



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Spring Menu 2010

At 195 Piccadilly, we use seasonal produce and passionately support British farmers. We endeavour to source our products from sustainable sources wherever possible.

Every effort will be made to meet your requirements supporting our aim to make your event a fantastic and memorable one.

Please note that a 10% discretionary service charge is added to all food and drink.

All prices quoted exclude VAT

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Spring 2010

Celebrating excellence has always been part of the Academy's mission and our team at 195 Piccadilly strive to offer incredible quality in food and service.

Our 195 Piccadilly restaurant offers superb cuisine and service which has been achieved through the work of very exceptional people, and our General Manager, Sion Parry ensures we continuously offer outstanding service.

Our Head Chef, Anton Manganaro is committed to using the finest ingredients in his recipes, and where we can our food is locally sourced.

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

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



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Canapés

Pre dinner canapés -	4 items per person	£11.95 per person
Canapé receptions -	6 items per person	£15.50 per person
	8 items per person	£18.50 per person

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

Vegetarian

California rolls, sushi rice with vegetables
Vegetable spring rolls with sweet chilli sauce
Mini onion Bhajis with date and tamarind dip
Vegetable samosas with raitha
Potato Wada, spicy potato fritters with a lemon and mint yoghurt dip
Tallegio, wild rocket and red onion marmalade tortilla wrap
Warm black olive and feta cheese puffs
Broad bean, feta cheese and mint tartlets
Crispy pitta bread with guacamole and tomato salsa

Fish

Prawn tails wrapped in filo with chilli and lime mayonnaise
Selection of sushi rolls – salmon & tuna with tamari soy sauce
Salt cod fishcakes with home made ketchup
Rosemary and poppy seed scones with smoked trout, dill and horseradish cream
Filo tartlets with spicy coriander prawns
Smoked salmon and cream cheese on pumpernickel with
black sesame seeds and cress

Meat

Bang bang chicken
A selection of mini sausages with Dijon mayonnaise
Mini poppadoms with chicken tikka
Lamb Keftides with a tahini and cucumber yoghurt dip
Rare roasted beef with horseradish cream and cracked black pepper
Mini mozzarella wrapped in parma ham and basil
Jerk chicken skewers with lime and mango yoghurt
Lamb samosas with coriander chutney

Dessert

Seasonal fruit crumble with custard
Griottine cherry financiers
Mini dark chocolate cups with popping candy
Kiwi and lychee mascarpone pavlovas
Glazed lemon and passion fruit tartlets



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Bowl Food

Miniature dishes, ideal for evening receptions

Bowl / per person, £5.50 per bowl

(We suggest four per person)

Please note that we will provide all guests with one bowl of each of your selections:

Meat

Mini Cumberland sausages on mash with onion gravy
Chicken korma with toasted almonds and pilau rice
Irish stew with spring greens
Chicken and bacon Caesar salad
Slow cooked pork belly on potato and apple mash with rosemary jus
Shepherds or Cottage Pie

Fish

Seared tuna on Thai noodles with crispy wontons
Fish and chips with tartar sauce
Smoked haddock kedgeriee
Seared cured salmon on slaw with poppy seed and citrus dressing
195 Piccadilly Fish pie

Vegetarian

Potato gnocchi with spring peas, feves, pea shoots and toasted pumpkin seeds
Pumpkin risotto with parsnip crisps and herb oil
Green bean, candy beetroot and feta cheese salad,
cracked pepper and lemon dressing
Farfalle pasta with broccoli, goats cheese and pine nuts
Soba noodle with Asian vegetables, tofu and sesame seeds with a soy and lime dressing

Dessert

Baked vanilla rice pudding with rhubarb compote
Macadamia nut, white chocolate and bourbon brownie with
vanilla ice cream and popping candy
Banana toffee pudding with caramel sauce and custard
Blood orange jelly, custard and sprinkles

Lunch Menu

£34.00 per person

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

Spring vegetable minestrone with potato gnocchi (v)

Confit onion and parmesan tart with Secretts farm salad leaves (v)

Smoked duck and confit chicken terrine with a shallot and lentil dressing

~

Seared salmon on glazed champ potatoes, green beans and carrots with a tarragon
and white wine velouté

Chargrilled breast of spring chicken served with crushed potatoes, broccoli, baby
onions and rosemary infused butter sauce

Sage crumbed loin of pork with fondant potatoes, mashed butternut squash, spring
greens and charcutière sauce

~

Chocolate sponge pudding, vanilla ice cream

Rhubarb and apple crumble with cinnamon custard

Banana crème brûlée, almond cantuccini

~

Tea, filter coffee and Florentines

Dinner Menus

£37.00 per person

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

Courgette and lettuce soup with minted sour cream
Spinach and goats cheese tart with a red pepper and artichoke salad

~

Pan-fried fillet of salmon on crème fraiche and shallot crushed potatoes with
courgettes, carrots and a tomato, olive oil and basil sauce
Rosemary scented breast of corn fed chicken with a spring pea risotto cake, green
beans and broad beans, chicken jus

~

Vanilla pannacotta with rum soaked raisins and a cinnamon palmeir

Sticky toffee pudding with clotted cream ice cream

Tea, filter coffee and petit fours

£42.00 per person

Please select one starter, one main course and one dessert

Smoked trout, Atlantic prawns and smoked salmon mousse
with pink grapefruit salad

Glazed crottin de chavignol with rocket cress and a beetroot and lentil dressing

Ham and parsley terrine, piccalilli

~

Sea bream on crushed spring peas with olive oil confit potatoes and new season
carrots with a fennel and shallot butter sauce

Confit duck with butter bean and chorizo stew with rosemary roasted carrots
and red wine jus

Roast rump of lamb rubbed with cumin and coriander with a parcel of braised
shoulder of lamb on sweet potato puree and green beans,
pine nut and red pepper jus

~

Lemon curd cheesecake with poached rhubarb compote

Bitter chocolate tart with espresso ice cream

Frozen mango and pistachio parfait, honey tuille

Tea, filter coffee and petit fours



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£48.00 per person

Terrine of confit duck and smoked chicken,
with sherry vinegar and puy lentil dressing

Ginger and lime marinated salmon with a salad of soya beans,
shiso cress and lotus root crisps, soy and citrus dressing

Pata Negra ham with celeriac remoulade and a hazelnut and apple jelly dressing

~

Pan-fried fillet of sea bass on spring vegetable risotto,
pea shoots and a Morel and tarragon sauce

Roast fillet of beef, dauphinoise potato,
roast parsnips, green beans and truffle essence sauce

Roast breast of guinea fowl, chorizo and shallot stuffing,
braised savoy cabbage and tarragon jus

~

White and dark chocolate mousse with raspberry sorbet and almond crouquant

Rhubarb jelly with butter milk ice cream and lemon curd Madeline's

Egg custard tart with nutmeg ice cream and apricot compote

~

Tea, filter coffee and petit fours



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Vegetarian Options

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

Starters

Baby leek and bocconcini salad with sauce vierge

Spring pea veloute with croutons and herb crème fraiche

Celeriac veloute with truffle oil

Sautéed Manouri and red endive salad, vine tomato and sherry vinaigrette

Main Courses

Fricassee of Jerusalem artichokes, peas, feves and tagliatelle

Roasted Mediterranean vegetable and pesto mascarpone tart, salsa verdé

Pumpkin and goats cheese gnocchi, toasted pumpkin seeds and parmesan

Risotto Prima Verdi

Additional Extras

Amuse bouche £4.00 per person

Yellow fin tuna on sushi rice with coriander shoots, soy and lime dressing

Vitello Tonatto

Classic Italian Rare roasted veal with a tuna and caper dressing

Cider cured salmon on potato gribiche

Rosemary polenta cake with a white bean and truffle oil salad

Pre dessert £4.00 per person

Banana fool

Blood orange jelly

Pineapple granite

Seasonal sorbet

A selection of cheese & biscuits with grape chutney **£8.00 per person**

Mini BAFTA Chocolate masks **£2.60 per person** (ideal with coffee or wrapped as gifts/favours)

Large BAFTA Chocolate masks **£35.00 each**



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Fork Buffets

Casablanca - £30.00 per person

Caramelized onion and Parmesan tart

Jellied ham and parsley terrine, with home made piccalilli

Baked chicken with Almalfi lemons and capers on tagliatelle, sage butter sauce

Steamed sea trout with crushed peas and broad beans with marjoram, champagne cream sauce

Riz pilaff

New potatoes

Seasonal vegetables

New potato, leek, shallot and chive salad

White cabbage, carrot and red onion slaw

Chickpea, rocket and red onion salad

Tossed leaf salad

Selection of desserts

Fresh filter coffee or tea

The Graduate - £34.00 per person

Red pepper and feta cheese tart

A selection of charcuterie with pickles

Spring lamb stew with braised new season leeks, broad beans and peas

Salmon, prawn and smoked haddock fish pie

Turmeric riz pilaff

Rissolée potatoes

Seasonal vegetables

Red cabbage, carrot, white onion, fennel and sultana slaw

Char grilled broccoli and conchiglie salad with a spicy tomato dressing and toasted almonds

Three bean salad with coriander and mint

Mixed leaves

Selection of desserts

Fresh filter coffee or tea



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Finger Buffets

James Bond - £25.00 per person

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

~

Char grilled aubergine, feta and oregano bruschetta

Spinach quiche

Spring rolls with sweet chilli sauce

Cocktail Cumberland sausages, grain mustard mayonnaise

Chicken satay, peanut sauce

~

Sweet Options

A selection of mini chocolate and lemon tarts

Seasonal fruit bowl

(An average of 8 items per person)

Goodfellas - £27.00 per person

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

~

Vegetable pakoras, raitha

Sole goujons, lemon and tarragon mayonnaise

Miniature wild mushroom quiche

Cajun chicken and avocado mayonnaise on mini poppadoms

Merguez sausages, cucumber raitha

~

Sweet Options

A selection of mini éclairs and mini Bakewell tarts

Seasonal fruit bowl

~

Filter coffee or tea

(An average of 10 items per person)

Fargo - £27.00 per person

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked vegetable crisps with guacamole and tomato salsa

~

Mini lamb and rosemary sausage puffs, Dijon mustard mayonnaise

Onion bhaji, tamarind and date dipping sauce

Roasted red pepper and goats cheese tartlets

Tempura prawns, Thai dipping sauce

Chicken samosas, coriander chutney

~

Sweet Options

A selection of chocolate brownies and apple turnovers

Seasonal fruit bowl

~

Filter coffee or tea

(An average of 10 items per person)



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Breakfast Menus

Continental - £12.95 per person

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

Full English - £17.50 per person

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

Additional Breakfast Items - £3.50 per item

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
Fresh fruit platter

Healthy options - £3.50 per person

Fresh fruit platter
Fruit smoothies
Iced tea
Homemade Lemonade



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Light Refreshments

£2.95 per serving

A Selection of biscuits, filter coffee, tea or herbal infusions

£4.75 per serving

Miniature croissant, pain au chocolate and Danish pastries

Filter coffee, tea or herbal infusions

£6.00 per serving

Miniature Danish pastries, muffins and
Savoury pastries

Filter coffee, tea or herbal infusions

Afternoon Tea

£7.95 per person

A selection of cakes and cookies
Filter coffee, tea or herbal infusions

£13.95 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

£25.00 per person

Glass of Taittinger champagne
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 macarons
Toasted crumpets and tea cakes
Filter coffee, tea or herbal infusions

Bar snacks

£3.75 per person

Bowls of savoury nibbles
Kalamata olives
Vegetable crisps
Piccadilly mixed nuts



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Wine List

Drinks Packages

£23.50 per person (3 hours) Ideal for cocktail parties and receptions
£27.50 per person (4 hours) Ideal for dinners (excluding pre dinner drinks)
£37.50 per person (5 hours) Ideal for dinners (excluding pre dinner drinks)
The following packages include unlimited house red and white wine, bottled beer and a selection of soft drinks. Soft drinks include: still and sparkling mineral water, orange and cranberry juice, coke and lemonade.

Cocktails

£8.50

Apple Breeze - *Apple vodka, cranberry juice, apple juice and a dash of lime*
Mojito - *Fresh mint, rum, sugar and lime*
Moscow Mule - *Vodka, ginger beer, lime and anaostuna*
Kasta's Mule - *Appleton rum, Jamaican ginger beer and lime wedge*
Mai Tai - *Dark rum, lime juice, gomme syrup, D'orgeat syrup and orange Curacao*
Cosmopolitan - *Vodka, Cointreau, lime and cranberry juice*

Champagne Cocktails

£9.50

Bellini - *Peach and champagne*
Classic - *Champagne, brandy, sugar and angost*
Bucks Fizz - *Champagne and orange juice*

Champagne

Taittinger Brut Reserve	£47.50/ £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	£18.50 1ltr

Dessert Wine

Jurancon VT Symphonie Novembre Cauhapé, South West France 2003	£29.00
Brachetto d'Acqui Contero, Italy (slightly sparkling red) 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 be aware that occasionally vintages can be subject to change
If necessary we are happy to suggest alternative wines of an equal quality*

White Wine

01 Sauvignon Blanc Levin, Bourré, Loire Valley, France 2003 <i>Fresh, light and crisp easy drinking with long finish</i>	£17.50
02 Catarratto Chardonnay D'Istinto, Sicily Italy 2003 <i>Slightly full flavoured with sharp edge</i>	£18.00
03 VdP d'Oc Grenache Chardonnay, Terres du Sud, France 2006 <i>Easy drinking, medium bodied with tropical fruits</i>	£18.50
04 Pinot Grigio Francesco Minini, Verolanuova Italy 2004 <i>Green and crisp, very fresh, typical of the grape</i>	£22.00
05 Viognier Classique Michel Laroche, Pays d'Oc France 2004 <i>Medium to full bodied with rich undertones</i>	£24.00
06 Chardonnay Alamos Catena Zapata, Mendoza Argentina 2004 <i>Richly flavoured wine with almost smokey undertones</i>	£26.50
07 Chardonnay Trinity Hill, Hawkes Bay New Zealand 2002	£27.00
08 Pinot Bianco La Tunella, Friuli Italy 2004 <i>Medium to full bodied wine, fairly complex</i>	£28.00
09 Sauvignon Blanc Buitenverwachting, Constantia South Africa 2004	£28.50
10 Wynns Riesling, Victoria Australia 2006 <i>Not sweet as many think but rather clean and sharp</i>	£29.00
11 Chablis Domaine d'Elise, France 2003 <i>Full flavoured with a clean finish and wonderful mouth feel</i>	£32.00
12 Sancerre Moulin des Vrillières C.Lauverjat, Loire France 2004 <i>Wonderfully long in the mouth with bags of fresh summer fruit</i>	£33.00
13 Pouilly Fumé Chantes Alouettes J.M.Roger, Loire France 2003/4 <i>Richly flavoured with ripe tropical fruit flavours</i>	£36.00

Rosé Wine

Levin Rosé, Bourré Loire Valley, France 2004	£17.50
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Red Wine

01 Terres du Sud Syrah 2007 <i>Full bodied, spicy red with lots of black fruit and peppery notes</i>	£17.50
02 Sangiovese Merlot D'Istinto, Sicily Italy 2003 <i>Spicy and yet fresh Italian with clean flavours</i>	£18.00
03 Villa Maria Cabernet Merlot 2008 / 2009 <i>Rich, full bodied wine</i>	£18.50
04 Merlot VdP, La Negly, France 2006 <i>Soft red with plum, black cherry and red fruit, easy drinking</i>	£18.50
05 VdP d'Oc Syrah Merlot, Terres Rousses, France 2007 <i>Dense black fruit with warm spice and plums</i>	£19.00
06 Cabernet Sauvignon Dom. de Saissac, VDP d'Oc France 2003 <i>Fairly dry red with long finish and fruity undertones</i>	£20.50
07 Bonarda Alamos Catena Zapata, Mendoza Argentina 2004 <i>Deep and dark fruit abound with full a body</i>	£21.50
08 Barbera d'Asti 'Fulot' Prunotto, Piedmonte Italy 2003 <i>Fairly light with a little spiciness</i>	£23.50
09 Cabernet Syrah Dom. Triennes, Provence France 2002 <i>Rounded and rich red with fruity flavours</i>	£24.00
10 Shiraz Terra Barossa Thorn Clarke, South Australia 2002 <i>Fairly smokey with summer fruits and peppery tones</i>	£26.50
11 Valpolicella Classico Allegrini, Veneto Italy 2004 <i>Quite light with some spicy flavours and a wonderful nose</i>	£27.50
12 Côtes de Rhône Domaine de la Renjarde, France 2002 <i>Deep, dark and rich flavours as expected with plummy notes</i>	£28.50
13 Chianti Rufina Fattoria Basciano Renzo Masi, Tuscany Italy 2003 <i>Lively Italian with gentle notes of fruits and slight oak, fairly dry</i>	£28.50



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Bar Menu

Beer	£3.50
Budvar, Czech Rep. 330ml / Corona, Mexico 330ml / Peroni Malto, Italy 275ml / Nastro Azzuro, Italy 275ml / Low Alcohol Holsten 275ml <i>Other selections available on request</i>	
Spirits: (50ml)	£5.00
Martini Extra Dry / Martini Rosso / Cinzano Rosso / Dubonnet	
Sherry: (100ml)	£5.00
Tio Pepe Fino Sherry / Harveys Club Classic Amontillado / Harveys Bristol Cream	
Gin: (50ml)	£5.00
Beefeater / Bombay Sapphire	
Vodka: (50ml)	£5.00
Stolichnaya Red Label / Smirnoff Blue label / Skyy Vodka / Zubrowka Bison Vodka	
Rum: (50ml)	£5.00
Ron Bacardi / Ron Bacardi Oro / Captain Morgan	
Whisky: (50ml)	£6.00
Blended Scotch: Famous Grouse / J&B Rare / Johnnie Walker Black Label	
Single Malt: Glenffidich / Glenlivet / Glenmorangie	
Irish: Jamesons / Black Bush	
American: Jack Daniels Old no.7 / Canadian Club Rye	
Cognac: (50ml) Remy Martin	£7.00
Liqueurs: (50ml)	£5.00
Baileys / Cointreau / Grand Marnier Cordon Rouge / Kahlua / Tia Maria / Drambuie / Benedictine / Southern Comfort / Amaretto / Galliano / Jose Cuervo Tequila Gold	
Soft Drinks: (500ml)	£3.50
Coca Cola / Diet Coca Cola / Lemonade / Diet Lemonade / Ginger Beer / Tonic and Slimline Tonic	
Mixers (250ml)	£2.50
Fruit Juices	1ltr £7.00 / glass £2.50
Orange / Cranberry / Pineapple / Tomato / Apple	
Mineral Water Strathmore 70cl	£4.00/ glass £2.50