

Celebrate Christmas in style at

195 Piccadilly

The Home of BAFTA



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BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

Christmas Packages 2012

Standard Package

Based on a minimum of 80 people

Per person £99.00 + VAT

- Room hire of the David Lean Room and Foyer Bar from 6.00pm until midnight
- Projection facilities for screening films on the plasma screens, PA and mics for speeches and technical assistance throughout the event
- One glass of sparkling wine on arrival
- Four bowl foods per person
- Cloakroom attendant for the duration of the event
- Special lighting to colour wash the walls
- Half a bottle of wine per person with dinner
- Christmas Trees, crackers and table confetti
- Table centres
- DJ and dance floor
- Tea lights on the tables, black or white linen, poseur tables

Optional Extras

Option to upgrade to a three-course seated lunch

Per person £12.00 + VAT

Option to upgrade to a three-course dinner

Per person £25.00 + VAT

Option to add chair hire or covers

Per person £5.00 + VAT

Option to upgrade from sparkling wine to Champagne

Per person £3.50 + VAT

Option to upgrade from half a bottle of wine per person to a three-hour drinks package

Per person £22.00 + VAT



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195 Piccadilly, London W1J 9LN
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T +44 (0) 20 7292 5860
www.195piccadilly.co.uk

Christmas Menu 2012

Lunch

Per person£40.00

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

Starters

- Carrot and coriander soup with a blood orange sabayon
- Glazed capricorn goats cheese with red onion marmalade crostini, beetroot and lentil dressing
- Beetroot Salmon gravadlax with a celeriac and horseradish remoulade, winter leaves and a sweet mustard dressing
- Leek and goat's cheese tart with red wine poached pear and a leek and pine nut dressing

Main Courses

- Traditional roasted Norfolk turkey, sage and chestnut stuffing, chipolata, roasted potatoes, seasonal vegetables, cranberry and bread sauces
- Pan-fried fillet of sea bream on dill mashed potatoes, buttered spinach, roasted fennel and lemon butter sauce
- Roasted breast of free range corn fed chicken, thyme roast potato, celeriac gratin and broccoli puree with Madeira sauce
- Seared fillet of sea trout on crème fraîche, preserved lemon and caramelised shallot crushed potatoes, winter greens and a white wine velouté

Desserts

- Christmas pudding, brandy and ginger sauce
- Apple and quince crumble, cinnamon ice cream
- Cranberry and orange crème brûlée, hazelnut tuilé
- Bitter chocolate mousse with vanilla sables

Vegetarian Starters

- Poached leeks with quail eggs and truffle dressing
- Leek and blue vinny cheese tart, comice pear and walnut dressing

Vegetarian Mains

- Roasted vegetable, Wensleydale and parsley crumble with champ potatoes and chive butter sauce
- Wild mushroom risotto, roasted Jerusalem artichokes, garlic cream

Also included

- Tea, filter coffee, petits fours and mini mince pies



Christmas Menu 2012

Dinner

Per person£50.00

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

Starters

- Spiced pumpkin soup with crispy pancetta and toasted pine nuts
- Salad of smoked trout with a Ratte potato cake, quail eggs and pea shoot salad with horseradish dressing
- Chicken liver and truffle oil parfait, warm brioche, grape chutney
- Ginger cured salmon with an Asian pear slaw

Main Courses

- Traditional roasted Norfolk turkey, sage and chestnut stuffing, chipolata, roasted potatoes, seasonal vegetables, cranberry and bread sauces
- Roasted rump of lamb with crushed root vegetables, braised shoulder of lamb on potato fondant with a beetroot and lentil sauce
- Roast breast of guinea fowl with Anna potatoes, spinach and wild mushrooms
- Fillet of sea trout with a mussel and clam broth

Desserts

- Christmas pudding with brandy and ginger sauce
- Glazed lemon tart with mango sorbet and orange salad
- Chocolate and macadamia brownie with pistachio ice cream and vanilla pannacotta
- Apple tart fine with mixed spiced ice cream, almonds and salted caramel sauce

Vegetarian Starters

- Poached leeks with quail eggs and truffle dressing
- Leek and blue vinny cheese tart, comice pear and walnut dressing

Vegetarian Mains

- Roasted vegetable, Wensleydale and parsley crumble with champ potatoes and chive butter sauce
- Wild mushroom risotto, roasted Jerusalem artichokes, garlic cream

Also included

- Tea, filter coffee, petits fours and mini mince pies

