

# MOTHER'S DAY LUNCH

**£65 per person**

*Including 2 hours of unlimited Prosecco and Bloody Maria's  
Each Mother will receive a floral bouquet by Moyses Stevens*

## THEO'S ANTIPASTI TABLE

*Enjoy a selection of Italian salads, cured meats, cheeses and Italian breads.*

- Burrata** - Fresh burrata with grilled marinated red peppers, farinata, cicorino, Swiss chard and Taggiasche olives
- Insalata mista** - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco
- Salumi misti** - Prosciutto di Parma, schiena, felino, fennel salami, lardo bruschetta with marinated vegetable "agro dolce"
- Anguilla affumicata** - Smoked eel with red and candy beetroots, Italian leaves and fresh horseradish
- Verdura mista** - Grilled red peppers, violet aubergines, zucchini with datterini tomatoes, capers and basil
- Panzanella** – Tuscan bread salad with grilled red and yellow peppers, fresh plum tomatoes, capers and anchovies
- Bresaola Punta d'Anca della Valtellina** - Cured beef with wild rocket, pinenuts, Amalfi lemons and Parmigiano Reggiano
- Insalata di polpo** – Octopus salad with Roseval potatoes, Taggiasche olives, parsley and capers

## PASTA

- Ravioli di erbe** - Mixed green ravioli with Swiss chard, rocket, cima di rapa and ricotta with butter and sage

## SECONDI

*Served at your table. Choose from one of the following dishes.*

- Sformato di Fontina** - Baked Fontina cheese soufflé with spinach, cream and Parmesan
- Orata al forno** - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley, Italian spinach, slow cooked Sicilian red peppers and Taggiasche olives
- Trota di mare** - Roasted sea trout fillet with zucchini trifolati, datterini tomatoes, spinach, capers and Taggiasche olives
- Tronco di agnello** - Roasted lamb rump (pink) with delicata squash, Jerusalem artichokes and carrots
- Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, thyme, lemon zest and Mascarpone on pagnotta bruschetta with Swiss chard, porcini and portobello mushrooms
- Frittata** - Organic eggs with zucchini, caprino fresco, marjoram and datterini tomatoes
- Tagliata di manzo\*** - Beef sirloin (med rare) with borlotti beans, roasted datterini tomatoes, salsa verde and wild rocket

## CARVERY

- Porchetta** - Slow cooked pork belly with fennel, rosemary, potatoes, garlic, salsa verde and jus

## DOLCI

A selection of desserts to share at the table

### Theo's Dessert Table

Enjoy additional desserts and freshly made crêpes with all your favourite accompaniments

\*£5 supplement. Unlimited Prosecco and Bloody Maria's are available for 2 hours 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 12.5% service charge will be added to the final bill.