

# *195 Piccadilly Spring Menu 2012*



**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

# Spring 2012

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 .....£13.95

- 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 .....£17.50

- 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**

- Spring pea soup with mint chantilly (v)
- Leek and goats cheese tart mixed leaves and pine nut dressing
- Ham hock terrine with piccalilli and micro salad

## **Main Courses**

- Grilled fillet of bream on saffron mashed potatoes with black olive and green bean salsa
- Roasted breast of corn fed chicken, broad bean and leek risotto cake, roasted chantenay carrots and red wine jus
- Sage crumbed fillet of pork with glazed champ potatoes, roast butternut, spring greens and grain mustard sauce

## **Desserts**

- Carrot cake with vanilla ice cream
- Baked vanilla rice pudding with rhubarb compote
- Espresso crème brûlée, hazelnut tuille

*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:*

- Baked Chicken with Amalfi lemons and capers on tagliatelle, sage butter sauce
- Steamed sea trout with crushed peas and broad beans with marjoram, champagne cream sauce
- Thai green chicken curry
- Salmon, prawn and smoked haddock fish pie
- Roast fillet of old spot pork with honey roast butternut squash and a cider sauce
- Lincolnshire sausages and cheddar mashed potatoes with gravy
- Braised beef with spring vegetables and herb dumplings
- Wild mushroom and spinach penne pasta with pecorino (v)
- Pea and broad bean gnocchi with goats cheese (v)
- Pumpkin arancini with mozzarella and lemon butter sauce (v)
- Spring green, leek and potato lasagne

*Served with:*

- Riz pilaff
- New potatoes
- Seasonal vegetables

*Please choose three of the salads below:*

- Potato gribiche
- Red cabbage, carrot, white onion, fennel and sultana slaw
- Three bean salad with coriander and mint
- Green bean, baby artichoke and shallot salad
- Cracked wheat, beetroot, parsley and preserved lemon
- 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
- Wood roasted pepper, goats cheese and thyme bruschetta
- Mushroom and truffle oil tartlets
- Plaice goujons tartar sauce
- Vegetable samosas with a date and tamarind dipping sauce
- Honey glazed 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
- Jerk chicken skewers with spring onion and mango chutney yoghurt dip
- Potato vadas, tamarind & date dipping sauce (v)
- Pea mint and goats cheese tartlets (v)
- Filo prawns with Thai dipping sauce
- Lamb samosas, cucumber raitha

*Sweet options:*

- A selection of chocolate brownies and apple turnovers
- Seasonal fruit bowl
- Fresh 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 macaroons
- Toasted crumpets and tea cakes
- Filter coffee, tea or herbal infusions



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# Canapé Receptions

Six items per person ..... £18.00 per person  
Eight items per person ..... £21.00 per person

*Please select the same number of canapés as per the price package that you have chosen:*

## Cold

- Smoked halibut with horseradish Chantilly on black pepper oat cakes
- Selection of sushi rolls: salmon and tuna with tamari soy sauce
- Creamed smoked mackerel pâté on horseradish and chive scones
- Spicy Thai chicken served in crispy sesame cones
- Smoked chicken and ham hock terrine with apple chutney on toasted granary croûtes
- Smoked salmon with apple and fennel slaw on pumpernickel
- Rare roasted duck breast on Waldorf salad
- Black olive, roasted fennel and mozzarella on rosemary croûtes (v)
- California rolls, sushi rice with vegetables (v)
- Caramelised pink onion shortbread with whipped goats cheese (v)
- Blue Vinny, baby spinach and red onion marmalade wrap (v)

## Hot

- Cornish crab and cod cakes with saffron Rouille
- A selection of mini sausages with Dijon mayonnaise
- Prawn and pork dumplings with Asian dipping sauce
- Chicken Satay with peanut sauce
- Lamb koftas with smoked aubergine and sesame
- Haggis fritters with homemade HP sauce
- Potato vadas with raitha (v)
- Vegetable wontons with sweet and sour sauce (v)
- Yellow split pea and garam masala croquets with date and tamarind dip (v)
- Warm wild mushroom and parmesan tartlets (v)
- Leek and cheddar tartlets (v)

## Dessert

- Seasonal fruit crumble with custard
- Lemon meringue tartlet
- White chocolate and hazelnut Blondies
- Rhubarb fool in a dark chocolate cup
- Frozen coconut pairfait with white chocolate and confit pineapple
- Treacle tart with lemon curd
- Pistachio macaroons
- Warm banana, chocolate and almond galette



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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

- Feta, cucumber and olive salad dressed with a lemon and cracked black pepper dressing (v)
- Warm ham hock and honey glazed manouri cheese salad
- Chicken and hazelnut salad with aged balsamic and sun blushed tomatoes
- Pink peppercorn crusted grilled fillet of mackerel with a fennel and apple salad
- Quinoa, spring pea and goats cheese salad (v)

## Hot

- Mini Cumberland sausages on mash with onion gravy
- Shepherds or cottage pie
- Mini cheese burgers with skinny fries
- Fish and chips with tartar sauce
- Fish pie topped with a cheddar and potato crust
- Spring lamb and dumplings with spring vegetables
- Tiger prawn tempura with soba noodles and an Asian broth
- Cod and chive fish cakes with mushy peas and lemon butter sauce
- Butternut and baby aubergine coconut curry with sweet neem leaf rice (v)
- Spring pea risotto, goats cheese and pea shoots (v)
- Chargrilled Portobello mushrooms with potato gnocchi, rocket pesto and shaved parmesan (v)

## Dessert

- Elderflower and orange jelly
- Dark chocolate and tonka bean mousse with crispy and crackly bits
- Baked vanilla cheese cake with rhubarb compote
- Bread and butter pudding
- Pineapple panna cotta with a coconut Madeleines



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# Dinner Menus

## Menu One

Per person .....£45.00

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

### Starters

- Pressed leek and smoked halibut terrine with beetroot relish
- Wild mushroom, spinach and feta cheese tart with pickled capsicum salad (v)
- Spring vegetable minestrone with goats cheese dumplings (v)

### Main Courses

- Roast breast of corn fed chicken, fondant potato, roast celeriac and spring peas, tarragon butter sauce
- Confit of duck leg with a spring pea risotto cake, green beans and broad beans, chicken jus
- Scottish salmon fillet, glazed champ potatoes, spring greens and sorrel sauce

### Desserts

- Vanilla cheesecake with lemon curd and raspberry coulis
- Rhubarb crumble with vanilla ice cream
- Red wine poached pear with walnut baklava and clotted cream

*Also included:*

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

## Menu Two

Per person .....£48.00

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

### Starters

- Beetroot gravadlax with cucumber, sour cream and dill salad (v)
- Warm Capricorn goats cheese on brioche with red onion marmalade and walnut salad (v)
- Slow cooked free range chicken roulade, rolled in air dried ham with celeriac and apple salad, toasted hazelnuts

### Main Courses

- Pan-fried fillet of seabream on crème fraîche and shallot crushed potatoes with courgettes, carrots and a tomato, olive oil and basil sauce
- Roast duck breast with roast garlic mashed potatoes, wild mushrooms, spring greens and red wine sauce
- Pot roasted breast of guinea fowl with braised lentils, fondant potato and stuffed Savoy cabbage

### Desserts

- Yoghurt panna cotta with caramelised pear and crispy filo stack
- Banana mousse with a chocolate and macadamia brownie
- Bakewell tart with raspberry sorbet and almond ice cream

*Also included:*

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

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# Dinner Menus

## Menu Three

Per person .....£55.00

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

### Starters

- Confit duck pithivier with pickled red cabbage and wild mushroom micro salad leaves and truffle oil dressing
- Sea trout Ballantine with pickled cucumber and fennel and herb cream cheese keta caviar
- Tian of Cornish crab, avocado mousseline and gazpacho dressing

### Main Courses

- Pan-fried fillet of halibut with a spring pea risotto, pea shoots and a Bouillabaisse sauce
- Roasted loin of beef with horseradish potato cake, glazed button onions, Jerusalem artichokes and Paris brown mushrooms, sauce périgueux
- Slow baked shoulder and roasted rump of lamb with a sheep's milk and sheep's cheese dauphinoise, spring greens, lentil jus and salt-baked beetroot

### Desserts

- Valrhona chocolate marquis with an orange salad and caramel sauce
- Egg custard tart with rhubarb compote and vanilla ice cream
- Chilled lychee soup served with a fromage blanc panna cotta and roasted pineapple

### Also included

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

## Vegetarian Options

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

### Starters

- Baby leek and bocconcino salad with sauce vierge
- Spring pea veloute with croutons and herb crème fraîche
- Spring vegetable salad with ricotta mousse and lemon vinaigrette
- Honey glazed manouri cheese, red endive salad, pink grapefruit and sherry vinegar dressing

### Main Courses

- Nettle and barley risotto with a sauté of root vegetables and crispy onion rings
- Potato gnocchi with butternut squash, wild mushroom and blue cheese with sweet potato crisps
- Risotto Prima Verdi
- Aubergine and mushroom cannelloni on creamed spinach with confit cherry tomatoes

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# Dining Enhancements

## 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

## Non-alcoholic packages

*Ideal for conferences and daytime events*

### 1 hour

Per person .....£10.50

### 2 hour

*Continuous drinks package*

Per person .....£15.00

### 3 hour

*Continuous drinks package*

Per person .....£18.50

### 4 hour

*Continuous drinks package*

Per person .....£21.00

*These packages include unlimited amounts of:*

- Still Mineral Water
- Sparkling Mineral Water
- Selection of juices
- Coca Cola
- Lemonade

## Alcohol & soft drink packages

### 1 hour

*Ideal for pre-dinner or pre-screening drinks receptions, could be used in conjunction with other packages*

Per person .....£17.50

### 2 hour

*Continuous drinks package, could be used in conjunction with other packages*

Per person .....£24.50

### 3 hour

*Continuous drinks package, could be used in conjunction with other packages*

Per person .....£30.50

### 4 hour

*Continuous drinks package, could be used in conjunction with other packages*

Per person .....£35.00

*These packages include unlimited amounts of:*

- House Red Wine
- House White Wine
- Bottled Beer
- Still Mineral Water
- Sparkling Mineral Water
- Selection of juices
- Coca Cola
- Lemonade

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# Wine List

## White Wine

Chardonnay Grenache VdP, La Bastide Rouse, Languedoc France 2010 .....	£18.95
Sauvignon Blanc, Levin, Oisly Loire France 2009 .....	£18.95
Sauvignon Viognier VdP, La Bastide Rouse, Languedoc France 2010 .....	£20.00
Rioja Blanco, Bodega Ostatu, Rioja Spain 2010 .....	£22.00
Villa Maria Private bin Sauvignon Blanc, New Zealand 2010 .....	£24.00
Viognier VdP, Domaine des Terres Rousses, Languedoc France 2010 .....	£25.00
Marsanne Roussanne, Mas Carlot, Costières de Nimes France 2010 .....	£25.50
Verdejo, Vinos Sanz, Rueda Spain 2010 .....	£27.50
Côtes du Rhône Blanc Reserve, Domaine Grand Veneur, Rhône France 2010 .....	£28.50
Sea Level Sauvignon Blanc, Awatere Nelson New Zealand 2010–2011 .....	£29.00
Pinot Grigio, De Stafani, Veneto Italy 2010 .....	£29.50
Mâcon Villages, Nicolas Maillet, Burgundy France 2009–2010 .....	£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 2009 .....	£18.95
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## Red Wine

Syrah Grenache VdP, La Bastide Rouse, Languedoc France 2010 .....	£18.95
Gamay, Levin, Oisly Loire France 2009 .....	£18.95
Monastrell, Olivares, Bodega Olivares, Jumilla Spain 2009 .....	£20.00
Merlot VdP, Domaine Baptiste Boutes, Languedoc France 2008 .....	£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 2010 .....	£24.50
“K” 9 Carignan, l’Oustel Blanc, Minervois France 2010 .....	£25.00
El Nino Loco, Domaine d’Antonin, Côtes du Luberon France 2009 .....	£26.00
Toscana Rosso, Ciacci Piccolomini, Tuscany Italy 2008 .....	£27.00
Shiraz Mourvèdre Viognier Art Space, Saronsberg, Tulbagh S. Af. 2008–2009 ..	£28.00
Rioja Crianza, Bodega Ostatu, Castilla Y Léon Spain 2008 .....	£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 Cahupé, South West France 2003.....	£29.00
Brachetto d'Acqui Contero, 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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## Non-Alcoholic Cocktails

Citron Pressé.....	£3.50
<i>Fresh lemon juice, soda and gomme syrup</i>	
<i>Garnished with lemon and served in a tall glass</i>	
Raspberry Cooler .....	£3.50
<i>Evian/Badoit with cordial</i>	
<i>Served in a tall glass</i>	
Shirley Temple.....	£3.50
<i>Lemonade with a dash of grenadine syrup</i>	
Fruit Punch .....	£3.50
<i>Fresh fruits of season and juice</i>	
<i>Garnished with fruits and served in jugs</i>	
Graham Special .....	£3.50
<i>Soda, fresh lime, Angostura bitters</i>	
<i>Garnished with lime wedge and served in a tall glass</i>	
Sour Puss! .....	£3.50
<i>Fresh lemon, gomme syrup, egg white, soda water</i>	
<i>Garnished with Maraschino cherries and served in a rocks glass</i>	
Aragusto .....	£3.50
<i>Fresh grapefruit, fresh orange, Angostura bitters and soda water</i>	
<i>Garnished with orange slice and served in a rocks glass</i>	
Cordials .....	£3.50
<i>Raspberry</i>	
<i>Elderflower</i>	
<i>Apple and mango</i>	

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# Bar Tariff

## 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
Skyv 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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# 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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