

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 erbette

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.