

Theo Randall

CUCINA ITALIANA

New Year's Eve

31st December 2026, Available from 7 - 9.30 pm

Five-course set menu with a glass of Champagne

£149 per person

Antipasti

Choose from:

BURRATA

Fresh burrata with grilled red peppers, artichokes, Swiss chard and Taggiasche olives

CARNE SALATA

Thinly sliced Black Angus beef with horseradish, red and golden beets

INSALATA DI GRANCHIO

Fresh Devon crab with Florence fennel, radicchio, dandelion and aioli



Primi

Choose from:

RAVIOLI DI ZUCCA

Ravioli of roasted delicata squash, ricotta, marjoram with brown butter and crispy sage

Add shaved autumn black truffle £10

RISOTTO MILANESE

Risotto with saffron butter and Parmesan

Add autumn black truffle £10



All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day.

Please speak to a member of the team if you have any dietary allergies or intolerances.

Secondi

Choose from:



FUNGHI AL FORNO

Baked soufflé with wild mushrooms, fontina cheese, spinach and sweet fennel

ORATA AL FORNO

Pan - roasted sea bream fillet, tomatoes, olives, parsley and white wine sauce

FILETTO DI MANZO

Medium-rare Aberdeen Angus beef fillet wrapped in Coppa di Parma with roasted carrots, salsify and turnips, Amarone sauce and salsa verde

Pre-Dolci

SGROPPINO

Caramelised blood orange, clementine sorbet and Prosecco

Dolci

Choose from:

AMALFI LEMON TART

With crème fraîche

TORTA CAPRESE

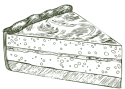
With zabaglione gelato

PANETTONE

With Vin Santo ice cream

FORMAGGI

Selection of Italian artisanal cheeses served with mostarda and homemade crackers



*Sending our warmest wishes
for a wonderful start to 2027*

Theo Randall Team