



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Summer Menu 2010

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

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

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

All prices quoted exclude VAT



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Summer 2010

Celebrating excellence has always been part of the Academy's mission and with the help of The Capital Group in-house catering team, 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. That is why our General Manager, Sion Parry ensures we offer continuously outstanding service.

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

Vegetable samosas with raitha

Vegetable wada, spicy vegetable fritters with coriander chutney

Roasted manouri cheese, walnut and baby spinach wrap

Warm spinach, red pepper and parmesan puffs

Goats cheese, pea and mint tartlets

Crispy pitta bread with tomato and black bean salsa
and smoked aubergine and feta puree

Fish

Tempura prawn tails, sweet chilli sauce

Selection of sushi rolls – salmon & tuna with tamari soy sauce

Smoked haddock and dill fishcakes, horseradish mayonnaise

Smoked salmon rillete on lemon and chive scones

Crayfish and avocado cocktail in crispy filo

Home cured salmon on oat cakes with a sweet mustard and dill sauce

Sesame prawn toast, coriander and chilli dipping sauce

Meat

Smoked duck with spicy noodle salad and hoisin sauce

A selection of mini sausages with dijon mayonnaise

Beef and feta cheese meatballs, smoked aubergine dip

Rare roasted beef with salsa verdi and parmesan

Hoisin pork skewers, green onion and black bean dip

Chicken satay, peanut sauce

Figs wrapped in Parma ham

Dessert

Dark chocolate cups with a white chocolate and passion fruit mousse

Mini strawberry and mascarpone pavlovas

Mango and marshmallow skewers

Raspberry macaroons

Bitter chocolate and tonka bean tarts, Grand Marnier ganache



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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 sausage's on mash with onion gravy

Chilli beef with saffron rice

Shepherds or cottage pie

Spiced yoghurt marinated chicken on a spicy noodle salad

Cumin rubbed fillet of pork on sweet potatoes with aubergine and tomato salsa

Mini cheese burgers with skinny fries

Fish

Tempura prawns with an Asian salad of mouli, carrot and bean sprouts

Fish and chips with tartar sauce

Chargrilled cider cured salmon, potato salad gribiche

Seared tuna Nicoise

Salt cod fish cakes, crushed peas, feves and mint, lemon butter sauce

Vegetarian

Green pea and broad bean risotto with goats cheese

Orecchiette pasta, roasted aubergine, mozzarella, confit tomato and basil sauce

Sautéed manouri, apple and charlotte potato salad
with a grain mustard and honey dressing

Butternut squash gnocchi, wild rocket and shaved parmesan

Crisp rosemary polenta with chargrilled aubergines, courgettes, peppers, cherry
tomato and basil dressing

Dessert

Eton mess

Raspberry crème brûlée

Chocolate brownie sundae

Carrot cake and vanilla ice cream with wild thyme honey

Strawberry sorbet and summer berries

Vanilla pannacotta, passion fruit compote, almond tuille



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Lunch Menu

£34.00 per person

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

Gazpacho of Mediterranean vegetables

Spinach, red pepper and feta cheese tart with summer salad leaves

Ham hock and parsley terrine, piccalilli

~

Cold poached sea trout with pickled cucumber, warm potatoes,
with lemon and tarragon mayonnaise

Roast chicken breast, portabello mushroom and red wine risotto cake, green beans,
lemon and thyme butter sauce

Roast belly of pork with bubble and squeak, carrot mash, tomato and caper sauce

~

Eton mess

Summer berry crumble, clotted cream

Blueberry and lemon posset, chocolate sables

~

Tea, filter coffee and Florentines



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Dinner Menus

£37.00 per person

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

Chilled courgette and lettuce soup with a green pea mousse

Red onion and gorgonzola cheese tart with a beetroot and pine nut salad

~

Pan-fried fillet of salmon on glazed champ potatoes, courgettes,
broad beans, tarragon fish veloute

Roasted breast of corn fed chicken, butternut squash puree with a
thyme fondant potato, confit cherry tomato and shallot jus

~

Rhubarb and strawberry crème brûlée, almond biscotti

Dark chocolate mousse with tonka bean ice cream and chocolate sauce

~

Tea, filter coffee and petit fours

£42.00 per person

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

Poached and smoked potted salmon with pea shoots, ravigote dressing

Warm Capricorn goats cheese with a green bean salad, 8 year old balsamic dressing

Confit guinea fowl and smoked chicken terrine with puy lentil,
beetroot and rocket cress dressing

~

Sea bream on crème fraiche and shallot crushed potatoes, peas and broad beans,
fennel and shallot butter sauce

Roast breast of duck with crispy confit leg on butter bean
and chorizo stew with buttered greens, red wine jus

Roast cod wrapped in parma ham and sage, polenta cake
and Provencal vegetables, chicken jus

~

Strawberry and white chocolate cheesecake with pistachio Madeline

Egg custard tart with raspberries and passion fruit sauce

Frozen peanut butter parfait, macadamia nut and bitter chocolate brownie

Tea, filter coffee and petit fours



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£48.00 per person

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

Roast summer vegetable terrine with smoked halibut, lemon and dill dressing

Confit duck roulade with a smoked duck and celeriac salad, white truffle oil dressing

Carpaccio of beef with confit cherry tomatoes, rocket
and basil cress, parmesan dressing

~

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

Herb crusted fillet of halibut with Cornish Earlies potatoes
and a mussel, saffron and tomato broth

Roast rump of marsh fed lamb with a potato fondant topped with braised lamb belly
with butter nut squash and carrot puree, green beans, redcurrant jus

~

English dessert plate:
Strawberry and cream tart, gooseberry fool with almond wafer,
blackberry jelly with vanilla ice cream

Dark chocolate and almond truffle cake with poached cherries, kirsch English cream

Summer pudding with clotted cream ice cream

~

Tea, filter coffee and petit fours

Vegetarian Options

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

Starters

Gazpacho of Mediterranean vegetables

Pea and broad bean salad with goats cheese croutes

Summer minestrone with basil dumplings

Feta cheese with watermelon and cracked wheat salad,
lemon and black pepper dressing

Main Courses

Caramelised red onion, spinach and goats cheese tart, mousserons mushroom sauce

Potato, aubergine and goats cheese roulade with roast cherry tomatoes and olives

Potato gnocchi with pea, broad bean and baby spinach

Risotto primavera



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Additional Extras

Amuse bouche £4.00 per person

Tuna carpaccio, buckwheat noodles, soy and lime dressing

Beetroot gazpacho shot, tomato toast

Duck spring roll, Asian salad, plum sauce

Tomato jelly with parmesan foam

Pre dessert £4.00 per person

Raspberry fool

Wild strawberry jelly

Watermelon 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

Spinach, red pepper and goats cheese darts
 A selection of charcuterie with pickles
 Thai Chicken curry with Asian greens, beans sprouts and green beans
 Steamed sea trout with peas and broad beans, tarragon cream
 ~
 Riz pilaff
 New potatoes
 Seasonal vegetables
 New potato gribiche
 ~
 Coleslaw
 Cherry tomato, cucumber and black olive salad
 Tossed leaf salad
 ~
 Selection of desserts
 ~
 Fresh filter coffee or tea

The Graduate - £34.00 per person

Swiss chard, mushroom and parmesan tart
 Honey baked ham with piccalilli
 Cumin and coriander rubbed loin of pork on sweet potato mash
 Hot and sour salmon with rice noodles and pak choi
 ~
 Turmeric riz pilaff
 Rissolle potatoes
 Seasonal vegetables
 ~
 Char grilled vegetable, pesto and fusilli pasta salad
 Green bean, baby artichoke and shallot salad
 Tabouleh salad
 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

~

Portabella mushroom and gorgonzola bruschetta

Spinach and parmesan tartlets

Miniature vegetable samosas, raitha

Cocktail Cumberland sausages, grain mustard mayonnaise

~

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

~

Potato wadas, raitha

Sole goujons, tartar sauce

Miniature wild mushroom quiche

Coronation chicken with mini poppadoms

Selection of mini sausages, horseradish mayonnaise

~

Sweet Options:

A selection of chocolate brownies and summer fruit turnovers

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 crisps

~

Lamb samosa's, date and tamarind dip

Cumberland sausage rolls

Onion bhaji, mango chutney

Mozzarella and black olive pizzetta

Tempura prawns, Thai dipping sauce

~

Sweet Options:

A selection of mini éclairs and fresh fruit tarts

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, Stornoway 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 per person

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*



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White Wine

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

Rosé Wine

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

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



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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
Other selections available on request

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



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