

*195 Piccadilly*  
Autumn & Winter  
*Menu 2012/2013*



**195**

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN  
events@195piccadilly.co.uk  
T +44 (0) 20 7292 5860  
[www.bafta.org/venue-hire](http://www.bafta.org/venue-hire)

# *Autumn & Winter 2012/2013*

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 .....£5.50

- 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

- A selection of miniature croissants, pain au chocolate and Danish pastries
- Filter coffee, tea and herbal infusions

## Option Three

Per serving.....£6.50

- A 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**

- Ham hock and confit chicken terrine with piccalilli
- Mushroom and lentil soup with chestnuts (v)
- Goats cheese and spinach tart with winter leaves and pine nut, balsamic dressing (v)

## **Main Courses**

- Roast breast of corn fed chicken with a butternut and sage risotto cake and green beans
- Roast fillet of pork with a cranberry and orange zest crust
- Baked fillet of pollock, crème fraîche and shallot crushed potatoes, green beans and grain mustard sauce

## **Desserts**

- Apple and plum crumble served with tonka bean ice cream
- Vanilla crème brûlée, almond tuille
- Treacle tart served with clotted cream

*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, red pepper and parmesan tart

*Please choose three dishes for your main, to include one vegetarian option:*

- Maize-fed chicken with bacon lardons, baby onions and chestnuts
- Roast fillet of pork stroganoff
- Shepherd's pie
- Sausages and mash with onion gravy
- Hungarian beef goulash
- Winter fish stew flavoured with fennel and saffron
- Glazed fillet of salmon on a bed of fennel, carrot and celeriac with a Pernod and chive cream sauce
- Steamed fillet of coley with a champagne and chive cream sauce
- Wild mushroom risotto cake with green bean and shallot dressing (v)
- Cauliflower, broccoli and macaroni cheese (v)
- Penne pasta with butternut squash and cavolo nero (v)

*Served with:*

- Riz pilaff
- New potatoes
- Seasonal vegetables

*Please choose three of the salads below:*

- Cucumber, black olive and dill salad
- Waldorf salad
- Tossed leaf salad
- Potato, beetroot and red onion salad
- Three bean, spring onion and coriander
- Coleslaw

*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
- Chargrilled courgette, red pepper, manouri cheese and oregano bruschetta
- Wild mushroom quiche
- Miniature vegetable samosas with cucumber raita
- A selection of cocktail sausages with grain mustard mayonnaise

*Sweet options:*

- Selection of mini chocolate and lemon curd tarts
- Seasonal fruit bowl
  
- Fresh filter coffee or tea

## Option Two

Per person ..... £28.00

*An average of 10 items per person*

- Selection of open and closed sandwiches, baguettes and bagels
- Hand-cooked crisps
- Vegetable spring rolls with sweet chilli sauce
- Merguez skewers with cucumber raita
- Onion bhaji with mango chutney and Greek yoghurt dip
- Filo prawns with sweet chilli dipping sauce
- Salt cod fish cakes with lemon and dill mayonnaise

*Sweet options:*

- Selection of chocolate brownies and mini apricot bakewell tarts
- 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

- California rolls, sushi rice with vegetables (v)
- Baby spinach, feta, apple chutney and salted almond wrap (v)
- Cropwell Bishop stilton and cranberry relish wrap (v)
- Chive scones topped with fennel cream cheese and balsamic roasted beetroot (v)
- Severn and Wye smoked salmon, salted lemon and dill crème fraîche
- Smoked eel on a caramelised shallot sable with horseradish chantilly
- A selection of sushi rolls: salmon and tuna with tamari soy sauce
- Orange and dill cured salmon with beetroot and horseradish relish
- Prawn and avocado cocktail
- Rare roast beef with red onion chutney and horseradish cream
- Coronation chicken served in a curry cone with sweet mango chutney and toasted coconut
- Rare roast breast of duck on celeriac and apple remoulade



## Hot

- Gougère with celtic promise cheese, poppy seeds and paprika (v)
- Vegetable dumplings with coriander dipping sauce (v)
- Spicy chickpea and potato fritters with mango chutney and mint yoghurt (v)
- Vegetable spring rolls with Vietnamese dipping sauce (v)
- Leek and gruyère tartlets (v)
- Label Anglais smoked chicken and tarragon tartlets
- Honey and sesame glazed Cumberland sausages with Dijon mustard mayonnaise
- Honey glazed confit pork belly with caramelised apples and sesame seeds
- Salt cod fish cakes with tartar sauce
- King prawn and Parma ham brochettes with lemon and rosemary mayonnaise
- Plaice goujons with aioli

## Dessert

- Seasonal fruit crumble with cinnamon custard
- Pistachio madelines
- A selection of macaroons (strawberry, pistachio, lemon and chocolate)
- Gingerbread served with apple compote
- Pecan tart with maple syrup chantilly
- Frozen almond nougat
- Caramelised banana and dark chocolate mousse

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# Grazing Menu

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

- Baxter's Morecombe Bay potted shrimps on melba toast
- Jellied ham hock with piccalilli and sour dough soldiers
- Severn and Wye var smoked salmon on soda bread with lemon butter and cucumber pickle
- Bang bang chicken salad
- Green bean, black olive and aged feta salad with golden raisin and pine nut dressing (v)
- Buffalo blue cheese with chicory and apple salad, toasted almonds and sherry vinaigrette (v)

## Hot

- Grilled lamb merguez, parsley salad, chunky chickpea relish and smoky aubergine
- Shepherds or cottage pie
- Mini cheese burgers with skinny fries
- Fish pie topped with a Quickee cheddar and potato crust
- Baked scallop and crab thermidor on a bed of winter vegetables in the half shell
- Fish and chips with tartar sauce
- Thai fishcake on Asian slaw with sweet chilli sauce
- Slow cooked shoulder of pork in Coltswoold cider with creamy soft polenta, greens and roasted apple
- Wild mushroom and leek risotto with Caerphilly cheese flakes (v)
- Potato gnocchi, roasted pumpkin and cavolo nero (v)
- Singapore noodles (v)

## Dessert

- Pineapple granita with coconut mousse
- Frozen apple parfait with garibaldi biscuits
- Vanilla crème brûlée with almond tuilles
- Treacle tart, clotted cream and salted caramel sauce
- Pear crumble with allspice ice cream
- Valrhona chocolate mousse, green tea ice cream and milk chocolate Pocky sticks



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# Dinner Menus

## Menu One

Per person .....£45.00

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

### Starters

- Beetroot cured salmon with celeriac and apple rémoulade, hazelnut dressing
- Spiced pork belly on an Asian salad with lotus root crisps and coriander cress
- Sweetcorn chowder with Dorset crab and red pepper rouille
- Swiss chard and Colston Bassett stilton tart with red onion marmalade, leek and walnut dressing (v)

### Main Courses

- Pan fried fillet of sea trout on horseradish potatoes with roasted carrots, celeriac and a chive butter sauce
- Thyme and garlic roasted breast of corn fed chicken, lemon and paprika fondant potato, crushed butternut squash and red wine sauce
- Slow cooked feather blade of beef bourguignon with a parsnip and potato purée
- Chargrilled Gloucester old spot pork cutlet on winter greens with a white onion purée, fondant potato and red wine jus

### Desserts

- Mulled plum and apple crumble with vanilla ice cream
- Vanilla crème brûlée with an orange and almond tuille
- Tiramisu with bitter chocolate sorbet
- Sticky toffee and banana pudding with salted caramel ice cream

*Also included:*

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

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## Menu Two

Per person .....£48.00

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

### Starters

- Rare, line caught seared tuna on spicy noodle salad with chilli jam
- Terrine of organic Scottish salmon wrapped in Severn and Wye smoked salmon with gribiche dressing
- Confit duck roulade with mushroom, tarragon and winter leaf salad

### Main

- Roast loin of Norwegian cod on braised lentils du puy with a roasted endive tart and lemon butter sauce
- Slow roast rump of lamb with a roulade of braised shoulder, Boulanger potatoes, winter greens and roast pumpkin with a rosemary port jus
- Breast of free range chicken stuffed with Stornaway black pudding on pommes mousseline with mashed root vegetables and tarragon jus

### Dessert

- Semolina and orange cake with almond ice cream and citrus salad
- Mocha tart with white chocolate ganache, hazelnut praline and milk chocolate ice cream with popping candy
- Apple tart fine with mixed spice ice cream and salted caramel sauce

*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

- A selection of air dried charcuterie from Trealy Park Farm with wood roasted peppers, balsamic onions and sour dough
- Organic Scottish salmon ballotine with cucumber pickle and keta caviar
- Crab and smoked salmon cannelloni with an avocado mousse and smoked trout fritter

### Main

- Fillet of halibut with a scallop and crab mousse on a bed of creamed spinach, with crispy leeks and bisque
- Roast Scottish premier beef sirloin with dauphinoise potatoes, roasted root vegetables, chestnuts and a shallot and madeira sauce.
- Roast venison on bubble and squeak with spiced red cabbage and roasted apple, juniper jus

### Dessert

- Baked ginger parkin, honey roasted quince and cinnamon ice cream
- Trio of winter desserts
- Blood orange jelly with toasted vanilla marshmallows, cinnamon and apple croustade with custard, compote of preserved winter fruits in mulled wine
- Vanilla panna cotta, with chestnut purée, poached pear, chocolate sorbet and hazelnut crumble

*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

- Sussex Slipcote curd cheese, jellied and pickled beetroot, micro leaves, cracked hazelnuts and crispy root vegetables
- Roast white onion and Cotswold cider soup with mini Welsh rarebit
- Spinach and manouri cheese borek on cucumber and mint salad with chickpea relish
- Spinach, goats cheese, red onion and pine nut tart with winter leaves and balsamic dressing

### Mains

- Pumpkin tempura on a chestnut and sprout stir fry with soy butter
- Roasted butternut and chard cannelloni with sautéed mushrooms and pea shoots
- Wild mushroom gnocchi with Swiss chard, pecorino and mushroom butter foam
- Pumpkin and cavolo nero risotto with Caerphilly cheese crackling



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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

- Soused Dorset mackerel on pickled carrot and shallot with dill oil
- Sweetcorn mousse with a paysanne of vegetables and a lemon and honey dressing
- Smoked Lancashire eel with apple jelly and celeriac slaw
- Duck spring roll with oriental vegetables

## Pre-Dessert

*Little palate cleansers*

Supplement per person.....£4.00

- Rhubarb granite with lemon mousse
- Pineapple parfait with coconut foam
- Blood orange jelly with lemon curd
- Lemon and Bombay Sapphire Gin sorbet with grapefruit salad

## 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.....£4.00

- 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

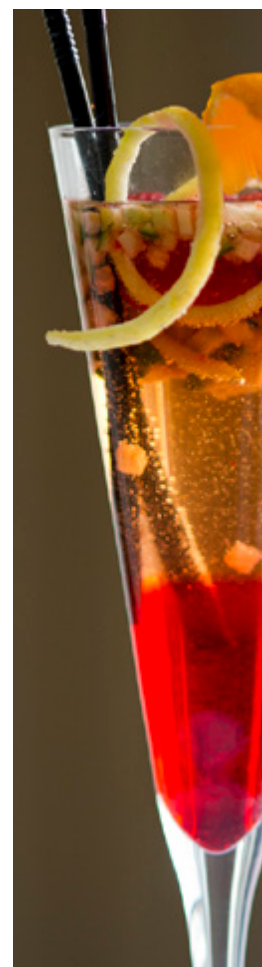
Taittinger Brut Réserve.....	£49.50 (£9.50 per glass)
Taittinger Prestige Rosé.....	£58.00
Taittinger Brut Vintage 1998.....	£62.50
Taittinger Comtes de Champagne Blanc de Blancs 1995.....	£115.00
Taittinger Comtes de Champagne Rosé 1996.....	£150.00

## Sparkling Wine

Graham Beck Brut Pinot Noir Chardonnay, South Africa.....	£35.00
Pimms Number 1 (1ltr).....	£18.50

## Dessert Wine

Jurançon VT Symphonie Novembre Cauhapé, South West France 2003.....	£29.00
Brachetto d'Acqui Conterro, 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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195

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS

195 Piccadilly, London W1J 9LN  
events@195piccadilly.co.uk  
T +44 (0) 20 7292 5860  
www.bafta.org/venue-hire

# 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

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## 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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