



195 Piccadilly  
**Spring Menu**  
2013



195

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS



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# 195 PICCADILLY

offers superb cuisine and service which has been accomplished through the work of very exceptional people.

*This is achieved 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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*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.*

# Breakfast Menus

## Continental

*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*

£13.95  
per person

## Full English

*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*

£17.50  
per person

## Healthy Options

*Fresh fruit platter*  
*Seasonal fruit smoothies*

£5.00  
per person

## Additional Breakfast Items

*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*

£5.50

per item



## Light Refreshments

option one

£3.50

per serving

*A selection of hand-made biscuits, filter coffee, tea and herbal infusions*

option two

£5.50

per serving

*A selection of miniature croissants, pain au chocolate and Danish pastries*

*Filter coffee, tea and herbal infusions*

option three

£6.50

per serving

*A selection of muffins and cupcakes*

*Filter coffee, tea and herbal infusions*



# Canapés

.....  
six items  
per person

£18  
per person

eight items  
per person

£21  
per person

## Cold

*Rosemary and poppy seed scones with smoked trout, dill and horseradish cream*

*Selection of sushi rolls – salmon & tuna with tamari soy sauce*

*Severn and Wye smoked Var salmon, fennel and herb cream cheese on pumpernickel with apple jelly*

*Sesame cones with spicy coriander prawns*

*Mini pesto marinated mozzarella wrapped in parma ham*

*California rolls, sushi rice with vegetables (v)*

*Capricorn goats cheese, wild rocket and red onion marmalade wrap (v)*

*Roasted Mediterranean vegetables on sour dough croûte with basil cress (v)*

*Pea and potato fritters, mint, cucumber and yoghurt salsa (v)*

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## Hot

*Tempura prawn tails with chilli and lime mayonnaise*

*Smoked haddock fishcakes with homemade ketchup*

*Haggis fritters with homemade HP sauce*

*Merguez with a smoked aubergine and sesame relish*

*Duck spring rolls, black bean dipping sauce*

*Pork keftedes with a tahini and cucumber yoghurt dip*

*Lamb samosa, coriander chutney*

*Vegetable spring rolls with sweet chilli sauce (v)*

*Mini onion bhajis with date and tamarind dip (v)*

*Vegetable samosas with raitha (v)*

*Spicy lentil fritters with a lemon and mint yoghurt dip (v)*

*Broad bean, feta cheese and mint tartlets (v)*

.....  

## Dessert

*Seasonal fruit crumble with custard*

*Griottine cherry financiers*

*Mini dark chocolate cups with popping candy*

*Kiwi and lychee mascarpone pavlovas*

*Glazed lemon and passion fruit tartlets*

*Rhubarb cheese cake crumble*

*Breton sablé with raspberry mousse*

*Selection of macaroons*

# Bowl Food ( Grazing Menu )

Four bowls

£25

Five bowls

£29

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## Cold

*Chicken and bacon Caesar salad*

*Rare seared tuna Niçoise salad*

*Green bean and fennel salad with goats cheese and pea shoots(v)*

*Roast chicken terrine wrapped in Parma ham with a black olive and red pepper salad*

*Spring pea and broad bean salad with feta cheese and mint (v)*

.....

## Hot

*Mini Cumberland sausages on mash with onion gravy*

*Shepherds or cottage pie*

*Singapore noodles with chicken*

*Mini cheese burgers with skinny fries*

*Mini salmon fishcake, mushy peas, lemon and thyme butter sauce*

*Fish and chips with tartar sauce*

*Irish stew with spring greens*

*Fish pie topped with a Quicques cheddar and potato crust*

*Butternut squash risotto with goats cheese and pea shoots (v)*

*Vegetable tagine with dates, apricots, almonds and saffron rice (v)*

*Spring peas and potato gnocchi, wild rocket and shaved parmesan (v)*

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## Dessert

*Sherry trifle*

*Chocolate and coconut mousse, lime and roasted pineapple salsa*

*Vanilla rice pudding with rhubarb and strawberry compote*

*Warm Jamaican ginger cake with toffee sauce and custard*

*Rhubarb crumble with vanilla and yoghurt sorbet*

*Peanut butter frozen parfait with chocolate foam*

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# Afternoon Tea

option one

£9.95  
per person

*Selection of cakes and cookies*  
*Filter coffee, tea or herbal infusions*

option two

£15  
per person

*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

£28  
per person

*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*



# Finger Buffet

option one

£26  
per person



*Selection of open and closed sandwiches, baguettes & bagels*

*Hand-cooked crisps*



*Chargrilled aubergine, feta and oregano bruschetta*

*Spinach quiche*

*Spring rolls with sweet chilli sauce*

*Lamb samosas, mint, mango chutney and yoghurt dip*

*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)*

option two

£28  
per person



*Selection of open and closed sandwiches, baguettes & bagels*

*Hand-cooked vegetable crisps with guacamole and tomato salsa*



*Lamb and rosemary sausage puffs, Dijon mustard mayonnaise*

*Onion bhaji, tamarind & date dipping sauce*

*Pea mint and goats cheese tartlets*

*Tempura prawns, Thai dipping sauce*

*Merguez sausages, cucumber raitha*



*Sweet Options*

*A selection of chocolate brownies and apple turnovers*

*Seasonal fruit bowl*



*Filter coffee or tea*

*(An average of 10 items per person)*



# Fork Buffet

£34

*per person*

All choices include:

*Selection of charcuterie with pickles*

*Red pepper and feta cheese tart*

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Please choose three dishes for your main, to include a vegetarian:

*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*

*Loch Dart salmon and tiger prawn Sri Lankan curry*

*Braised beef and ale with galette potatoes and a confit of mushrooms*

*Cumberland sausages with sage and onion mashed potatoes with grain mustard gravy*

*Spring chicken with braised barley, spring vegetables and herb dumplings*

*Potato, pea, goat's cheese and mint frittata*

*Vegetable tagine, dates and almonds (v)*

*Chargrilled aubergine, mozzarella stacks with a courgette crumble (v)*

*Mushroom, leek and squash cannelloni (v)*

Served with:

*Riz pilaf*

*New potatoes*

*Seasonal vegetables*

Please choose three of the salads below:

*New potato, leek, shallot and chive salad*

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

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

*Celeriac and apple slaw*

*Spelt, beetroot and feta*

*Tossed leaf salad*

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Also included:

*Chef's selection of desserts*

*Filter coffee or tea*

.....

# Seated Lunch



*Spring vegetable minestrone with potato gnocchi (v)*

*Butternut, red onion and parmesan tart with a wood  
roasted peppers, Secretts farm salad leaves*

*Smoked duck and confit chicken terrine with a shallot  
and lentil dressing, watercress salad*



*Seared black bream on glazed champ potatoes with green beans  
and a tarragon and white wine velouté*

*Roasted breast of corn fed chicken, served with Anna potatoes,  
creamed spinach, roasted shallots and lemon butter sauce*

*Sage crumbed fillet of pork with a fondant potato, celeriac mash,  
spring greens and charcutière sauce*



*Treacle tart, blood orange salad, clotted cream*

*Rhubarb and apple crumble with cinnamon ice cream*

*Vanilla crème brûlée, hazelnut tuile*



*Tea, filter coffee and Florentines*

£36

*per person*



# Dining Enhancements

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## Pre-Dinner

*Glass of Champagne Taittinger and Chef's selection of three canapés*

£18

*per person*

*Chef's selection of four canapés*

£13

*per person*

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## Amuse-Bouche

*Little appetizers to get the tastebuds going*

*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*

*Supplement*

£4

*per person*

## Pre-Dessert

*Little palate cleansers*

*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*

*Supplement*

£4

*per person*

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## Cheese Board

*A selection of fine cheeses from the British Isles with wheat biscuits and homemade grape chutney*

*Supplement*

£8

*per person*

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## Chocolates

*Mini BAFTA Chocolate masks*

*( ideal with coffee or boxed as table favours )*

*Supplement*

£4

*per person*





# Dinner Menu One

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Please select one starter, one main course and one dessert

*Ginger and lime marinated salmon with a salad of soya beans,  
shiso cress and lotus root crisps, soy and citrus dressing*

*Spinach and honey glazed Manouri cheese tart  
with a walnut dressing*

*Ham hock and parsley terrine, piccalilli*

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*Sea bream on crème fraîche and shallot crushed potatoes  
with a fennel and celeriac slaw and a watercress sauce*

*Rosemary scented breast of corn-fed chicken with a spring pea  
risotto cake, broad beans and lemon thyme chicken jus*

*Confit duck with butter bean and chorizo stew  
with rosemary roasted carrots and red wine jus*

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*Vanilla pannacotta with a rhubarb palmier*

*Sticky toffee pudding with salted caramel ice cream*

*Frozen raspberry parfait, pistachio marshmallows  
and strawberry salad*

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*Tea, filter coffee and petits fours*

£48

*per person*

# Dinner Menu Two

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Please select one starter, one main course and one dessert

*Sea trout ballotine with pickled cucumber and keta caviar*

*Pata Negra ham with celeriac rémoulade  
and a hazelnut and apple jelly dressing*

*Roulade of confit duck and corn-fed chicken  
with a smoked duck and puy lentil salad*

.....

*Fillet of hake on crushed spring peas with olive oil confit potatoes  
and new season carrots with a fennel and shallot butter sauce*

*Roast sirloin of Scotch premier beef, fondant potato,  
roast parsnips purée and truffle essence sauce*

*Roast breast of guinea fowl, chorizo and shallot stuffing,  
braised savoy cabbage and tarragon jus*

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*Egg custard tart with nutmeg ice cream  
and poached clementines*

*White and dark chocolate mousse with raspberry sorbet  
and almond croquant*

*Rhubarb jelly with buttermilk ice cream  
and lemon curd Madeleines*

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*Tea, filter coffee and petits fours*

£52

*per person*

# Dinner Menu Three

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Please select one starter, one main course and one dessert

*Wild boar terrine with caper berries and an apple  
and vanilla dressing*

*Squab pigeon pithivier with pickled red cabbage,  
leaves and truffle oil dressing*

*Hot smoked salmon, potato gribiche with pickled beets  
with Loch Dart salmon tartar*

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*Grilled rack of lamb with creamed broad beans  
and Anna potatoes, roast shallots and caper sauce*

*Line caught seabass stuffed with fennel, saffron potatoes,  
grilled baby leeks and artichokes, bouillabaisse sauce*

*Spring pea and crab risotto with roast scallops morel  
and tarragon sauce*

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*Bitter chocolate marquise, banana crostilliant  
and pistachio ice cream*

*Stem ginger cheese cake with poached rhubarb  
and a lemongrass and yoghurt sorbet*

*Bakewell tart with raspberry jelly and almond ice cream*

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*Tea, filter coffee and petits fours*

£55

*per person*

# Vegetarian Options

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

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## *Starters*

*Young vegetables à la Grecque with ewes curd cheese*

*Spring pea velouté with ricotta and mint tortelinis*

*Blood orange and fennel salad with hazelnuts and gorgonzola*

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## *Mains*

*Risotto primavera with roasted parmesan crackling  
and braised baby lettuce*

*Spring vegetable ragoût with spinach dumplings*

*Mushroom tagliatelle with a roasted salsify stack*

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ZENITH X 3000H



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