



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Autumn and Winter 2009

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% service charge is added to all food and drink.

All prices quoted exclude VAT



195 Piccadilly, London W1J 9LN
T. +44 (0)20 7292 5800
F. +44 (0)20 7292 5868
www.195piccadilly.co.uk



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 1

Autumn and Winter 2009

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 offer continuously 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.



Contents

Item	Page
Canapés	4
Bowl Food	5
Lunch Menus	6
Dinner Menus	7
Vegetarian Options	8
Finger Buffets	9
Fork Buffets	10
Breakfast Menu	11
Light refreshments & afternoon tea	12
Wine List	13
Drinks Packages	13
Champagne	13
Sparkling Wine	13
Dessert Wine	13
White Wine	14
Rose Wine	14
Red Wine	14
Beer	15
Spirits / Aperitifs	15
Non – alcoholic drinks	15



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 3

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
Camembert, wild rocket and cranberry marmalade tortilla wrap
Warm wild mushroom garlic and thyme puffs
Gruyere, spinach and pine nut tartlets
Crispy pitta bread with guacamole and tomato salsa

Fish

Tempura prawns with Asian dipping sauce
Selection of sushi rolls – salmon & tuna with tamari soy sauce
Smoked haddock fishcakes with tartare sauce
Dill and apricot scones, hot smoked salmon and horseradish rilette
Atlantic prawn and avocado cocktail in crispy filo
Salmon gravadlax with sweet mustard

Meat

Mini poppadoms with Coronation chicken and toasted coconut
Croque monsieur
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
Chicken satay with peanut sauce

Dessert

Seasonal fruit crumble with custard
Pistachio Madeline's
Liquorice macaroons
Mini apple and cinnamon turnovers



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 4

Bowl Food

Miniature dishes, ideal for evening receptions

£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 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 kedgerie
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



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 5

Lunch Menu

£32.00 per person

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

Goat's cheese and spinach tart with winter leaves and balsamic dressing

Ham hock and confit chicken terrine with piccalilli

Mushroom and lentil soup with chestnuts

~

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

Thyme and garlic roasted chicken breast, paprika potato, confit shallot and
crushed butternut squash, rosemary and red wine sauce

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

~

Vanilla rice pudding with rum roasted pineapple

Apple and plum crumble, Tonka bean ice cream

Crème brûlée, almond cantuccini

~

Tea, filter coffee and Florentines



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink

6

Dinner Menus

£35.00 per person

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

Sweetcorn and apple chowder
Swiss chard and stilton tart with a leek and pine nut dressing

~

Pan-fried fillet of salmon with braised Lentil Du Puy, celeriac, carrots,
leeks and a red wine sauce
Rosemary scented breast of corn fed chicken with a fondant potato, pot roasted
carrots, baby onions, green beans and a lemon butter and thyme sauce

~

Tiramisu with white chocolate sorbet
Rum and raisin crème brûlée, vanilla sables

~

Tea, filter coffee and petit fours

£40.00 per person

Smoked trout on horseradish potatoes with pea shoots and beetroot dressing
Warm English goats cheese with a walnut and apple salad

~

Pan-fried fillet of sea bream on confit garlic and dill mashed potatoes, buttered
spinach, roasted fennel and lemon butter sauce
Herb crusted rump of lamb with, boulangère potatoes, roasted root vegetables and
a shallot and thyme sauce

~

Vanilla mascarpone cheesecake with lemon curd ice cream
Dark chocolate tart with pistachio ice cream

~

Tea, filter coffee and petit fours

£46.00 per person

Terrine of confit duck, foie gras and smoked chicken,
with sherry vinegar and puy lentil dressing
Salmon gravadlax with celeriac remoulade, winter leaves
and a hazelnut and pear dressing

~

Pan-fried fillet of sea bass on crab, spring onion and girolle mushroom risotto
and crab bisque

Roast fillet of beef with a braised oxtail crust, horseradish Anna potato
roast parsnips, green beans and truffle essence sauce

~

Milk chocolate and hazelnut teardrop, Griottine cherries and hazelnut crouquant
Apricot and frangipane tart, rum pannacotta and almond ice cream

~

Tea, filter coffee and petit fours



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 7

Vegetarian Options

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

Starters

Roasted beetroot and goats cheese salad with red onion marmalade,
mixed leaves & balsamic dressing
Mushroom and lentil soup with chestnuts
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



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 8

Finger Buffets

James Bond - £24.50 per person

Selection of open and closed sandwiches, baguettes & bagels
Hand-cooked crisps
Char grilled courgette, red pepper, Manouri cheese and oregano bruschetta
Wild mushroom quiche
Miniature vegetable spring rolls, cucumber raitha
A selection of cocktail sausages, grain mustard mayonnaise

Sweet Options

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
Mini onion bhajis, raitha
Sole goujons, tartar sauce
Miniature goat's cheese and black olive tartlets
Mini merguz with cucumber raitha
Coronation chicken with mini poppadoms

Sweet Options

A selection of chocolate brownies and apple turnovers
Seasonal fruit bowl
~
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 crisps
Vegetable samosa's, date and tamarind dip
Chicken and apricot sausage rolls
Potato wadas, cucumber raitha
Mozzarella, Parma ham and black olive pizzetta with pesto dressing
Filo prawns, sweet chilli dipping sauce
Salmon fish cakes, lemon mayonnaise

Sweet Options

Mini éclairs and mini Bakewell tarts
Seasonal fruit bowl
~
Filter coffee or tea
(An average of 10 items per person)



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink

Fork Buffets

Casablanca - £28.00 per person

Swiss chard, mushroom and Parmesan tart (V)

A selection of charcuterie with pickles

Maize-fed chicken with bacon lardons, baby onions and chestnuts

Steamed fillet of salmon with a champagne and chive cream sauce

~

Riz pilaff

New potatoes

Seasonal vegetables

Potato gribiche

Cucumber, black olive and green bean salad

Waldorf salad

Tossed leaf salad

~

Selection of desserts

Fresh filter coffee or tea

The Graduate - £32.00 per person

Spinach and stilton tart (V)

A selection of charcuterie with pickles

Roast loin of pork with apricots and dates

Winter fish stew flavoured with fennel and saffron

~

Turmeric Riz pilaff

Rosemary and garlic roasted new potatoes

Seasonal vegetables

~

Potato, beetroot and red onion salad

Three bean, spring onion and coriander salad

Waldorf salad

Mixed leaves

~

Selection of desserts

Fresh filter coffee or tea



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 10

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,
portabello 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



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 11

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

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

Additional Extras

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

Large BAFTA Chocolate masks £35.00 each

Popcorn £2.50 per pot



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 12

Wine List

Drinks Packages

£22.50 per person (3 hours) Ideal for cocktail parties and receptions
£26.50 per person (4 hours) Ideal for dinners (excluding pre-dinner drinks)
£36.50 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

£7.50

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*

Pimms Number 1

£18.50 1ltr

Champagne Cocktails

£9.00

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

Dessert Wine

Jurancon VT Symphonie Novembre Cauhapé, South West France 2003 £29.00

Brachetto d'Acqui Conterto, 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



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 13

White Wine

01 Sauvignon Blanc Levin, Bourré, Loire Valley, France 2003 <i>Fresh, light and crisp easy drinking with long finish</i>	£17.00
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 Dom. des Terres Rousses Chardonnay, France 2007 <i>Unoaked, easy drinking with hints of pineapple and tropical fruits</i>	£19.50
05 Pinot Grigio Francesco Minini, Verolanuova Italy 2004 <i>Green and crisp, very fresh, typical of the grape</i>	£22.00
06 Viognier Classique Michel Laroche, Pays d'Oc France 2004 <i>Medium to full bodied with rich undertones</i>	£24.00
07 Chardonnay Alamos Catena Zapata, Mendoza Argentina 2004 <i>Richly flavoured wine with almost smokey undertones</i>	£26.50
08 Chardonnay Trinity Hill, Hawkes Bay New Zealand 2002	£27.00
09 Pinot Bianco La Tunella, Friuli Italy 2004 <i>Medium to full bodied wine, fairly complex</i>	£28.00
10 Sauvignon Blanc Buitenverwachting, Constantia South Africa 2004	£28.50
11 Wynns Riesling, Victoria Australia 2006 <i>Not sweet as many think but rather clean and sharp</i>	£29.00
12 Chablis Domaine d'Elise, France 2003 <i>Full flavoured with a clean finish and wonderful mouth feel</i>	£32.00
13 Sancerre Moulin des Vrillières C.Lauverjat, Loire France 2004 <i>Wonderfully long in the mouth with bags of fresh summer fruit</i>	£33.00
14 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	£17.00
--	--------

Red Wine

01 Wildman Shiraz, Australia 2005 <i>Full bodied red with spices, blackberries and chocolate notes</i>	£17.00
02 Sangiovese Merlot D'Istinto, Sicily Italy 2003 <i>Spicy and yet fresh Italian with clean flavours</i>	£18.00
03 Terres du Sud Syrah 2007 <i>Full bodied, spicy red with lots of black fruit and peppery notes</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 'Fuilot' 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



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 14

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	
Mixers (250ml)	£2.50
Fruit Juices	1ltr £7.00
Orange / Cranberry / Pineapple / Tomato / Apple	
Mineral Water Strathmore 70cl	£4.00



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Please note: All Prices exclude VAT | 10% service charge added to all food & drink 15