

THEO RANDALL



AT THE
INTERCONTINENTAL

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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

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**



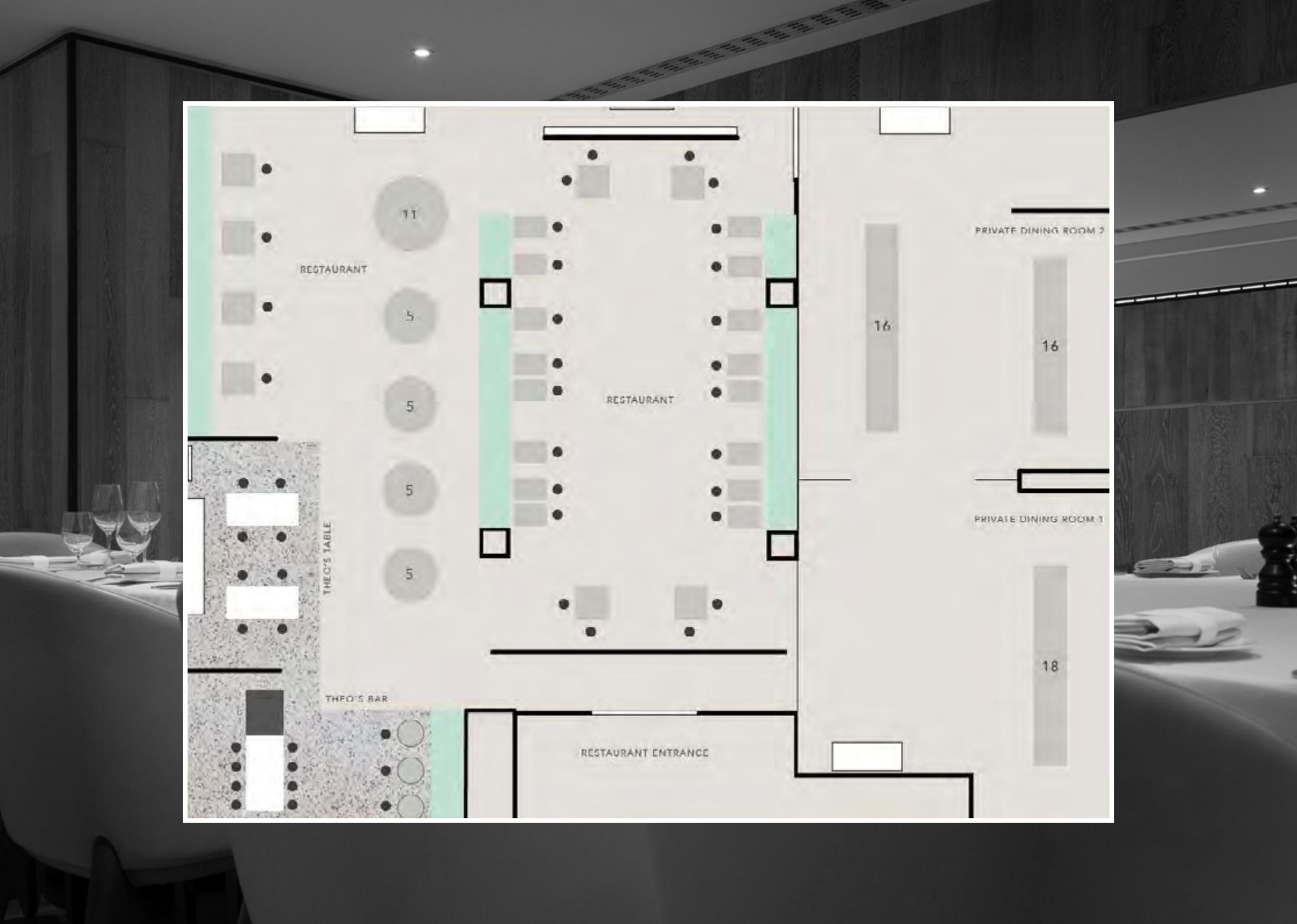
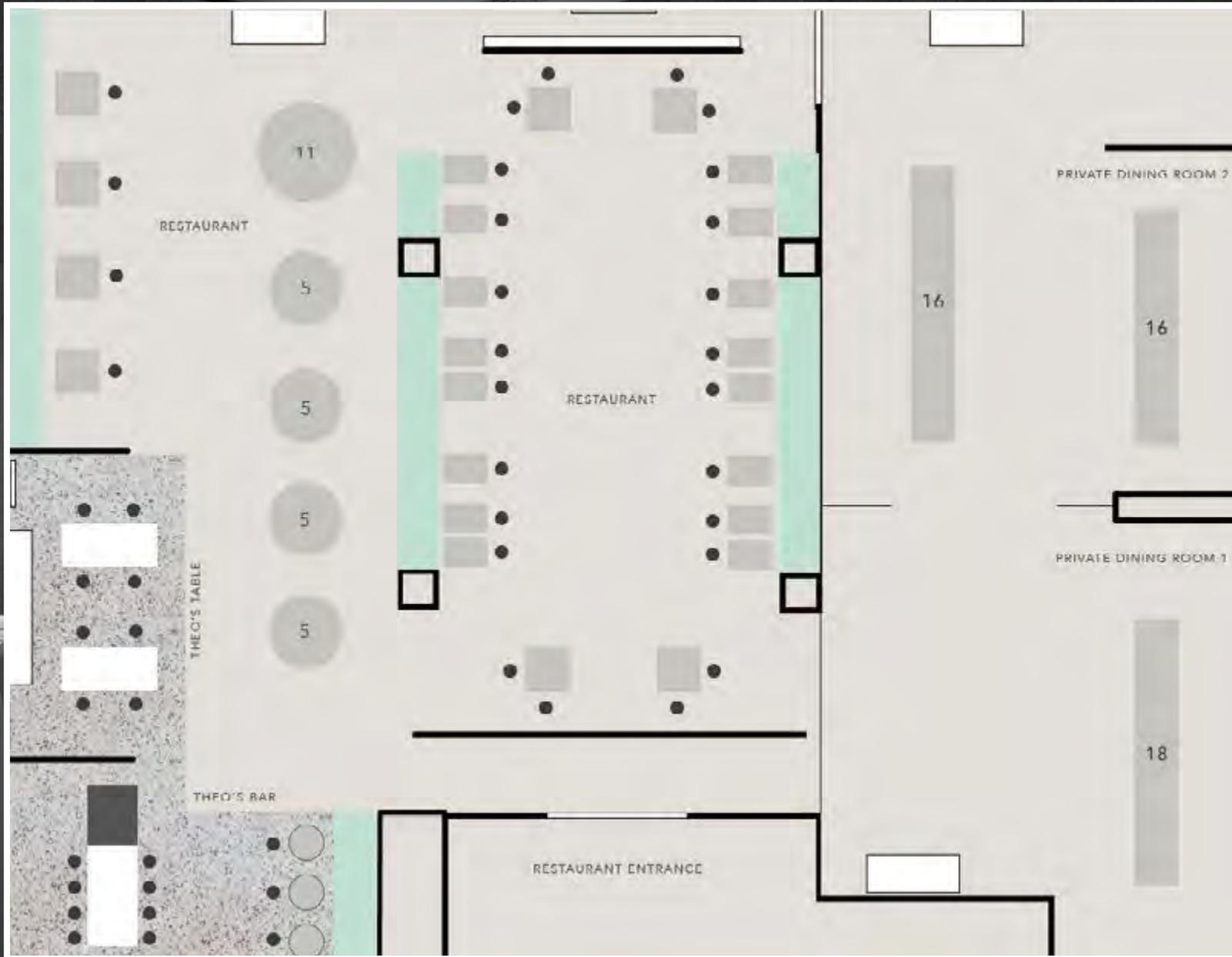


PUGLIA ROOM
18 people

AMALFI ROOM
46 people

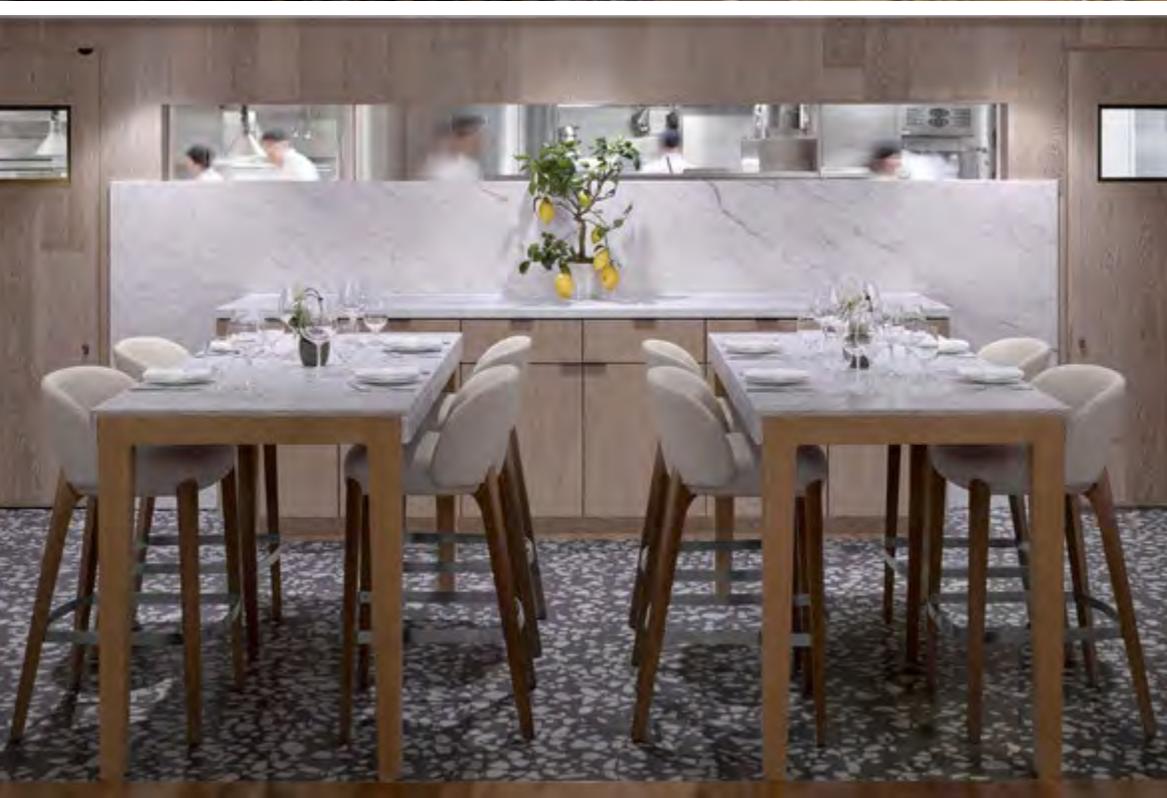
PUGLIA & AMALFI
60 people

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, spinach, tomatoes, olives, parsley and white wine

Filetto di manzo 515kcal
Beef fillet wrapped in coppa di Parma with sweet celeriac, 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
Aberdeen Angus beef fillet with sweet celeriac, Italian spinach, Amarone 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.





MASTERCLASSES 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

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