

# Theo Randall

## BIOGRAPHY



**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 - critic Jay Rayner described 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*, the highest ranked Italian on the *Sunday Times Food List 2013*, and his dish 'Cappelletti di Vitello' won *Best Restaurant Dish 2014* at the *Tatler Restaurant Awards*.

**Theo** was formerly Head Chef and Partner at *The River Café* and it was under his direction that the restaurant won its first *Michelin Star* and praise 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 his many television appearances which include *Market Kitchen*, *The Weakest Link* celebrity special, *Countryfile*, *Beat the Chef*, *Lorraine*, *Something for the Weekend*, *Food Poker*, and *Saturday Kitchen* as well as regular online videos for *Huffington Post* blog. In 2013 he competed against Rachel Allen in *Country Show Cook Off*, and was a mentor and judge in *The Chef's Protégé*, both for BBC2 primetime, as well as appearances on *Made in Italy: Top Ten Classic Dishes* for More4, and *Munch Box* for CITV. In 2014 **Theo** has appeared in *Spring Kitchen*, *Celebrity MasterChef* - Italian Chefs Table judge (BBC1), *Cooks Questions* (More4), *Win It Cook It*, and *Weekend Kitchen with Waitrose* (Channel4).

In 2010 **Theo** published *Pasta* with Ebury Press. He wrote the foreword to *Where to Go When: Italy* published by DK and contributed to *The Silver Spoon*, a book of recipes by celebrated Italian chefs. His latest book is **My Simple Italian: 100 inspired recipes from one of Britain's best Italian chefs**, is published by Ebury Press on 2nd April 2015.

**Theo** is much sought after as a consultant and in 2008 he was approached by *Pizza Express* to create four special pizzas for their autumn menu. They revolutionised the much loved institution and he has since worked with *Marks & Spencer*, *Zizzi*, *ASK*, *Bakkavor*, *Sacla*, *San Pellegrino* and *Villa Sandi Prosecco*. As an advocate of genuine Italian produce, **Theo** has recently worked with *Parmigiano-Reggiano* cheese and the *Abruzzo Wine Consortium* promoting use of Italian food and drink with Protected Designation of Origin status.

**Theo's** international reputation is on the rise and he is increasingly in demand for events in Asia and the Middle East. Most recently he has worked with *Jones the Grocer* in UAE and with *Intercontinental Hotel Group* in Singapore. **Theo's** first restaurant in Asia, *Theo Mio*, will open at the InterContinental Bangkok in 2015.

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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