



195 Piccadilly  
**Autumn/Winter**  
2013



195

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS



195 Piccadilly, London W1J 9LN  
events@195piccadilly.co.uk  
t + 44 (0) 20 7292 5860  
[www.bafta.org/venue-hire](http://www.bafta.org/venue-hire)

.....

# 195 PICCADILLY

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

*This is achieved by our General Manager, Sion Parry ensuring we continuously offer outstanding service, and 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

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS

.....

# CONTENTS

5	<i>Breakfast Menu</i>
6	<i>Light Refreshments</i>
8	<i>Canapés</i>
9	<i>Bowl food</i>
12	<i>Afternoon Tea</i>
12	<i>Champagne Afternoon Tea</i>
14	<i>Finger Buffet</i>
16	<i>Fork Buffet</i>
17	<i>Lunch Menu</i>
20	<i>Dinner Menu</i>
23	<i>Vegetarian Menu</i>
25	<i>Dining Enhancements</i>

.....

*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.*

# Breakfast Menus

## Continental

*Selection of fresh 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*

£13.95  
per person

## Full English

*Selection of fresh 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*

£17.50  
per person

## Healthy Options

*Fresh fruit platter*

*Seasonal fruit smoothies*

£5.00  
per person

## Additional Breakfast Items

*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*

£5.50

per item

.....

## Light Refreshments

### *Option one*

£3.50

per serving

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

### *Option two*

£5.50

per serving

*A selection of miniature croissants, pain au chocolate and Danish pastries*

*Filter coffee, tea and herbal infusions*

### *Option three*

£6.50

per serving

*A selection of muffins and cupcakes*

*Filter coffee, tea and herbal infusions*



# Canapés

six items  
per person

£18  
per person

eight items  
per person

£24  
per person

## Cold

*'Severn and Wye' smoked salmon on mini buckwheat pancakes with salted lemon and dill crème fraîche*

*Clementine cured Shetland sea trout with beetroot and horseradish relish on rye*

*Cornish crab and avocado cocktail*

*Coronation chicken in a curry cone with sweet mango chutney and toasted coconut*

*Slow-cooked ham hock with butternut and rosemary mousse and crispy pork skin*

*Rare roasted sirloin of 28 day Aberdeen Angus beef with cream cheese and pickled red cabbage*

*Chicken liver parfait with quince jelly on hazelnut bread*

*'Rosary' goats cheese foam with red onion marmalade on thyme shortbreads (v)*

*Mulled poached pear with 'Barkham' blue cheese and candied walnuts (v)*

*Roasted sweetcorn mousse with pickled winter vegetables on crispy onion croute (v)*

## Hot

*Roast breast of 'Gressingham' duck with honey-roasted sweet potato and orange jelly*

*Mini Yorkshire puddings with roast Aberdeen Angus beef and horseradish sauce*

*Honey and sesame glazed Cumberland sausages with Dijon mustard mayonnaise*

*Slow cooked 'Tamworth' pork belly with caramelised apples and sesame seeds*

*'Wadhurst Park' venison sausage rolls with Cumberland jelly*

*Smoked haddock and dill fishcakes with '195' tomato sauce*

*Seared queen scallops with creamed cauliflower and 'Stornaway' black pudding crumble*

*'195' fish and chips; breaded Atlantic prawns with chips and tartar sauce*

*Almond crusted 'Loch Duart' salmon with truffled cauliflower*

*'Henson's' salt beef croquettes with mushy peas*

*Roasted butternut and rice dumplings with 'Berkswell' cheese (v)*

*Creamed leek and 'Black Bomb' cheddar tartlets (v)*

*Bubble and squeak fritters with '195' HP sauce (v)*

## Dessert

*Rhubarb crumble with cinnamon custard*

*Welsh cakes and thick cream*

*Pear Bakewell tarts*

*Bitter chocolate and sea salt macaroons*

*Lemon meringue tarts*

*Gingerbread with golden raisin and apple compote*

*Milk chocolate and hazelnut mousse with handmade honeycomb*

*Treacle tart with clotted cream*

*Bramley apple and Tahitian vanilla cheesecake*

# Bowl Food (Grazing Menu)

Four bowls

£25

Five bowls

£30

## Cold

*'Baxter's Morecombe Bay' potted shrimps on Melba toast*

*Ham hock with piccalilli and sour dough soldiers*

*Hot smoked sea trout, pickled fennel, cucumber and dill mayonnaise*

*Watercress, orange and Yorkshire fettle cheese salad with slow roasted beetroot and toasted pumpkin seeds (v)*

*Buffalo blue cheese with chicory and apple salad, toasted almonds and sherry vinaigrette (v)*



## Hot

*Mini Cumberland sausages on creamed mashed potatoes with a mushroom and grain mustard gravy*

*"Anton's Shepherd's Pie" or slow braised beef blade cottage pie*

*28 day-aged Scottish premier beef burger in brioche with pickles, red onion, 'Montgomery' cheddar cheese and skinny fries*

*Fish pie topped with 'Quickes' cheddar and a potato crust*

*Baked Cornish scallops on a bed of winter vegetables with lemon butter sauce*

*Smoked fillet of cod topped with 'Montgomery' cheddar rarebit, chive mashed potatoes and a mussel and leek broth*

*Devonshire chicken slow-cooked in red wine with button mushrooms, bacon lardons and onions served with duck fat roast potatoes*

*Crumbed plaice fingers with thrice cooked chips and homemade tartar sauce*

*Scottish salmon and dill fish cakes with mushy peas*

*Home salted cod fritter with butterbean casserole served with 'Treaty Park Farm' chorizo, parsley and garlic mayonnaise*

*Creamed 'Sharpham Park Farm' spelt and roasted butternut squash, baby spinach, Caerphilly cheese and pine nuts (v)*

*Potato dumplings with wild mushroom, leeks and 'Rosary' goats cheese (v)*

*Swiss chard, potato and Jerusalem artichoke gratin with creamed flat mushrooms and chestnuts (v)*

*Herbed crumbed free-range egg on spiced braised lentils with root vegetable crisps (v)*



## Dessert

*Pineapple and rum salad, Cornish clotted cream ice cream with stem ginger mousse*

*Red wine poached pear with Garibaldi biscuits and vanilla cream*

*'Cambridge' burnt cream with cranberry and orange compote and crispy almond wafer*

*'195 Trifle' with handmade honeycomb*

*Treacle tart with clotted cream ice cream and salted caramel sauce*

*Apple crumble pie with allspice ice cream and candied walnuts*

*Bitter 70% Valrhona chocolate parfait with peanut butter shortbread and roasted bananas*





# Afternoon Tea

option one

£9.95  
per person

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

option two

£18  
per person

*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

£33  
per person

*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*



# Finger Buffet

..... Option one .....

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings including;

*'Severn and Wye' smoked salmon with cream cheese*

*Farmhouse ham and tomato with grain mustard*

*Free range egg and cress with homemade mayonnaise*

.....

*Crispy prawn tails with tarragon and lemon mayonnaise*

*'Old Spot' cocktail sausages with grain mustard mayonnaise*

*Mini lamb patties on pickled red cabbage with 'Montgomery' cheddar*

*Creamed mushrooms and stilton on toasted rosemary bread (v)*

*Spinach and walnut tartlets (v)*

.....

*Sweet Options*

*A selection of mini chocolate and lemon curd tarts*

*Seasonal fruit bowl*

.....

*Filter coffee or tea infusions*

*(An average of 8 items per person)*

option one

£26  
per person

..... Option two .....

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings including;

*'Severn and Wye' smoked salmon with cream cheese*

*Farmhouse ham and tomato with grain mustard*

*Free range egg and cress with homemade mayonnaise*

.....

*Crispy spinach and goats cheese parcels with minted yoghurt*

*Lamb and rosemary sausage rolls with '195' HP sauce*

*Spicy lentil fritters with yoghurt and mint*

*Mini Yorkshire puddings filled with rare roast beef and horseradish cream*

*Var salmon pâté with pickled cucumber*

*Salt cod fish cakes with lemon and dill mayonnaise*

.....

*Sweet Options*

*Egg custard and nutmeg tart*

*Vanilla cream with apple compote and shortbread*

*Seasonal fruit bowl*

.....

*Filter coffee or tea infusions*

*(An average of 10 items per person)*

option two

£28  
per person



# Fork Buffet

£34

*per person*

All choices include:

*Selection of 'Trealy Park Farm' charcuterie with homemade pickles*

*Leek and stilton tart*

•••••

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

*Roast Devonshire chicken with mushrooms, buttered leeks and a chestnut cream sauce*

*Roast loin of pork with apricots, dates, toasted pine nuts and pan juices*

*"Anton's Shepherd's Pie"*

*'Old Spot' pork sausages with sage and onion mash and grain mustard gravy*

*Braised Aberdeen Angus beef, baby onions and button mushrooms in rich red wine sauce*

*Roast sea trout with creamed spinach and toasted almonds*

*Glazed fillet of salmon on a bed of fennel, carrot and celeriac with a chive cream sauce*

*Cornish bream with a shrimp and caper butter*

*Root vegetable gratin with roasted butternut squash, red onion and sage sauce (v)*

*Cauliflower and broccoli macaroni cheese with a 'Montgomery' cheddar and cider glaze (v)*

*Potato dumplings with roasted pumpkin, rocket and 'Rosary' goats cheese (v)*

Served with:

*Braised rice*

*Rosemary and garlic roasted potatoes*

*Seasonal vegetables*

Please choose two of the salads below:

*Seasonal leaves with balsamic dressing*

*Beetroot and red onion salad*

*Butterbean, spring onion and coriander salad*

*Celeriac, apple and grain mustard salad*

*Cabbage, carrot and caraway salad*

Also included:

*Chef's selection of '195' desserts*

*Filter coffee or tea infusions*

•••••

# Seated Lunch



Please choose one starter, one main and one dessert for all of your guests to enjoy.

*Potted chicken liver and pork pâté, toasted walnut bread with apple and onion chutney*

*Cured Scottish Vår salmon and Vår salmon rillettes with pickled fennel and cucumber*

*White onion and Suffolk cider soup with smoked duck breast and roasted apple*



*Welsh rarebit topped fillet of haddock, herbed mash, buttered carrots and caper butter sauce*

*Roast breast of 'Devonshire Creedy Carver' chicken with Swiss chard and pumpkin cake, honey-roast parsnips and red wine jus*

*Fillet of 'Digley Dale' pork, sautéed potatoes, baby onions and cauliflower purée with grain mustard and red wine pork jus*



*Sticky toffee pudding with salted caramel sauce and custard*

*Mulled plum crumble with cinnamon ice cream*

*'Cambridge' burnt cream*



*Tea infusions or filter coffee  
and truffles by Hotel Chocolat*

£36

*per person*





# Dinner Menu One

.....

Please select one starter, one main course and one dessert for all  
your guests to enjoy

*Slow-cooked ham hock and home smoked chicken terrine with celeriac and apple relish*

*Spiced pumpkin soup with Cornish crab, crispy smoked bacon and toasted pine nuts*

*'195' cured 'Loch Duart' salmon with slow cooked beetroot and horseradish dressing*

.....

*Grilled fillet of hake with leek and chive mashed potato, cauliflower rarebit  
and grain mustard sauce*

*Roasted breast of free range Devonshire chicken with thyme roast potato,  
celeriac gratin, broccoli purée and tarragon sauce*

*Slow-cooked 'Old Spot' pork belly with a butterbean and 'Treal Park Farm' chorizo casserole,  
winter greens and a sherry vinegar and red wine jus*

.....

*Baked 'Rosary' goats cheese cake with a clementine jelly and blood orange sorbet*

*Bitter chocolate mousse with hazelnut ice cream and banana bread*

*'Cambridge' burnt cream, apple and raisin compote and dark rum salted caramel*

.....

*Tea infusions or filter coffee served with homemade petits fours,  
and pralines by Hotel Chocolat*

£48

*per person*

# Dinner Menu Two

.....

Please select one starter, one main course and one dessert for all  
your guests to enjoy

*Hot smoked sea trout with native lobster cocktail with pressed and crispy leeks*

*'Scottish Brechin' beef carpaccio with a salt beef croquette, horseradish cream  
and caper berries*

*Cotswold rabbit, duck liver, prune and wild mushroom terrine with spiced pear  
and elderberry chutney*

.....

*Chargrilled 'Wadhurst Park' venison, slow-cooked braised red cabbage, gratin potatoes  
and honey-roasted pear and juniper jus*

*Roast nump of 'Berkshire Downs' lamb with a faggot of slow cooked shoulder  
and sweetbreads, butternut squash purée and a confit thyme potato*

*Fillet of 'Loch Duart' salmon with smoked creamed potatoes and a mussel, clam and fennel broth*

.....

*'Williams' pear mulled in red wine and port served with vanilla cooked cream  
and London honey cakes*

*Warm bread and butter marmalade pudding with caramelised apples*

*Bitter chocolate and salted caramel cake with white chocolate mousse  
and caramelised hazelnuts*

.....

*Tea infusions or filter coffee served with homemade petits fours,  
and pralines by Hotel Chocolat*

£52

*per person*

# Dinner Menu Three

.....

Please select one starter, one main course and one dessert for all  
your guests to enjoy

*Smoked Lancashire trout and smoked salmon parcel with avocado and watercress*

*'Creedy Carver' duck and black truffle fritter with 'Sharpham Park' spelt and a  
Cotswold cider and white onion broth*

*Smoked 'Finnan Haddie' scotched quails egg with 'Morecombe Bay' potted shrimps*

.....

*Roast breast of West Country guinea fowl with a Savoy cabbage and chestnut pie,  
glazed carrots, prunes wrapped in bacon with a juniper infused jus*

*Roasted loin of 'Berkshire Downs' lamb with "Anton's Shepherd's Pie" and roasted  
winter root vegetables*

*Seared fillet of line caught cod on crab crushed potatoes, caper and saffron dressing*

.....

*Baked egg custard tart with quince jelly and nutmeg ice cream*

## Trio of winter desserts

*Blood orange jelly with toasted vanilla marshmallows*

*Sticky toffee pudding and salted caramel sauce*

*Compote of preserved winter fruits in mulled wine*

## British Apple plate

*Bramley apple sorbet*

*Crispy parcel of 'Lord Lambourne' apples and almonds*

*Russet apple burnt cream with apple jelly*

.....

*Tea infusions or filter coffee served with homemade petits fours,  
and pralines by Hotel Chocolat*

£55

*per person*

# Vegetarian Options



Please select one starter and one main course (where applicable) for all of your vegetarian guests to enjoy



## *Starters*

*'Montgomery' cheddar cheese soufflé with walnut, mulled pear and watercress salad*

*Jerusalem artichoke soup with 'Colston Bassett' stilton, apple and hazelnuts*

*Warm 'Capricorn' goats cheese with red onion marmalade on toasted brioche and salt baked beetroot*



## *Mains*

*Honey-roasted pumpkin fritter with caramelised onion purée and purple sprouting broccoli*

*Creamed wild mushroom and 'George Parker' pearl barley with black cabbage and roasted salsify*

*Red onion tart with 'Farleigh Wallop' goats cheese, roasted Jerusalem artichokes, cranberry granola and parsnip crisps*





# Dining Enhancements

---

## Pre-Dinner

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

£18

*per person*

*Chef's selection of four canapés*

£13

*per person*

---

## Amuse-Bouche

*Little appetizers to get the tastebuds going*  
*Crab bisque with crab rouille on wholemeal toast*  
*Rare seared tuna with a soba noodle salad*  
*Smoked eel on a caramelised shallot sable with horseradish Chantilly*  
*Dorset crab cakes with a hollandaise sauce*  
*Filo triangles filled with artichoke, feta and mint on bed of soured avocado (v)*

*Supplement*

£4

*per person*

## Pre-Dessert

*Little palate cleansers*

*Citrus salad with lemongrass ice cream*  
*Pineapple granite with a coconut mousse*  
*Amalfi lemon jelly with an Earl Grey Madeline*  
*Rhubarb compote with English vanilla cream*  
*Blackcurrant sorbet with lime jelly*

*Supplement*

£4

*per person*

---

## British Cheese Board

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

*Supplement*

£8

*per person*

---

## Chocolates

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

*Supplement*

£4

*per person*





ZENITH X 3000H



195

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN

events@195piccadilly.co.uk

t + 44 (0) 20 7292 5860

[www.bafta.org/venue-hire](http://www.bafta.org/venue-hire)