

195 Piccadilly
Autumn & Winter
Menu 2011/2012



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Autumn & Winter 2011

195 Piccadilly offers superb cuisine and service which has been accomplished through the work of very exceptional people.

This is achieved both by our General Manager, Sion Parry ensuring we offer continuously outstanding service, and by our Head Chef, Anton Manganaro, who is committed to using the finest ingredients in his recipes.

Where possible our food is locally sourced. We are proud to use free range eggs, fish from sustainable sources and our meat is only bought from within the British Isles.

We believe that our simple preparation of local high quality ingredients has enabled us to create delicious and remarkable food to satisfy our highly valued customers.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Contents

	<i>page</i>
Breakfast Menus	4
Light Refreshments	5
Seated Lunch Menu	6
Fork Buffets	7
Finger Buffets	8
Afternoon Tea	9
Champagne Afternoon Tea	9
Canapé Receptions	10
Bowl Food	11
Dinner Menus	12
Dining Enhancements	15
Drinks Packages	16
Wine List	17
Bar Tariff	19



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Breakfast Menus

Continental

Per person£12.95

- Selection of freshly squeezed fruit juices
- Organic toasted nut muesli and Greek yoghurt
- Croissant, pain au chocolate, Danish pastries
- Chocolate or blueberry muffins
- Seasonal fruit bowl
- English breakfast tea, filter coffee or herbal infusions

Additional Breakfast Items

Per item£4.50

- Belgian waffles with maple syrup
- Smoked salmon and cream cheese bagels
- Cheese and bacon puffs
- A choice of streaky bacon, Cumberland sausage or scrambled egg rolls
- Black pudding, tomato and mushroom muffins

Full English

Per person£18.50

- Selection of freshly squeezed fruit juices
- Grilled sweet cured bacon, Cumberland sausage, Stornoway black pudding, portabello mushrooms, plum tomato and scrambled eggs
- Toasted farmhouse white and wholemeal bread
- English breakfast tea, filter coffee or herbal infusions

Healthy Options

Per person£5.00

- Fresh fruit platter
- Seasonal fruit smoothies

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Light Refreshments

Option One

Per serving.....£3.50

- A selection of hand-made biscuits, filter coffee, tea and herbal infusions

Option Two

Per serving.....£5.50

- From our own bakery: miniature croissant, pain au chocolate and Danish pastries
- Filter coffee, tea and herbal infusions

Option Three

Per serving.....£6.50

- From our own bakery: selection of muffins and cupcakes
- Filter coffee, tea and herbal infusions

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Seated Lunch Menu

Per person£36.00

Please select one starter, one main course and one dessert:

Starters

- Chicken liver and pork pâté, toasted walnut bread and apple and onion chutney
- Roast butternut and red onion marmalade tart with winter leaves, pine nuts and white truffle oil dressing
- Mushroom and lentil soup with herb crème fraîche

Main Courses

- Herb crusted fillet of haddock with cheddar glazed mash and buttered carrots, caper butter sauce
- Roast breast of chicken with swiss chard and parmesan risotto cake, roast parsnips and red wine jus
- Roast fillet of pork, sautéed potatoes, baby onions and cauliflower purée, pork jus

Desserts

- Toffee bread and butter pudding with tonka bean custard
- Mulled plum crumble with cinnamon ice cream
- Vanilla crème brûlée, almond cantuccini

Also included:

- Tea, filter coffee and Florentines

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Fork Buffet

Per person£34.00

All choices include:

- Selection of charcuterie with pickles
- Leek and stilton tart

Please choose three dishes for your main, to include a vegetarian:

- Roast maize-fed chicken with mushrooms and chestnuts and a mushroom cream sauce
- Roast loin of pork stuffed with apricots and dates with toasted pine nuts and pan juices
- Shepherd's pie
- Sausage and mash, onion gravy
- Beef Bourguignon
- Roast trout stuffed with spinach and mushrooms with lemon and almonds
- Glazed fillet of salmon on a bed of fennel, carrot and celeriac with a pernod and chive cream sauce
- Cornish bream with a shrimp and caper butter
- Root vegetable gratin (v)
- Cauliflower, broccoli and macaroni cheese (v)
- Penne pasta with mushrooms, artichokes and pecorino (v)
- Potato gnocchi with roasted pumpkin, rocket and shaved parmesan (v)

Served with:

- Riz pilaff
- Rosemary and garlic roasted potatoes
- Seasonal vegetables
- Mixed leaves

Please choose two of the salads below:

- Waldorf salad
- Potato, beetroot and red onion salad
- Three bean, spring onion and coriander salad
- Coleslaw

Also included:

- Chef's selection of desserts
- Fresh filter coffee or tea

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Finger Buffets

Option One

Per person £26.00

An average of 8 items per person

- Selection of open and closed sandwiches, baguettes and bagels
- Hand-cooked crisps

- Chargrilled courgette, red pepper, manouri cheese and oregano bruschetta
- Miniature goat's cheese and black olive tarts
- Miniature vegetable spring rolls with cucumber raitha
- Grilled Merguez sausages with cucumber and mint Riathia

Sweet options:

- Selection of mini chocolate and lemon curd tarts
- Seasonal fruit bowl

- Fresh filter coffee or tea

Option Two

Per person £28.00

An average of 10 items per person

- Selection of open and closed sandwiches, baguettes and bagels
- Hand-cooked crisps

- Spinach and feta boreks, minted yoghurt
- Chicken and apricot sausage rolls
- Lamb meat balls, tomato and oregano sauce
- Spicy lentil fritters, cucumber raitha
- Tempura prawns, horseradish soya sauce
- Thai fish cakes, sweet chill dipping sauce

Sweet options:

- Selection of chocolate brownies and mini apricot Bakewell tarts
- Seasonal fruit bowl

- Fresh filter coffee or tea

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Afternoon Tea

Option One

Per person£9.95

- Selection of cakes and cookies
- Filter coffee, tea or herbal infusions

Option Two

Per person£15.00

- Traditional English finger sandwiches (ham, cucumber, free range egg and cress, Scottish smoked salmon)
- Scones with strawberry jam and clotted cream
- Afternoon tea cake
- Filter coffee, tea or herbal infusions

Champagne Afternoon Tea

Per person£28.00

- A glass of Taittinger Brut Réserve
- Traditional English finger sandwiches (ham, cucumber, free range egg and cress, Scottish smoked salmon)
- Freshly baked scones with homemade jam and clotted cream
- Selection of homemade pastries
- Pink macaroons
- Toasted crumpets and tea cakes
- Filter coffee, tea or herbal infusions

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Canapé Receptions

Six items per person£17.00 per person

Eight items per person£20.00 per person

Please select the same number of canapés as per the price package that you have chosen:

Cold

- A selection of sushi rolls: salmon and tuna with tamari soy sauce
- California rolls, sushi rice with vegetables (v)
- Caraway seed and dill scone with smoked trout rillette and preserved lemon
- Cropwell Bishop Stilton and red chard with apple and mustard seed chutney wrap (v)
- Atlantic prawn cocktail cone with paprika dust and chives
- Cider cured salmon with a soft boiled quails egg and cucumber pickle
- Rare roasted Scottish premier beef with tonnato dressing on rosemary croutes
- Smoked chicken bang bang
- Rosemary sables topped with fennel goats cheese and balsamic roasted beetroot (v)
- Coronation chicken served in a curry cone with sweet mango chutney and toasted coconut

Hot

- Swiss chard and feta cheese tartlets (v)
- A selection of mini sausages honey glazed and served with Dijon mayonnaise
- Cumberland sausage rolls with a black sesame seed crust and homemade HP sauce
- Lemon and rosemary chicken brochettes with chive crème fraiche
- Prawns tails wrapped in filo with roasted tomato and basil mayonnaise
- Honey glazed confit pork belly with caramelised apples and sesame seeds
- Spinach and feta borek with minted Greek yoghurt dip (v)
- Smoked ham and Gruyere quiche
- Vegetable samosas with coriander chutney (v)
- Crispy lentil fritters with cool cucumber raita (v)
- Thai fish cakes with sweet chilli sauce
- Vegetable spring rolls, Vietnamese dipping sauce (v)

Dessert

- Seasonal fruit crumble with cinnamon custard
- Chocolate and hazelnut Madeleines
- A selection of macaroons (strawberry, pistachio, lemon and chocolate)
- Lemon Chiboust in a crisp dark chocolate shell with rhubarb compote
- Tonka bean brownie with white chocolate ganache
- Golden raisin and almond tart with malt whisky cream
- Mini choc ices with toasted almonds

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN

events@195piccadilly.co.uk

T +44 (0) 20 7292 5860

www.195piccadilly.co.uk

Bowl Food

Four bowls	£25.00
Five bowls	£29.00

Miniature dishes, ideal for evening receptions. Please note that we will provide all guests with one bowl of each of your selections.

Cold

- Potted salmon on Melba toast
- Crispy chickpea patties on tabouli with smoked aubergine purée (v)
- Spanish tortilla with marinated peppers and capers (v)
- Salad of watercress, feta and orange with slow roasted beetroot and toasted pumpkin seed (v)
- Crispy duck, cucumber, spring onion and rocket salad

Hot

- Mini Cumberland sausages on mash with onion gravy
- Beef and pork Albondigas (meatballs) with spicy chipotle sauce and coriander rice
- Shepherds or cottage pie
- Mini cheese burgers with skinny fries
- Fish pie topped with a Quickee cheddar and potato crust
- Cornish scallop, prawn and leek thermador served in the shell
- Fish and chips with tartar sauce
- Smoked haddock fishcake with marrowfat mushy peas and lemon foam
- Winter squash and calovo nero risotto with crumbled goats cheese and ruby chard cress (v)
- Roasted fennel and bean stew with basil dumplings (v)
- Sautéed spinach and wild mushrooms gnocchi with truffle oil cream, wild rocket and shaved pecorino (v)
- Swiss chard, potato and Jerusalem artichoke gratin with a flat mushroom and black truffle oil dressing (v)

Dessert

- Cox's apple, honey and vanilla syllabub with shortbread fingers
- Frozen roast banana parfait with nutmeg Madeleines
- Pistachio crème brûlée with sparkly chocolate cookies
- Steamed vanilla sponge pudding with caramel pecans and clotted cream
- Plum crumble with tonka bean ice cream
- White and dark Valrhona chocolate mousse with Griottine cherries and almond crouquant

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Dinner Menus

Menu One

Per person£44.00

Please select one starter, one main course and one dessert:

Starters

- Confit ham hock and chicken terrine with a celeriac and apple remoulade with wild rocket leaves
- Leek and goat's cheese tart with red wine poached pear and a leek and pine nut dressing
- Salad of smoked trout with a ratte potato cake, quail eggs and pea shoot salad with horseradish dressing
- Scottish premier beef carpaccio, garlic croutes, rocket salad and parmesan dressing

Main Courses

- Seared fillet of sea trout on crème fraîche, preserved lemon and caramelised shallot crushed potatoes, winter greens and cob nuts with a white wine velouté
- Roasted breast of free range corn fed chicken, thyme roast potato, celeriac gratin and broccoli purée with Madeira sauce
- Pan-fried fillet of sea bream on dill mashed potatoes, buttered spinach, roasted fennel and lemon butter sauce
- Roast breast of duck with a Toulouse sausage and smoked bacon cassoulet with winter greens and a sherry vinegar and red wine jus

Desserts

- Baked vanilla cheese cake with a whole cinnamon roasted plum
- Poached Williams pear, vanilla pannacotta, honey Madeleines
- Bitter chocolate mousse with green tea ice cream and sesame croquant
- Cinnamon crème brûlée with apple and raisin palmiers

Also included:

- Tea, filter coffee, homemade petits fours and pralines by Hotel Chocolat

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Dinner Menus

Menu Two

Per person£48.00

Please select one starter, one main course and one dessert:

Starters

- Glazed capricorn goats cheese with red onion marmalade crostini, beetroot and lentil dressing
- Salmon rillete on a lemon and chive scone, smoked trout on pickled cucumber, cider cured salmon on potato gribiche with winter leaves
- Confit rabbit and wild mushroom terrine with celeriac and apple salad and a hazelnut dressing
- Smoked eel, celeriac and apple remoulade, beetroot purée

Main Courses

- Pan-fried fillet of sea bass on Cornish crab, lobster, spring onion and sweetcorn risotto with pea shoots and a crab and cognac bisque
- Fillet of beef with a wild mushroom gratin, pot roasted carrot, celeriac and savoy cabbage, dauphinoise potatoes and tarragon jus
- Herb crusted rump of lamb with a fondant potato, spinach cake, glazed parsnips and a shallot and thyme sauce
- Fillet of salmon with baby potatoes and a mussel, clam and fennel broth

Desserts

- Apple and quince crumble with tonka bean ice cream
- Glazed lemon tart with mango sorbet and orange salad
- Warm bread and butter brioche pudding with a baked apple custard shot
- Milk chocolate tart with pistachio ice cream and blood orange jelly

Also included:

- Tea, filter coffee, homemade petits fours and pralines by Hotel Chocolat

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Dinner Menus

Menu Three

Per person£55.00

Please select one starter, one main course and one dessert:

Starters

- Crab and Lobster bisque
- Scottish smoked salmon on pickled cucumber carpaccio with crème fraîche and keta caviar
- Duck liver and black truffle parfait, warm brioche, grape chutney
- Terrine of guinea fowl, Sarladaise potatoes, shallot vinaigrette

Main Courses

- Chargrilled venison, roasted apple, braised red cabbage, dauphinoise potatoes
- Roasted loin of lamb, mini shepherd's pie, roasted root vegetables
- Roasted fillet of brill, white truffle oil risotto, braised leeks and wild mushrooms
- Seared John Dory, olive oil crushed potatoes, green beans, black olives and saffron dressing

Desserts

- Baked egg custard tart, banana fritter, nutmeg ice cream
- Pear Belle Hélène, poached pear, bitter chocolate mousse, vanilla ice cream
- Bramley apple sorbet, crostilliant of Lord Lambourne apples, Russet apple crème brûlée
- Banana and rum fool served in a small glass with a chestnut meringue and a mini almond and apple turnover with clotted cream

Also included

- Tea, filter coffee, homemade petits fours and pralines by Hotel Chocolat

Vegetarian Options

Starters

- Roasted beetroot and goat's cheese salad with red onion marmalade, mixed leaves and balsamic dressing
- Celeriac and toasted hazelnut soup
- Warm manouri cheese with roasted apple, red endive and hazelnut salad
- Leek and blue vinny cheese tart, comice pear and walnut dressing
- Marinated spicy aubergine and olive tapenade with parmesan crackling
- Poached baby leeks with quail eggs and truffle dressing

Main Courses

- Wild mushroom gnocchi with Swiss chard and pecorino
- Butternut squash and watercress risotto
- Spinach and ricotta cannelloni with wild mushrooms, sage butter and parmesan
- Roasted vegetable, Wensleydale and parsley crumble with champ potatoes and chive butter sauce
- Wild mushroom risotto, roasted Jerusalem artichokes, garlic cream
- Braised winter vegetables, pearl barley, wilted spinach and herb dumpling

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Dining Enhancements

Pre-Dinner

Per person£18.00

- Glass of Champagne Taittinger and Chef's selection of three canapés

Per person£13.00

- Chef's selection of four canapés

Amuse-Bouche

Little appetizers to get the tastebuds going

Supplement per person.....£4.00

- Chilled pea soup
- Rare seared tuna with soba noodle salad
- Smoked duck with cucumber and Daikon radish salad
- Aubergine and pea samosa with cucumber and yoghurt

Pre-Dessert

Little palate cleansers

Supplement per person.....£4.00

- Tonka bean crème brûlée with poached apple
- Mandarin jelly
- Pineapple granite
- Seasonal sorbet

Cheese Board

Supplement per person..... £8.00

- A selection of fine cheeses from the British Isles with wheat biscuits and homemade grape chutney

Chocolates

Supplement per person.....£3.00

- Mini BAFTA Chocolate masks (ideal with coffee or boxed as table favours)

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Drinks Packages

Non-alcoholic packages

Ideal for conferences and daytime events

1 hour

Per person£10.50

2 hour

Continuous drinks package

Per person£15.00

3 hour

Continuous drinks package

Per person£18.50

4 hour

Continuous drinks package

Per person£21.00

These packages include unlimited amounts of:

- Still Mineral Water
- Sparkling Mineral Water
- Selection of juices
- Coca Cola
- Lemonade

Alcohol & soft drink packages

1 hour

Ideal for pre-dinner or pre-screening drinks receptions, could be used in conjunction with other packages

Per person£17.50

2 hour

Continuous drinks package, could be used in conjunction with other packages

Per person£24.50

3 hour

Continuous drinks package, could be used in conjunction with other packages

Per person£30.50

4 hour

Continuous drinks package, could be used in conjunction with other packages

Per person£35.00

These packages include unlimited amounts of:

- House Red Wine
- House White Wine
- Bottled Beer
- Still Mineral Water
- Sparkling Mineral Water
- Selection of juices
- Coca Cola
- Lemonade

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Wine List

White Wine

Chardonnay Grenache VdP, La Bastide Rouse, Languedoc France 2009.....	£18.95
Sauvignon Blanc, Levin, Oisly Loire France 2006.....	£18.95
Sauvignon Viognier VdP, La Bastide Rouse, Languedoc France 2009.....	£20.00
Rioja Blanco, Bodega Ostatu, Rioja Spain 2009	£22.00
Villa Maria Private bin Sauvignon Blanc, New Zealand 2010	£24.00
Viognier VdP, Domaine des Terres Rousses, Languedoc France 2009.....	£25.00
Marsanne Roussanne, Mas Carlot, Costières de Nimes France 2009.....	£25.50
Verdejo, Vinos Sanz, Rueda Spain 2008.....	£27.50
Côtes du Rhône Blanc Reserve, Domaine Grand Veneur, Rhône France 2008	£28.50
Sea Level Sauvignon Blanc, Awatere Nelson New Zealand 2009	£29.00
Pinot Grigio, De Stafani, Veneto Italy 2009	£29.50
Mâcon Villages, Nicolas Maillet, Burgundy France 2008.....	£32.00

Please be aware that occasionally vintages can be subject to change. If necessary we are happy to suggest alternative wines of an equal quality.

Rosé Wine

Levin Rosé, Bourré Loire France 2007.....	£18.95
---	--------

Red Wine

Syrah Grenache VdP, La Bastide Rouse, Languedoc France 2009	£18.95
Gamay, Levin, Oisly Loire France 2009	£18.95
Monastrell, Olivares, Bodega Olivares, Jumilla Spain 2007.....	£20.00
Merlot VdP, Domaine Baptiste Boutes, Languedoc France 2007	£22.00
Villa Maria Private bin Merlot, Cabernet Sauvignon, New Zealand 2009 ...	£23.00
Malbec, Domaine de Mus, Languedoc France 2009	£24.00
Pinot Noir, Domaine de Bachellery, Languedoc France 2009	£24.50
“K” 9 Carignan, l’Oustel Blanc, Minervois France 2009.....	£25.00
El Nino Loco, Domaine d’Antonin, Côtes du Luberon France 2008	£26.00
Toscana Rosso, Ciacci Piccolomini, Tuscany Italy 2007.....	£27.00
Shiraz Mourvèdre Viognier Art Space, Saronsberg, Tulbagh South Africa 2008	£28.00
Rioja Crianza, Bodega Ostatu, Castilla Y Léon Spain 2007.....	£29.50
Seismic, Saronsberg, South Africa, 2007	£45.00

Please inform us if you have any allergies or intolerances.

All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Wine List

Cocktails

Apple Breeze <i>Apple vodka, cranberry juice, apple juice and a dash of lime</i>	£8.50
Mojito <i>Fresh mint, rum, sugar and lime</i>	£8.50
Moscow Mule <i>Vodka, ginger beer, lime and anaostuna</i>	£8.50
Kasta's Mule <i>Appleton rum, Jamaican ginger beer and lime wedge</i>	£8.50
Mai Tai <i>Dark rum, lime juice, gomme syrup, D'orgeat syrup and orange Curaçao</i>	£8.50
Cosmopolitan <i>Vodka, Cointreau, lime and cranberry juice</i>	£8.50

Please be aware that occasionally vintages can be subject to change. If necessary we are happy to suggest alternative wines of an equal quality.

Champagne Cocktails

Bellini <i>Fresh peach purée and Champagne</i>	£9.50
Classic <i>Champagne, brandy, sugar and Angostura</i>	£9.50
Bucks Fizz <i>Champagne and orange juice</i>	£9.50

Champagne

Taittinger Brut Réserve	£49.50 (£9.50 per glass)
Taittinger Prestige Rosé	£58.00
Taittinger Brut Vintage 1998	£62.50
Taittinger Comtes de Champagne Blanc de Blancs 1995	£115.00
Taittinger Comtes de Champagne Rosé 1996.....	£150.00

Sparkling Wine

Graham Beck Brut Pinot Noir Chardonnay, South Africa.....	£35.00
Pimms Number 1 (1ltr)	£18.50

Dessert Wine

Jurançon VT Symphonie Novembre Cauhapé, South West France 2003.....	£29.00
Brachetto d'Acqui Contero, Italy (<i>slightly sparkling red</i>) 2004.....	£31.00
Cadillac Château Peyruchet, Bordeaux France 2001	£31.50
Recioto de Soave Ca'Rugate, Veneto Italy (500ml) 2002	£36.00
Clos Dady Sauternes, Bordeaux France (375ml) 2000	£34.00

*Please inform us if you have any allergies or intolerances.
All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.*



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Bar Tariff

Beer

Kronenbourg 1664 (330ml)	£3.50
Corona, Mexico (330ml)	£3.50
Peroni Malto, Italy (275ml)	£3.50
Nastro Azzuro, Italy (275ml)	£3.50
Vedett (330ml)	£3.50
Low Alcohol Becks (275ml)	£3.50

Spirits

50ml

Martini Extra Dry	£5.00
Martini Rosso	£5.00
Cinzano Rosso	£5.00
Dubonnet	£5.00

Sherry

100ml

Tio Pepe Fino Sherry	£5.00
Harveys Club Classic Amontillado	£5.00
Harveys Bristol Cream	£5.00

Gin

50ml

Beefeater	£5.00
Bombay Sapphire	£5.00

Vodka

50ml

Stolichnaya Red Label	£5.00
Smirnoff Blue Label	£5.00
Skyv Vodka	£5.00
Zubrowka Bison Vodka	£5.00

Rum

50ml

Ron Bacardi	£5.00
Ron Bacardi Oro	£5.00
Captain Morgan	£5.00

Whisky

50ml

Blended Scotch

Famous Grouse	£6.00
J&B Rare	£6.00
Johnnie Walker Black Label	£6.00

Single Malt

Glenffidich	£6.00
Glenlivet	£6.00
Glenmorangie	£6.00

Irish

Jamesons	£6.00
Black Bush	£6.00

American

Jack Daniels Old No.7	£6.00
Canadian Club Rye	£6.00

Cognac

50ml

Rémy Martin	£7.00
-------------------	-------

Liqueurs

50ml

Baileys	£5.00
Cointreau	£5.00
Grand Marnier Cordon Rouge	£5.00
Kahlua	£5.00
Tia Maria	£5.00
Drambuie	£5.00
Benedictine	£5.00
Southern Comfort	£5.00
Amaretto	£5.00
Galliano	£5.00
José Cuervo Tequila Gold	£5.00

*Please inform us if you have any allergies or intolerances.
All prices exclude VAT. A 10% discretionary service charge
will be added to all food and drink.*



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Bar Tariff

Soft Drinks 250ml

Coca Cola.....	£2.50
Diet Coca Cola.....	£2.50
Lemonade.....	£2.50
Diet Lemonade.....	£2.50
Ginger Beer.....	£2.50
Tonic Water.....	£2.50
Slimline Tonic Water.....	£2.50

Mixers 200ml

Per serving.....	£2.50
------------------	-------

Fruit Juices 1ltr Glass

Orange.....	£7.00	£2.50
Cranberry.....	£7.00	£2.50
Pineapple.....	£7.00	£2.50
Tomato.....	£7.00	£2.50
Apple.....	£7.00	£2.50

Mineral Water Bottle Glass

Evian.....	£4.00	£2.50
Badoit.....	£4.00	£2.50

*Please inform us if you have any allergies or intolerances.
All prices exclude VAT. A 10% discretionary service charge will be added to all food and drink.*



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN
events@195piccadilly.co.uk
T +44 (0) 20 7292 5860
www.195piccadilly.co.uk