

Spring Menu 2008

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## Spring Menu 2008

Every effort will be made to meet your requirements and our aim is to make your event memorable for all the right reasons.

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.

We look forward to seeing you soon.

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

# Canapés

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

## Vegetarian

California Rolls, sushi rice with vegetables  
 Vegetable Spring Rolls with sweet chilli sauce  
 Wild mushroom and white truffle tartlets  
 Mini Onion Bhajis with date and tamarind dip  
 Vegetable Samosas with raita  
 Spicy lentil fritters, cucumber raita  
 Black olive and feta cheese tartlets  
 Roast pepper, goat's cheese and mint wraps

## Fish

Filo wrapped King prawns with sweet chilli jam  
 Selection of sushi – Salmon & Tuna with tamari soy sauce  
 Smoked haddock fishcakes, tomato fondue  
 Red onion and caraway scones with smoked trout, horseradish cream  
 Crispy squid with lemon and chilli mayonnaise  
 Seared tuna Nicoise

## Meat

Coronation chicken on mini poppadoms finished with toasted coconut  
 Lamb Samosas with tamarind and date dipping sauce  
 Tandoori chicken tulips, mint and yoghurt dip  
 Cumberland cocktail sausages with Dijon mayonnaise & horseradish cream  
 Bang Bang chicken  
 Rare roasted beef and rocket crostini with truffle oil

## Dessert Canapés

Chocolate éclairs  
 Lemon meringue tarts with confit kumquats  
 Rumbabas  
 Praline macaroons

## Please feel free to supplement your selection with the following options (£1.50 per item)

Lobster and quails egg mayonnaise  
 Queen scallops, sauce vierge  
 Potato rosti with dill crème fraiche and caviar

# Bowl Food

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Miniature dishes, ideal for evening receptions.

**Bowl / per person, £5.50 per bowl**

**We suggest four per person**

## Meat

- Mini cumberland sausage on mash with onion gravy
- Bang bang chicken salad
- Beef Stroganoff with saffron rice
- Shepherds or Cottage Pie
- Irish stew with spring greens and baby onions

## Fish

- Tempura prawns with an Asian salad of mooli, carrot and bean sprouts
- Fish and chips with tartar sauce
- Smoked haddock kedgeriee
- Seared tuna nicoise
- Mini salmon fish cakes, mushy peas with marjoram, lemon and thyme butter sauce

## Vegetarian

- Potato gnocchi with spring pea veloute, feves, rocket and pecorino
- Jerusalem artichoke risotto with parsnip crisps and truffle oil
- Penne Arribiata finished with basil oil
- Salad of new potatoes, asparagus, olives and marinated artichokes, with crushed macadamia nuts, balsamic vinegar and chive oil

# Main Menu

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## £31.00 per person

Celeriac veloute with celeriac crisps and truffle oil

Roasted breast of maize fed chicken, portabella mushroom and red wine risotto cake, crispy onions, red wine jus

Vanilla panacotta, rhubarb compote and ginger palmiers

Tea or fresh filter coffee and Florentines

## £33.00 per person

Glazed crottin de chavignol on brioche, Marinated artichoke and wild rocket salad, aged balsamic vinaigrette

Pan-fried fillet of sea trout confit garlic mashed potatoes and creamed spinach with glazed button onions, lemon butter sauce

Poached pineapple with star anise and vanilla served with Malibu ice cream and pineapple crisps

Tea, fresh filter coffee and Florentines

## £36.50 per person

Chicken liver pairfait with truffle butter and brioche

Pan-fried fillet of Cornish sea bream, saffron mashed potato, black olive, fennel and tarragon broth

Milk chocolate tart, honeycomb and caramel ice cream

Tea, fresh filter coffee and petit fours

## £40.00 per person

Gravadlax of salmon with a nashi pear and ginger salad, soy vinaigrette

Herb crusted rump of lamb, roasted root vegetables, fondant potato and beetroot jus

Pecan pie with maple syrup ice cream

Tea, fresh filter coffee and petit fours

## £44.00 per person

Confit ham hock and artichoke terrine, wild leaves and piccalilli

Grilled fillet of Sea Bass with roasted celeriac, Salsify and Jerusalem artichokes, broccoli puree, lemon and thyme butter sauce

A selection of cheese & biscuits with grape chutney

Banana, chocolate and caramel gateau opera with coffee anglaise

Tea, filter coffee and petit fours

## £48.50 per person

Smoked salmon and buckwheat pancake gateau and seared cider cured salmon with cucumber pickle and lemon oil

Pot roasted Loin of veal with; thyme roasted fondant potato, baby carrots, spring peas and roasted Jerusalem artichokes, bordelaise sauce

A selection of cheese & biscuits with grape chutney

Trio of desserts;

Lime jelly, mint sorbet and dark chocolate mousse

Tea, filter coffee and petit fours

**If you would like to add our BAFTA Chocolate mini masks to your event they are £2.60 pp**

## Vegetarian Options

### Starters

Baby leek and bocconcini salad with sauce vierge

Spring pea veloute with croutons and a herb cream fraiche

Celeriac veloute with celeriac crisps and truffle oil

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

### Main Courses

Fricassee of Jerusalem artichokes and portabella mushrooms with tagliatelle and a light mushroom sauce

Potato gnocchi with spring pea veloute, feves, rocket and pecorino

Risotto Prima Verdi

Roast pumpkin and goats cheese parcel with marinated artichoke and black olive salad, pesto butter sauce

# Buffet Options

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## Fork Menus

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### Casablanca

**£28.00 per person**

Caramelized onion and Parmesan tart

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  
Orange and shredded fennel salad, balsamic dressing  
Tossed leaf salad

### Selection of desserts

Fresh filter coffee or tea

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### The Graduate

**£32.00 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

Miso salmon with pak choi and shredded Asian vegetables, lime and ginger dressing

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 Menus

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### James Bond

**£23.50 per person**

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

Chargrilled aubergine, feta and oregano bruschetta

Wild mushroom quiche

Miniature vegetable samosas, raitha

Cocktail Cumberland sausages, grain mustard mayonnaise

### Sweet Options

Glazed Lemon tarts

Selection of seasonal fruit

(An average of 8 items per person)

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### Goodfellas

**£25.50 per person**

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

Vegetable pakoras, raitha

Sole goujons, lemon and tarragon mayonnaise

Spinach and parmesan quiche

Cajun chicken and avocado mayonnaise on sesame crackers

### Sweet Options

Mini chocolate éclairs

Selection of seasonal fruit

Filter coffee or tea

(An average of 10 items per person)

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### Fargo

**£29.00 per person**

Selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

Mini Lamb and rosemary sausage puffs,

Dijon mustard mayonnaise

Onion bhaji, tamarind & date dipping sauce

Roasted red pepper and goats cheese tartlets

Goats cheese and red onion pizzas

Tempura prawns, Thai dipping sauce

### Sweet Options

Banana and chocolate bread and butter pudding

Selection of seasonal fruit

Filter coffee or tea

(An average of 10 items per person)

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# Additional Menus

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## Breakfast Menus

### £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

### 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

## Nibbles

### £3.75 per person

Bowls of savoury nibbles  
Paprika and Parmesan Popcorn  
Kalamata Olives  
Vegetable Crisps  
Piccadilly Nuts

## Light Refreshments

### £2.95 per serving

Selection of biscuits, Filter coffee, tea or herbal infusions

### £4.00 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

## Full Afternoon Tea

### £7.95 per person

Mini chocolate tarts  
Mango and banana cake  
Home-baked cookies  
Filter coffee, tea and herbal infusions

### £13.95 per person

Selection of open and closed sandwiches,  
Chocolate éclair, apple cake and bakewell tart  
Scones with strawberry jam and clotted cream  
Selected teas and herbal infusions

# Wine List

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## Champagne

Taittinger Brut Reserve		£47.50
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

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## Sparkling Wine

Graham Beck Brut Pinot Noir Chardonnay, South Africa		£35.00
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## White Wine

Sauvignon Blanc Levin, Bourré, Loire Valley, France	2003	£17.00
Catarratto Chardonnay D'Istinto, Sicily Italy	2003	£18.00
Garganega Alpha Zeta IGT, Italy	2004	£18.50
Chenin Blanc Kanu, Stellenbosch South Africa	2004	£21.00
Pinot Grigio Francesco Minini, Verolanuova Italy	2004	£22.00
Colombard Chardonnay Firefinch, Robertson South Africa	2004	£23.00
Viognier Classique Michel Laroche, Pays d'Oc France	2004	£24.00
Chardonnay Alamos Catena Zapata, Mendoza Argentina	2004	£26.50
Chardonnay Trinity Hill, Hawkes Bay New Zealand	2002	£27.00
Pinot Bianco La Tunella, Friuli Italy	2004	£28.00
Sauvignon Blanc Buitenverwachting, Constantia South Africa	2004/5	£28.50
Riesling Mount Langhi Ghiran, Victoria Australia	2004	£29.00
Jurançon Sec Clos Lapeyre J.B.Larrieu, South West France	2004	£30.00
Chablis Domaine d'Elise, France	2003	£32.00
Sancerre Moulin des Vrillières C.Lauverjat, Loire France	2004	£33.00
Chardonnay Thomas Hyland, Penfolds South Australia	2003	£34.50
Pouilly Fumé Chantes Alouettes J.M.Roger, Loire France	2003/4	£36.00

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## Rosé Wine

Levin Rosé, Bourré Loire Valley, France	2004	£17.00
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## Red Wine

Terres du Sud Syrah	2006	£17.00
Sangiovese Merlot D'Istinto, Sicily Italy	2003	£18.00
Merlot Dom. de Moulines, VDP de L'Herault France	2004	£18.50
Cabernet Sauvignon Dom. de Saissac, VDP d'Oc France	2003	£20.00
Bonarda Alamos Catena Zapata, Mendoza Argentina	2004	£21.50
Barbera d'Asti 'Fuiot' Prunotto, Piedmonte Italy	2003	£23.50
Cabernet Shiraz Graham Beck, Robertson South Africa	2004	£22.50
Cabernet Syrah Dom. Triennes, Provence France	2002	£24.00
Beaujolais Vieilles Vignes Alain Chatoux, Burgundy France	2004	£25.50
Shiraz Terra Barossa Thorn Clarke, South Australia	2002	£26.50
Rioja 'La Vendima', Baja Rioja Spain	2003	£27.00
Valpolicella Classico Allegrini, Veneto Italy	2004	£27.50
Carmenere Reserva Especial Julio Bouchon, Chile	2002	£28.00
Côtes de Rhône Domaine de la Renjarde, France	2002	£28.50
Chianti Rufina Fattoria Basciano Renzo Masi, Tuscany Italy	2003	£28.50
Merlot Cabernet 'Mercure' Morton Estate, Hawkes Bay New Zealand	2002	£29.00
Cairanne Réserve Seigneurs Dom. l'Oratoire, Rhône France	2004	£30.00
Corbières Cuvée Réserve Château La Voulte-Gaspereys, France	2002	£30.50
Côtes de Castillon La Gasparde, Bordeaux France	2000	£30.50
Cabernet Merlot Verse 1 Brookland Valley, Western Australia	2002	£31.00
Pinot Noir Kim Crawford, Hawkes Bay New Zealand	2004	£31.50
Grenache Bush Vine Yalumba, Barossa South Australia	2003	£32.00
Shiraz Thomas Hyland, Penfolds South Australia	2002	£32.00
Cabernet Merlot Hawequas, Wellington South Africa	2002	£34.00
Côtes du Rhône 'Bouquet de Garrigues' Caillou, France	2002	£37.00
Penfolds Bin 407, Australia	1998	£60.00
Penfolds RWT, Australia	2000	£115.00

## Dessert Wine

Jurancon VT Symphonie Novembre Cauhapé, South West France	2003	£29.00
Brachetto d'Acqui Conterio, 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

# Bar Menu

## Beer

Budvar, Czech Rep.	330ml	£4.00
Corona, Mexico	330ml	£4.00
Peroni Malto, Italy	275ml	£4.00
Nastro Azzuro, Italy	275ml	£4.00
Low Alcohol Holsten	275ml	£3.00
Other selections available on request		

## Spirits & Aperitifs

Martini Extra Dry	50ml	£5.00
Martini Rosso	50ml	£5.00
Cinzano Rosso	50ml	£5.00
Dubonnet	50ml	£5.00

## Sherry

Tio Pepe Fino Sherry	100ml	£3.00
Harveys Club Classic Amontillado	100ml	£3.00
Harveys Bristol Cream	100ml	£3.00

## Gin

Beefeater	50ml	£5.00
Bombay Sapphire	50ml	£6.00

## Vodka

Stolichnaya Red Label	50ml	£5.00
Smirnoff Blue label	50ml	£6.00
Sky Vodka	50ml	£6.00
Zubrowka Bison Vodka	50ml	£6.00

## Whisky

Blended Scotch		
Famous Grouse	50ml	£5.00
J&B Rare	50ml	£6.00
Johnnie Walker Black Label	50ml	£6.00

## Single Malt

Glenffidich	50ml	£6.00
Glenlivet	50ml	£6.00
Glenmorangie	50ml	£6.00

## Irish

Jamesons	50ml	£5.00
Black Bush	50ml	£6.00

## American

Jack Daniels Old no.7	50ml	£5.00
Canadian Club Rye	50ml	£6.00

## Cognac

Remy Martin	50ml	£7.00
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## Rum

Ron Bacardi	50ml	£5.00
Ron Bacardi Oro	50ml	£6.00
Captain Morgan	50ml	£6.00

## Liqueurs

Baileys	50ml	£4.00
Cointreau	50ml	£4.00
Grand Marnier Cordon Rouge	50ml	£4.00
Kahlua	50ml	£4.00
Tia Maria	50ml	£4.00
Drambuie	50ml	£4.00
Benedictine	50ml	£4.00
Southern Comfort	50ml	£4.00
Amaretto	50ml	£4.00
Galliano	50ml	£4.00
Jose Cuervo Tequila Gold	50ml	£4.00

## Soft Drinks

Coca Cola		£2.50
Diet Coca Cola		£2.50
Lemonade		£2.50
Diet Lemonade		£2.50
Ginger Beer		£2.50
Tonic and Slimline Tonic	125ml	£2.00
Mixers		£2.00

## Fruit Juices

	1ltr £7.00 / glass £2.50
Orange	
Cranberry	
Pineapple	
Tomato	
Apple	

## Mineral Water

Strathmore	70cl £4.50/ glass £2.50
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