

195 Piccadilly
Menu
Summer 2011



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

Summer 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.



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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

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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

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Seated Lunch Menu

Per person£36.00

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

Starters

- Gazpacho of Mediterranean vegetables (v)
- Spinach, red pepper and feta cheese tart with summer salad leaves
- Ham hock and parsley terrine with piccalilli

Main Courses

- Cold poached sea trout with pickled cucumber, warm potatoes, lemon and tarragon mayonnaise
- Roast chicken breast with a Portobello mushroom and red wine risotto cake, green beans, lemon and thyme butter sauce
- Roast pork belly with bubble and squeak, carrot mash and tomato and caper sauce

Desserts

- Eton Mess
- Summer berry crumble with clotted cream
- Blueberry and lemon Posset with chocolate sables

Also included:

- Tea, filter coffee and Florentines

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Fork Buffet

Per person£34.00

All choices include:

- Selection of charcuterie with pickles
- Spinach and goats cheese tart

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

- Salmon, prawn and smoked haddock fish pie
- Grilled fillet of mackerel with roasted apple and cider sauce
- Cottage pie
- Cumin and coriander rubbed loin of pork on sweet potato mash
- Hot and sour salmon with rice noodles and pak choi
- Lamb and rosemary sausages on sage and onion mash with gravy
- Beef stroganoff
- Thai chicken curry with Asian greens, beans sprouts and green beans
- Steamed sea trout with peas and broad beans, tarragon cream
- Gratinated polenta cakes with spinach and ricotta (v)
- Tuscan bean stew (v)
- Penne pasta with roasted aubergine, mozzarella and basil (v)
- Potato gnocchi with butternut squash and crumbled feta (v)

Served with:

- Riz pilaff
- New potatoes
- Seasonal vegetables

Please choose three of the salads below:

- New potato gribiche salad
- Coleslaw
- Cherry tomato, cucumber and black olive salad
- Mixed bean salad with a lemon and black pepper dressing
- Fusilli pasta with chargrilled vegetable, pesto and salad
- Green bean, baby artichoke and shallot salad
- Tabouleh salad
- Tossed leaf salad

Also included:

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

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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
- Roasted red and yellow peppers with manouri bruschetta
- Spinach quiche
- Spring rolls with sweet chilli sauce
- Lamb samosas, mint, mango chutney and yoghurt dip
- Cocktail Cumberland sausages, grain mustard mayonnaise

Sweet options:

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

Option Two

Per person £28.00

An average of 10 items per person

- Selection of open and closed sandwiches, baguettes and bagels
- Hand-cooked vegetable crisps with guacamole and tomato salsa
- Mini sausage rolls with homemade HP sauce
- Onion bhaji, tamarind and date dipping sauce
- Pea, mint and goats cheese tartlets
- Vegetable samosas with mint and yoghurt dip
- Selection of cocktail sausages with grain mustard sauce
- Sole goujons with tartar sauce

Sweet options:

- Selection of chocolate brownies and apple turnovers
- Seasonal fruit bowl
- Filter coffee or tea

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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 macarons
- Toasted crumpets and tea cakes
- Filter coffee, tea or herbal infusions

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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

- Smoked trout rillette on lemon and black pepper scones
- Selection of sushi rolls – salmon and tuna with tamari soy sauce
- Salmon gravadlax with sweet mustard sauce
- Prawn Marie-Rose tartlets
- Coronation chicken on mini poppadsoms
- Mini mozzarella wrapped in parma ham and basil
- Rare roast beef with red pepper pesto on sour dough
- California rolls, sushi rice with vegetables (v)
- Brie, baby spinach and apple chutney tortilla wrap (v)
- Roasted Mediterranean vegetables on sour dough crouste with basil cress (v)

Hot

- Prawn tails wrapped in filo with lime and chilli mayonnaise
- Salmon and dill fishcakes with hollandaise sauce
- A selection of mini sausages with Dijon mayonnaise
- Chicken satay with peanut sauce
- Beef and oregano patties with tomato passata dip
- Seared fillet of beef, béarnaise sauce
- Goujons of sole, tartar sauce
- Chicken and apricot sausage rolls with homemade HP sauce
- Lamb samosa with coriander chutney
- Vegetable spring rolls with sweet chilli sauce (v)
- Mini onion bhajis with date and tamarind dip (v)
- Vegetable samosas with raitha (v)
- Potato vadas with coriander chutney (v)
- Spinach and goats cheese tartlets (v)

Dessert

- Seasonal fruit crumble with custard
- Pistachio madelines
- Raspberry macaroons
- Mini Eton Mess
- Dark chocolate tarts with white chocolate ganache

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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

- Chicken and bacon Caesar salad
- Rare seared tuna Niçoise salad
- Green bean and fennel salad with goats cheese and pea shoots (v)
- Ham hock terrine with piccalilli
- Spring pea and broad bean salad with feta cheese and mint (v)

Hot

- Mini Cumberland sausages with mash and onion gravy
- Shepherds or cottage pie
- Mini cheese burgers with skinny fries
- Spiced marinated yoghurt chicken on a spicy noodle salad
- Cumin rubbed fillet of pork on sweet potatoes with aubergine and tomato salsa
- Mini salmon fishcake with mushy peas, lemon and thyme butter sauce
- Fish and chips with tartar sauce
- Fish pie topped with a Quickee cheddar and potato crust
- Risotto primavera with parmesan and pea shoots (v)
- Vegetable tagine with dates, apricots, almonds and saffron rice (v)
- Butternut squash with potato gnocchi, goats cheese and pine nuts (v)

Dessert

- Eton Mess
- Raspberry crème brûlée
- Vanilla pannacotta, passion fruit compote, almond tuille
- Bread and butter pudding
- Carrot cake with vanilla ice cream and wild thyme honey
- Mixed berry crumble with clotted cream ice cream

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Dinner Menus

Menu One

Per person£40.00

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

Starters

- Pressed leek and crayfish terrine with a micro herb salad
- Red onion and gorgonzola cheese tart with a beetroot and pine nut salad

Main Courses

- Pan-fried fillet of salmon on glazed champ potatoes, courgettes, broad beans and tarragon fish velouté
- Roasted breast of corn fed chicken and butternut squash puree with a thyme fondant potato, confit cherry tomato and shallot jus

Desserts

- Rhubarb and strawberry crème brûlée with almond biscotti
- Dark chocolate mousse with tonka bean ice cream and chocolate sauce

Also included:

- Tea, filter coffee and petits fours

Menu Two

Per person£45.00

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

Starters

- Poached and smoked potted salmon with pea shoots and ravigote dressing
- Warm Capricorn goats cheese with a green bean salad and 8 year old balsamic dressing
- Confit guinea fowl and smoked chicken terrine with puy lentils, beetroot and rocket cress dressing

Main Courses

- Sea bream on crème fraîche 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 Provençal vegetables with a chicken jus

Desserts

- Strawberry and white chocolate cheesecake with pistachio Madeleines
- Egg custard tart with raspberries and passion fruit sauce
- Frozen peanut butter parfait, macadamia nut and bitter chocolate brownie

Also included:

- Tea, filter coffee and petits fours

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Dinner Menus

Menu Three

Per person£48.00

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

Starters

- 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

Main Courses

- Pan-fried fillet of sea bass on spring vegetable risotto, pea shoots with a morel and tarragon sauce
- Herb crusted fillet of halibut with a mussel and clam broth
- Roast rump of marsh fed lamb with a potato fondant topped with braised lamb belly with butternut squash and carrot purée, green beans, redcurrant jus

Desserts

- 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 and kirsch English cream
- Summer pudding with clotted cream ice cream

Also included

- Tea, filter coffee and petits fours

Vegetarian Options

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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Private Dining

Three Course Menu – *ideal for private events*

Per person£55.00

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

Starters

- Pea soup velouté with ham hock and parmesan gnocchi
- Rabbit terrine with pickled beetroot and a green bean and potato salad
- Scottish salmon ballontine with cucumber pickle and keta caviar
- Carpaccio of Scotch premier beef with walnut oil and Tête de Moine cheese

Main Courses

- Roast rack of lamb, creamed spinach, summer vegetables and savoury potatoes with braised lamb shoulder
- Fennel stuffed sea bass, poached saffron potatoes, baby leeks and artichokes with a Bouillabaisse sauce
- Roast tranche of halibut with a fondant potato, Savoy cabbage and a poached oyster sauce
- Roast breast of baby chicken on glazed champ potatoes served with a mushroom stuffed chicken ballantine on creamed chard and new season carrots, chicken and roast garlic butter sauce

Vegetarian Starters

- Young vegetables à la Grecque with ewes cheese curd
- New season potato soup with broad beans, girole mushrooms and parsley oil
- Tomato tart with buffalo mozzarella, basil, black olive and balsamic dressing with rocket cress

Vegetarian Main Courses

- Risotto Primavera with roasted parmesan crackling and braised baby lettuce
- Summer vegetable ragoût with spinach dumplings
- Mushroom tagliatelle with a roasted salsify stack

Desserts

- Chocolate and cherry bread pudding with cherry compote and vanilla ice cream
- Strawberry plate
- Eton Mess, strawberry salad with basil sorbet, strawberry jelly with cream
- Chilled lychee soup served with a fromage blanc pannacotta and roasted pineapple
- Peach tart tatin with almond ice cream and raspberry compote

Also included

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

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Private Dining

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)

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Drinks Packages

3 hours

Ideal for receptions

Per person £26.00

4 hours

Ideal for dinners (excluding pre-dinner drinks)

Per person £31.00

5 hours

Ideal for dinners (excluding pre-dinner drinks)

Per person £40.00

These packages include unlimited amounts of:

- House Red Wine
- House White Wine
- Bottled Beer
- Still Mineral Water
- Sparkling Mineral Water
- Orange Juice
- Cranberry Juice
- Coca Cola
- Lemonade

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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
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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

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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

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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 Conterro, 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

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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
Skyy 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
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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.*



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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
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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

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