



# 195

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS

## Spring Menu 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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Please note: All Prices exclude VAT | 10% discretionary Service charge added to all food & drink

# Spring 2009

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

Our 195 Piccadilly restaurant offers superb cuisine and service which has been achieved through the work of very exceptional people. That is why our General Manager Sion Parry strives to continuously offer 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.



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# Canapés

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<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  
Pesto marinated mini mozzarella with red pepper and black olive  
Vegetable Samosas with raitha  
Potato wada, spicy potato fritters with a lemon and mint yoghurt dip  
Warm wild mushroom and parmesan tartlets  
Talleyio, wild rocket and cranberry marmalade tortilla wrap  
Vegetable crisps with guacamole and tomato salsa

## Fish

Tiger prawn tempura with sweet chilli jam  
Selection of sushi – salmon & tuna with tamari soy sauce  
Smoked salmon and cream cheese on pumpernickel  
Red onion, caraway scones with smoked trout, dill and horseradish  
Prawn and avocado cocktail  
Salt cod fishcakes with home made ketchup

## Meat

Crispy duck and hoi sin sauce wrap  
Smoked chicken, sun dried apricot and salted almond croustade  
Mini lamb Cornish pasties  
Jerk chicken skewers, lime yoghurt  
A selection of mini sausages with Dijon mayonnaise  
Chicken samosa's with a coriander chutney  
Rare roasted fillet of beef on ciabatta with Salsa Verdi

## Dessert Canapés

Seasonal fruit crumble with custard  
Pistachio macaroons  
Griottine cherry financiers  
Mini white and dark chocolate cups

**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

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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  
Singapore noodles with chicken  
Irish stew with spring greens  
Chicken korma with toasted almond and pilau rice  
Beef Stroganoff with saffron rice  
Shepherds or Cottage Pie

## Fish

Tiger prawns with an Asian noodle salad with coriander and mint, Thai dressing  
Mini salmon fishcake, mushy peas, lemon and thyme butter sauce  
Smoked haddock kedgeree  
Crayfish and avocado salad  
Fish pie

## Vegetarian

Potato gnocchi with peas and feves, peashoots and parmesan  
Mushroom stroganoff with saffron rice  
Butternut squash risotto with goat's cheese and pine nuts  
Vietnamese rice noodle salad  
Penne pasta with tomato, parmesan and a black olive sauce

## Dessert

Sherry trifle  
Chocolate Crème brûlée  
Vanilla rice pudding



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# Lunch Menu

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**£32.00 per person**

Spring vegetable broth

Confit onion and parmesan tart with Secretts farm salad leaves

Smoked duck and confit chicken terrine with apple and grape chutney

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Seared Seatrout on crushed potatoes and green beans with a chive and white wine veloute

Roast chicken breast, pea risotto cake, caramelized baby onions and a red wine jus

Roast loin of pork with mashed butternut squash, spring greens and charcutière sauce

~

Vanilla Rice pudding with rhubarb compote  
Prune and Armagnac savarin, Chantilly cream  
Crème brûlée, cinnamon palmiers

~

Tea, filter coffee and Florentines



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# Dinner Menus

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## £35.00 per person

Pea and mint veloute

Spinach and goats cheese tart with green bean and pine nut salad

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Pan-fried fillet of salmon on crème fraiche and shallot crushed potatoes, green beans and a tomato, olive oil and basil sauce

Roasted breast of corn fed chicken, sweet potato puree with a confit thyme potato, grain mustard and button mushroom jus

~

Vanilla Crème brûlée, cinnamon palmiers

Apricot and almond tart with honey ice cream

~

Tea, filter coffee and petit fours

## £40.00 per person

Poached and smoked potted salmon with pea shoots and ravigote dressing

Glazed crottin de chavignol with rocket cress and a beetroot and lentil dressing

~

Pan-fried fillet of sea bream on Anna potatoes and spinach with a fennel and shallot butter sauce

Confit duck cassoulet with rosemary roasted carrots and red wine jus

~

Stem ginger cheesecake, lychee sorbet

Chocolate tart with espresso ice cream

~

Tea, filter coffee and petit fours

## £46.00 per person

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

Beetroot salmon Gravadlax, apple and celeriac remoulade

~

Cumin rubbed rump of lamb, mashed sweet potatoes, green beans with a pine nut and red pepper jus

Pan-fried fillet of sea bass on spring vegetable risotto, pea shoots and a Morel and tarragon sauce

~

White and dark chocolate pave with Griottine cherries and crème Anglaise

Rum and raisin pannacotta with vanilla Madeline's

~

Tea, filter coffee and petit fours



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# Vegetarian Options

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## Starters

Baby leek and bocconcini salad with sauce vierge

Spring pea veloute with croutons and herb crème fraiche

Celeriac veloute with truffle oil

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

## Main Courses

Fricassee of Jerusalem artichokes, peas, feves and tagliatelle

Roasted Mediterranean vegetable and pesto mascarpone tart, salsa verdé

Pumpkin and goats cheese gnocchi, toasted pumpkin seeds and parmesan

Risotto Prima Verdi

## Additional Extras

A selection of cheese & biscuits with grape chutney £8.00

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

Large BAFTA Chocolate masks £35.00 each

# Finger Buffets

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## **James Bond - £24.50 per person**

A selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

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Chargrilled aubergine, feta and oregano bruschetta

Spinach quiche

Spring rolls with sweet chilli sauce

Cocktail Cumberland sausages, grain mustard mayonnaise

~

### **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**

A selection of open and closed sandwiches, baguettes & bagels

Hand-cooked crisps

~

Vegetable pakoras, raitha

Sole goujons, lemon and tarragon mayonnaise

Miniature wild mushroom quiches

Cajun chicken and avocado mayonnaise on 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 Vegetable crisps with guacamole and tomato salsa

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Mini lamb and rosemary sausage puffs, Dijon mustard mayonnaise

Onion bhaji, tamarind & date dipping sauce

Roasted red pepper and goats cheese tartlets

Tempura prawns, Thai dipping sauce

Chicken samosas, Coriander chutney

~

### **Sweet Options**

A selection of Mini éclairs and Mini Bakewell tarts

Seasonal fruit bowl

~

Filter coffee or tea

*(An average of 10 items per person)*



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# Fork Buffets

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## Casablanca - £28.00 per person

Caramelized onion and Parmesan tart

Ham and parsley terrine with home made piccalilli

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

~

Three bean salad with coriander and mint

White Cabbage, carrot and red onion slaw

Potato gribiche

Tossed leaf salad

Riz pilaff

New potatoes

Seasonal vegetables

~

Selection of desserts

~

Filter coffee or tea

## 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

Salmon, prawn and smoked haddock fish pie

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Red cabbage, carrot, white onion, fennel and sultana slaw

Char grilled broccoli and conchiglie salad with a spicy tomato dressing and toasted almonds

Potato, leek, shallot and chive salad

Mixed leaves

~

Turmeric riz pilaff

Rissolée potatoes

Seasonal vegetables

~

Selection of desserts

~

Filter coffee or tea



**195 Breakfast Menus**  
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**£12.95 per person**

Selection of freshly squeezed fruit juices  
Organic toasted nut muesli  
An assortment of croissants, pain au chocolates and Danish pastries  
Chocolate or blueberry muffins  
Home-baked cookies  
Seasonal fruit bowl  
English breakfast tea, filter coffee or herbal infusions

**£3.50 per additional 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

**£2.95 per serving**

A selection of biscuits, filter coffee, tea or herbal infusions

**£4.75 per serving**

Miniature croissants, pain au chocolates 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

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**£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

# Wine List

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## 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.

## 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
Pimms Number 1	£18.50 1ltr

## 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*

## 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

## 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
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

## Bar Menu

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### Beer

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

### Spirits: (50ml)

Martini Extra Dry / Martini Rosso / Cinzano Rosso / Dubonnet	£5.00
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### Sherry: (100ml)

Tio Pepe Fino Sherry / Harveys Club Classic Amontillado / Harveys Bristol Cream	£3.00
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### Gin: (50ml)

Beefeater	£5.00
Bombay Sapphire	£6.00



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**Vodka: (50ml)**

Stolichnaya Red Label	£5.00
Smirnoff Blue label	£6.00
Skyy Vodka	£6.00
Zubrowka Bison Vodka	£6.00

**Rum**

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

**Whisky: (50ml)****Blended Scotch**

Famous Grouse	£5.00
J&B Rare	£6.00
Johnnie Walker Black Label	£6.00

**Single Malt**

Glenffidich	£6.00
Glenlivet	£6.00
Glenmorangie	£6.00

**Irish**

Jamesons	£5.00
Black Bush	£6.00

**American**

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

**Cognac**

Remy Martin	£7.00
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**Liqueurs: (50ml)**

£4.00

Baileys / Cointreau / Grand Marnier Cordon Rouge / Kahlua / Tia Maria / Drambuie / Benedictine / Southern Comfort / Amaretto / Galliano / Jose Cuervo Tequila Gold

**Soft Drinks: (50ml)**

£2.50

Coca Cola / Diet Coca Cola / Lemonade / Diet Lemonade / Ginger Beer / Tonic and Slimline Tonic (125ml) / Mixers

**Fruit Juices**

1ltr £6.00 / glass £2.50

Orange / Cranberry / Pineapple / Tomato / Apple

**Mineral Water**

Strathmore 70cl £4.00/ glass £2.50

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