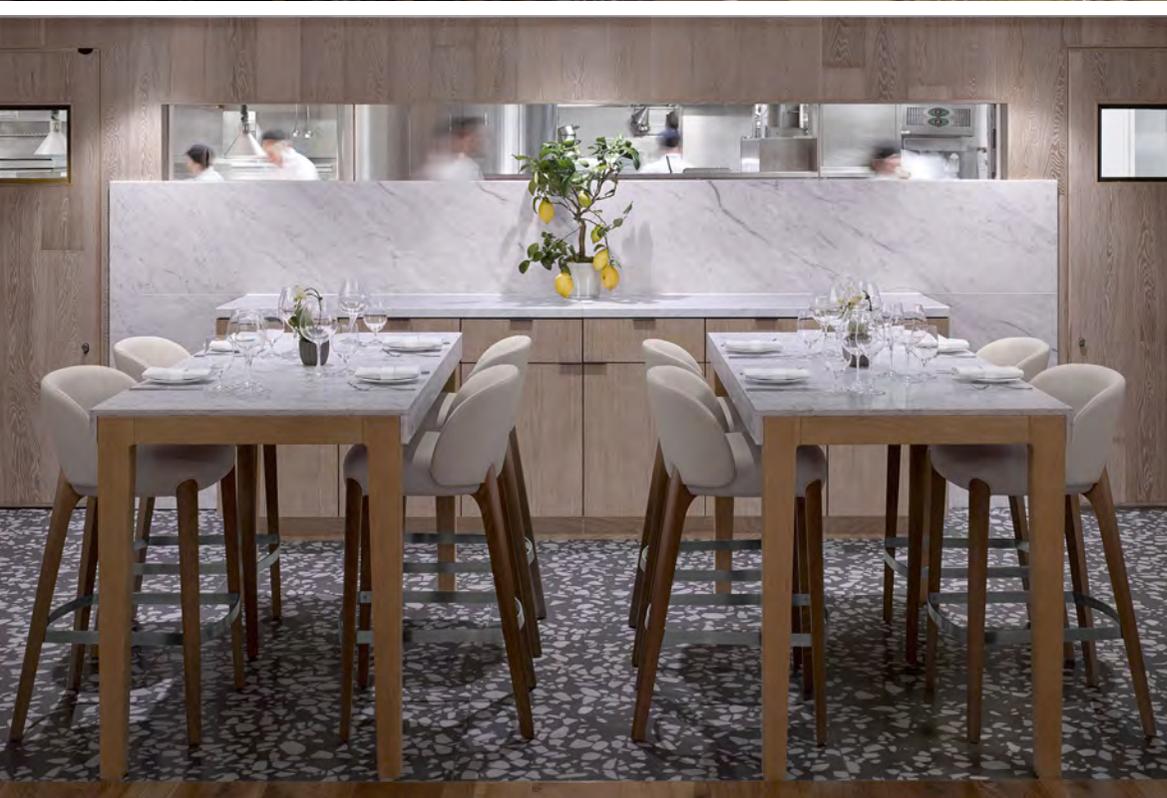
PUGLIA & AMALFI  
60 people

CAPACITY & **FLOOR PLAN**





RESTAURANT **AND BAR**





**MENUS**



# DRINKS RECEPTION

## OPTION 1

4 canapés at £24 per person

## OPTION 2

6 canapés at £36 per person

*Additional canapés are £6 each per person*

## CANAPÉ OPTIONS

### **Prosciutto di Parma** 33kcal

*Prosciutto di Parma with marinated artichokes*

### **Gamberetti impanati** 44kcal

*Crisp tiger prawns in breadcrumbs with chilli, mint, and herb vinegar*

### **Zucchine fritte** 28kcal

*Deep fried zucchini with sage*

### **Burrata** 36kcal

*Fresh burrata with tomato and bruschetta*

### **Crostini** 33kcal

*Smoked salmon, smoked trout and crème fraîche*

### **Risotto con funghi** 38kcal

*Risotto with mushrooms in espresso cups*

### **Torta di pasta frolla** 43kcal

*Swiss chard, red onions, ricotta and Parmesan*

Adults need around 2,000kcal a day.

Canapé options are subject to seasonal & product availability changes.

A discretionary service charge of 12.5% will be added to the bill.

Minimum spend applies. All prices include VAT at the current prevailing rate.

# PRIVATE DINING MENU

## OPTION 1

### PRIMI

Finocchiona di Salami 165kcal  
*Fennel salami with thinly sliced zucchini, rocket and Parmesan*

Burrata 318kcal  
*Burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives*

Ravioli Stagionali 341kcal  
*Seasonal ravioli*

### SECONDI

Risotto con funghi 214kcal  
*Risotto with portobello and porcini mushrooms, parsley, butter and Parmesan*

Arrosto di faraona 660kcal  
*Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard and portobello mushrooms*

Trota di mare 327kcal  
*Roasted sea trout fillet with green zucchini trifolati, basil, datterini tomatoes, capers and Taggiasche olives*

### DOLCI

Seasonal sorbet 110kcal

Soft chocolate cake with crema di mascarpone 457kcal

**OPTIONAL** - Additional £11 per person for cheese as an extra course

Il formaggio 178kcal  
*Served with mostarda and homemade crackers*

**£65 PER PERSON**

Adults need around 2,000kcal a day.

This is a sample menu and is subject to seasonal & product availability changes.

A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.

All prices include VAT at the current prevailing rate.



# PRIVATE DINING MENU

## OPTION 2

### PRIMI

Sformato di Fontina 590kcal  
*Baked fontina cheese soufflé with Italian spinach, cream and Parmesan*

Carne salata 98kcal  
*Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan*

Tartare di tonno 145kcal  
*Yellowfin tuna tartare with pangrattato, chopped rocket, capers and Amalfi lemon*

### SECONDI

Ravioli stagionali 341kcal  
*Seasonal ravioli*

Orata al forno 305kcal  
*Roasted sea bream fillet with roseval potatoes, fennel, tomatoes, olives, parsley and white wine*

Filetto di manzo 515kcal  
*Beef fillet wrapped in coppa di Parma with roasted carrots, turnip and fennel, Amarone sauce and salsa verde*

### DOLCI

Amalfi lemon tart 274kcal

Ricotta cheesecake 352kcal  
*Pear marinated in Marsala and vanilla*

Affogato 129kcal  
*Vanilla ice cream and chilled espresso*

**OPTIONAL** - Additional £11 per person for cheese as an extra course

Il formaggio 178kcal  
*Served with mostarda and homemade crackers*

**£72 PER PERSON**

Adults need around 2,000kcal a day.  
This is a sample menu and is subject to seasonal & product availability changes.  
A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.  
All prices include VAT at the current prevailing rate.

# PRIVATE DINING MENU

## OPTION 3

### PRIMI

Carne salata 98kcal  
*Thinly sliced black Angus beef with zucchini, rocket, pine nuts & Parmesan*

Insalata di granchio 174kcal  
*Fresh Devon crab with shaved fennel, dandelion, rocket salad and aioli*

Cappelletti di vitello 330kcal  
*Handmade pasta stuffed with slow-cooked veal and pancetta with porcini mushrooms*

### SECONDI

Risotto di mare 409kcal  
*Risotto with clams, seabass, mussels, prawns, tomatoes, chilli and parsley*

Branzino al cartoccio 358kcal  
*Sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Castelluccio lentils and Italian spinach*

Filetto di manzo 515kcal  
*Beef fillet wrapped in coppa di Parma with roasted carrots, turnip and fennel, Amarone sauce and salsa verde*

IL FORMAGGIO 178kcal  
*Served with mostarda and homemade crackers*

### DOLCI

Amalfi lemon tart with crème fraîche 274kcal

Ricotta cheesecake 352kcal  
*Pears, sultanas marinated in Marsala and vanilla*

Panna cotta 420kcal  
*Raspberries and almond croccante*

Seasonal sorbet 110kcal

**£85 PER PERSON**

Adults need around 2,00kcal a day.  
This is a sample menu and is subject to seasonal & product availability changes.  
A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.  
All prices include VAT at the current prevailing rate.





# MASTERCASSES WITH THEO RANDALL

£159 per person

From 6pm on selected dates

[Click here to view Theo's Masterclass calendar](#)

## INCLUSIONS

- Glass of Prosecco on arrival
- One hour masterclass demonstration with Theo Randall
- Four-course dinner with paired wine
- A special gift from Theo

Exclusive Masterclasses available upon request. Please contact us directly for a personalised quote. All classes must be reserved in advance and subject to availability

All prices include VAT at the current prevailing rate and service charge.



# NEGRONI MASTERCLASS

£75 per person

From 6pm on selected dates

[Click here to view the Negroni Masterclass calendar](#)

## INCLUSIONS

- Intimate masterclass led by sommelier
- Learn how to perfect three different Negroni - the Classico, Sbagliato and a personalised Negronificio experience
- Create your own bespoke signature Negroni and receive a personalised card with the recipe
- Selection of cicchetti from Theo's menu

Exclusive Masterclasses available upon request. Please contact us directly for a personalised quote. All classes must be reserved in advance and subject to availability.

All prices include VAT at the current prevailing rate and service charge.

# OPENING HOURS

## RESTAURANT

### DINNER

Tuesday to Saturday  
5.30-10pm

### BRUNCH

Saturday  
12.30-2pm

## BAR

Tuesday to Saturday  
5.30-10pm

Contact our Reservations team should you have any other question:  
By telephone: +44 (0)20 7409 3131 or by email: [reservations@theorandall.com](mailto:reservations@theorandall.com)

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