



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Autumn/Winter Menu 2008-2009

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.

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Autumn / Winter Menu 2008 - 2009

Celebrating excellence has always been a part of the Academy's mission and our team at 195 Piccadilly seek to serve the best food and drink.

Our 195 Piccadilly restaurant team offers superb cuisine and service which has only been achieved through the work of very exceptional people. That is why our general manager Sion Parry strives to offer the best service possible

Head Chef Anton Manganaro is committed to using the freshest ingredients in his recipes. So we want to ensure to our customer that where we can our food is locally sourced.

This is why we use

- free range eggs
- fish from sustainable sources
- Our fresh Meat is only bought from within the British Isle

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.

Canapés

6-8PM

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

Vegetarian

California Rolls, sushi rice with vegetables
Vegetable Spring Rolls with sweet chilli sauce
Feta, red pepper and black olive skewers
Vegetable Samosa's with raitha
Potato Wada, spicy potato fritters with a lemon and mint yoghurt dip
Warm gruyere, spinach and pine nut tartlets
Camembert, wild rocket and cranberry marmalade tortilla wrap
Warm wild mushroom garlic and thyme puffs
Vegetable crisps with guacamole and tomato salsa

Fish

Filo prawn with sweet chilli jam
Selection of sushi – Salmon & Tuna with tamari soy sauce
Crispy wonton with seared tuna and cucumber pickle
Salmon gravadlax with sweet mustard on pumpnickel
Dill and apricot scones, hot smoked salmon and horseradish Rillete
Prawn and avocado cocktail
Smoked haddock fishcakes with tartare sauce

Meat

Mini poppadoms with Coronation chicken and toasted coconut
Croque monsieur
Lemon and paprika crumbed chicken tulips with aioli
A selection of mini sausages with Dijon mayonnaise
Lamb Kofta meat balls with a tomato and coriander sauce
Rare roasted fillet of beef on ciabatta with a tuna and caper sauce
Mini mozzarella wrapped in Bresaola and basil

Dessert Canapés

Seasonal fruit crumble with custard
Dark chocolate macarons
Cranberry and orange financiers
Spanish churros with chilli chocolate sauce

Please feel free to supplement your selection £1.50 per item

Lobster and quails egg mayonnaise
Queen scallops in the shell with sauce vierge
Baked baby Potatoes with dill crème fraiche and caviar

Bowl Food 6-9pm

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
Singapore noodles with chicken
Cumin braised shoulder of lamb with roasted red peppers,
pine nuts, white beans and Spinach
Bang Bang chicken salad
Beef Stroganoff with saffron rice
Shepherds or Cottage Pie

Fish

Tiger prawns with an Asian salad
Fish and chips with tartar sauce
Smoked haddock kedgeree
Atlantic prawn and avocado salad
Fish pie

Vegetarian

Potato gnocchi with roasted pumpkin, rocket and toasted pumpkin seeds
Vegetable tagine with dates and apricots on red pepper couscous
Wild mushroom risotto with parsnip crisps and truffle oil
Vietnamese rice noodle salad
Arrabiata pasta with basil and parmesan

Dessert

Bread and butter pudding with orange marmalade
Sherry trifle
Sticky toffee pudding with toffee sauce and custard

Menu's

Lunch

£32.00 per person

Goats cheese tart with winter leaves and balsamic dressing

Ham hock and confit chicken terrine with piccalilli

Mushroom and lentil soup with chestnuts

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Salmon on crushed potatoes, green beans with a tarragon and white wine veloute

Thyme and garlic roasted stuffed chicken leg, Pommes duchess, cauliflower gratin and red wine jus

Roast loin of pork, savoy cabbage sage and confit onion polenta cake, with a sultana and pine nut jus

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Vanilla Rice pudding with rum roasted pineapple

Prune and Armagnac savarin, Chantilly cream

Crème brûlée, almond cantuccini

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Tea, filter coffee and Florentines

Dinner

£35 per person

Pumpkin, sweetcorn and apple chowder
Wild mushroom and Parmesan tart with green bean and pine nut salad

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Pan-fried fillet of salmon, with a Swiss chard and pecorino risotto cake,
green beans, lemon and tarragon butter sauce

Rosemary scented breast of corn fed chicken, fondant potato, confit
shallot and roasted butternut squash, rosemary and red wine jus

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Pear and apple crumble, tonka bean ice cream
Coconut Bakewell tarts, raspberry coulis and lime sorbet

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Tea, filter coffee and petit fours

£40 per person

Smoked trout and salmon Rilette on black olive crostini with Secretts
farm leaves and horseradish dressing
Deep fried goats cheese with Parma ham, celeriac and apple
remoulade with a pine nut, beetroot and tarragon dressing

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Pan-fried fillet of sea bream on herbed mashed potatoes and spinach
with a fennel and saffron broth
Herb crusted rump of lamb, balsamic baby onions, roasted root
vegetables, boulangère potatoes with a redcurrant lamb jus

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Vanilla mascarpone cheesecake, cherry beer sorbet
Earl grey chocolate tart with a white chocolate sorbet and kumquat
compote

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Tea, filter coffee and petit fours

£46 per person

Terrine of confit duck, foie gras and smoked duck, chestnuts and truffle
with a sherry vinegar and puy lentil dressing

Salmon Gravavlax with a horseradish and beetroot remoulade,

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Fillet of beef with a wild mushroom gratin, pot roasted carrot, celeriac
and savoy cabbage, Dauphinoise potatoes and tomato and tarragon
jus

Pan-fried fillet of sea bass on Cornish crab, lobster, spring onion and
sweetcorn risotto with pea shoots and a crab and cognac bisque

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Trio of desserts

Banana fool, chestnut meringues, and a mini Eccles cake with clotted
cream

Apple pannacotta, chocolate mint mouse and a lemon curd sponge
with blueberry compote,

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Tea, filter coffee and petit fours

Please feel free to add the following supplements**Amuse boche****£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

Mini BAFTA Chocolate masks £2.60 pp

Large BAFTA Chocolate masks £35 each

Vegetarian Options

Starters

- Roasted beetroot and goats cheese salad with red onion marmalade, mixed leaves & balsamic dressing
- Mushroom and lentil soup with chestnuts
- Deep fried goats cheese with celeriac and apple remoulade with a pine nut, beetroot and tarragon dressing
- Celeriac and toasted hazelnut soup
- Warm Manouri cheese with roasted apple, red endive and hazelnut salad

Main Courses

- Spinach and ricotta cannelloni with wild mushrooms, sage butter and parmesan
- Wild mushroom gnocchi with Swiss chard and pecorino
- Ratatouille of winter vegetables
- Butter nut squash and watercress risotto
- Bean stew with savoy cabbage and Celtic promise cheese croquets

Buffet Options

Fork Menus

Casablanca - £28.00 per person

Swiss chard, Mushroom and Parmesan tart (V)
 A selection of charcuterie with pickles
 Maize-fed chicken with bacon lardoons, baby onions and chestnuts
 Steamed fillet of salmon with a champagne and chive cream sauce

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Riz pilaff
 New potatoes
 Seasonal vegetables
 Potato coleslaw
 Tomato, cucumber and black olive salad
 Tossed leaf salad

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Selection of desserts
 Fresh filter coffee or tea

The Graduate - £32.00 per person

Spinach and stilton tart
 A selection of charcuterie with pickles
 Roast loin of pork with apricots and dates
 Winter fish stew flavoured with fennel and saffron

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Turmeric Riz pilaff
 Rosemary and garlic roasted new potatoes
 Seasonal vegetables

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Potato, beetroot and red onion salad
 Three bean, spring onion and coriander salad
 Waldorf salad
 Mixed leaves

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Selection of desserts
 Fresh filter coffee or tea

Finger Menus

James Bond **£24.50 per person**

Selection of open and closed sandwiches, baguettes & bagels
Hand-cooked crisps

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Chargrilled courgette and red pepper bruschetta with parmesan flakes
and oregano

Wild mushroom quiche

Miniature vegetable samosa's, cucumber raitha

Cocktail Cumberland sausages, grain mustard mayonnaise

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Sweet Options

A selection of mini chocolate and Lemon tarts

Seasonal fruit bowl

(An average of 8 items per person)

Goodfellas **£26.50 per person**

Selection of open and closed sandwiches, baguettes & bagels
Hand-cooked crisps

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Potato wadas, raitha

Sole goujons, tartar sauce

Miniature goat's cheese and black olive tartlets

Mini merguz with cucumber raitha

Coronation chicken with mini poppadoms

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Sweet Options

A selection of chocolate Brownies and apple turnovers

Seasonal fruit bowl

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Filter coffee or tea

(An average of 10 items per person)

Fargo
£29.50 per person

Selection of open and closed sandwiches, baguettes & bagels
Hand-cooked Vegetable crisps with guacamole and tomato salsa

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Lamb samosa's, date and tamarind dip
Chicken and apricot sausage rolls
Potato wadas, cucumber raitha
Mozzarella and black olive pizzetta with pesto dressing
Filo prawns, sweet chilli dipping sauce

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Sweet Options

A selection of Mini éclairs and Mini Bakewell tarts
Seasonal fruit bowl

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Filter coffee or tea
(An average of 10 items per person)

Additional Menus

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

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

Full Afternoon Tea

£7.95 per person

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

£13.95 per person

A selection of open and closed sandwiches
Scones with strawberry jam and clotted cream
Afternoon tea cake
Filter coffee, tea or herbal infusions

Bar snacks

£3.75 per person

Bowls of savoury nibbles
Kalamata Olives
Vegetable Crisps
Piccadilly mixed nuts

Wine List

Champagne

Taittinger Brut Reserve	£47.50
Taittinger Brut Reserve	£8.50 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 glasses

Drinks Packages

£22.50 per person (3 hours) COCKTAIL PARTIES

£26.50 per person (4 hours) DINNERS (excluding pre dinner drinks)

£36.50 per person (5 hours) 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.

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 Buitenverwaching, 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

Rosé Wine

Levin Rosé, Bourré Loire Valley, France 2004 £17.00

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
 Corbieres Cuvée Réserve Château La Voulte-Gasparets, 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 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

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
<i>Other selections available on request</i>	

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
Skyy 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 £6.00 / glass £2.50

Orange
Cranberry
Pineapple
Tomato
Apple

Mineral Water

Strathmore 70cl £4.00/ glass £2.50