

BIOGRAPHY

Theo Randall



Theo Randall opened his first restaurant, *Theo Randall at The InterContinental* to huge critical acclaim and success in 2006 and hasn't looked back since. **Theo** has attracted high praise for his restaurant with critic Jay Rayner describing the food there as 'the best meal I have had all year', and has won awards including *London Restaurant Awards Best Italian Restaurant of The Year*, *Harden's Guide 2013 Best Italian/Mediterranean over £50*, and the highest ranked Italian on the *Sunday Times Food List 2013*.

Theo Randall was formerly Head Chef and Partner at *The River Café* and it was under **Theo's** direction that the *River Café* won its first *Michelin Star* and critical acclaim from major critics who have described it as 'a place of pilgrimage' which has 'changed Britain's restaurant culture for good.'

Theo's rising profile has been bolstered by the many television appearances he has made. He was a firm favourite on *Market Kitchen* and has appeared in many other shows including *Celebrity MasterChef*, *The Weakest Link – Celebrity Food and Drink special*, *Countryfile*, *Beat the Chef*, *Lorraine*, *Something for the Weekend*, *Food Poker* and *Saturday Kitchen* as well as online videos for *Huffington Post* blog.

Theo's latest TV projects include *Country Show Cook Off* alongside Rachel Allen, and *The Chef's Protégé*, both for BBC 2 prime time in Spring/Summer 2013.

Theo published *Pasta* with *Ebury Press*, and is working on his second book. In addition to *Pasta*, **Theo** wrote the foreword to *Where to Go When: Italy* published by *DK* and contributed recipes to *The Silver Spoon*. **Theo** was also chosen by *Gordon Ramsay* as one of the chefs he most admires. To add to his many accolades, the *Evening Standard* listed him as one to watch in their list of 1000 Foodies.

In 2008 **Theo** was approached by *Pizza Express* to create 4 special pizzas for their autumn menu. They were launched and revolutionised the much loved institution. Theo is much sought after as a consultant and has worked with *Marks & Spencer*, *Zizzi*, *ASK*, *Bakkavor*, and most recently, *Sacla*, *San Pellegrino* and *Parmigiano Reggiano*.

When not busy at the restaurant, **Theo** spends his time in Italy and France researching new dishes and enjoying time with his family.

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