

# FESTA IN FAMIGLIA

**Sunday brunch at Theo Randall**  
**with unlimited Prosecco, Negroni or Aperol Spritz for 90 minutes**  
69 per person

## THEO'S ANTIPASTI BUFFET

### **Mozzarella di buffalo**

Fresh buffalo mozzarella with grilled red peppers, chard, Taggiasche olives and farrinata *160kcal*

### **Salumi misti**

Prosciutto di Parma, schiena, fennel salami, capocollo with marinated vegetables "agro dolce" *275kcal*

### **Verdura mista**

Grilled marinated aubergines, courgettes, yellow peppers and basil *103kcal*

### **Insalata di fagioli**

Fine green bean salad with mixed Italian leaves, basil and Parmesan *96kcal*

### **Insalata mista**

Mixed leaf salad with fresh goat's cheese, datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar *98kcal*

### **Carne salata**

Thinly sliced Black Angus beef with shaved courgettes, rocket and Parmesan *98kcal*

### **Panzanella**

Toasted bread salad with datterini tomatoes, cucumber, red peppers, basil, capers and anchovies *234kcal*

## PRIMI

### **Ravioli di erbe**

Handmade pasta filled with Swiss chard, rocket and cima di rapa with ricotta, Parmesan and sage butter *100kcal*

## SECONDI

### **Arrosto di Farona**

Roasted Guinea fowl stuffed with prosciutto di Parma, mascarpone and lemon roasted pagnotta bruschetta with portobello mushrooms and Swiss chard *345kcal*

### **Agnello con Caponata**

Roasted Rump of Lake District Lamb with Caponata and salsa verde *480kcal*

### **Sformato di fontina**

Baked fontina cheese soufflé with spinach cream and Parmesan *590kcal*

### **Trota di mare**

Roasted sea trout fillet with zucchini trifolati, basil, datterini tomatoes, capers and Taggiasca olives *327kcal*

**Served with Tuscan style roasted potatoes with rosemary and garlic *115kcal***

**Italian spinach with olive oil and lemon *50kcal***

## THEO'S DOLCI PLATTER (To share)

**Amalfi lemon tart *188kcal***

**Soft chocolate cake**

Crema di mascarpone *457kcal*

**Panna cotta**

Raspberries and almond croquante *420kcal*

**Ricotta cheesecake**

Poached pears and cream di mascarpone *325kcal*

**\*Unlimited Prosecco, Negroni or Aperol Spritz are available for 1 hour and a half from time of arrival.**  
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.