



195 Piccadilly
Summer Menu
2013



195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS



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www.bafta.org/venue-hire

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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

*Sesame crusted 'Inside Out' California rolls filled with salmon or tuna,
served with wasabi mayonnaise and marinated soy (vegetarian option also available)*

Hot smoked mackerel with 195's piccalilli on cured ham puffs

Crispy cones of Cajun chicken with roasted tomato mayonnaise

Rare roast beef served with cream cheese horseradish and red onion relish on sour dough

Seared tuna with an Asian slaw and crispy wontons

Slow cooked ham hock with pea mousse and crispy pork skin

Cider cured salmon with quails egg served with cucumber pickle

Caramelised onion sables with pickled rhubarb and black bomb cheddar (v)

Smoked aubergine and sesame relish with feta cheese marinated in pomegranate molasses (v)

Asparagus spears mimosa (v)

(£1.50 supplement per person)

Hot

Prawn tails wrapped in filo with cracked black pepper served with lemon mayonnaise

Salmon bonbons with tartar sauce

*A selection of mini sausages, including lamb and rosemary, chicken and tarragon, Merguez
and Cumberland, with Dijon mustard mayonnaise*

Queen scallops and black pudding with caramelised apple

Duck, cucumber and spring onion skewers

Fillet of beef parmentier with Béarnaise sauce

Braised shoulder of Berkshire Downs lamb with mint jelly

Provençal vegetable and king prawn skewers with aioli

Roasted breast of Greshingham duck served with honey glazed apple and truffle oil mayonnaise

Crouté of smoked haddock with Welsh rarebit topped with tomato chutney

Wild mushroom and rice dumplings with parmesan foam (v)

Blue vinny cheese and confit pepper tartlet (v)

Warm spinach, pine nut and honey glazed sheeps cheese puffs (v)

Dessert

Seasonal fruit crumble with English custard

Blueberry and mint Madelines

Bitter chocolate macaroons

Miniature Cornish cream tea

Salted peanut and chocolate tarts

Mini Eton mess

Marshmallow lollipops

Summer fruit and elderflower jelly

Bowl Food (Grazing Menu)

Four bowls

£25

Five bowls

£29

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Cold

Chargrilled chicken and bacon Caesar salad

Warm salmon gravadlax on pickled fennel with grain mustard and celeriac salad

Caprese salad

Ham hock terrine with 195's piccalilli and baby watercress

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

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Hot

Mini Cumberland sausages on rosemary creamed mashed potatoes with caramelised onion gravy

195's special slow braised beef blade cottage pie or slow braised lamb shoulder shepherd's pie

Beef sliders on brioche with pickles, red onion, melted Monterey Jack cheese and skinny fries

Spiced yoghurt and coriander marinated chicken, on a spicy soba noodle salad

Chargrilled cumin rubbed fillet of free range pork, on roasted sweet potatoes with aubergine and tomato relish

Salt cod fishcakes on pea purée with white onion and cider sauce

Panko crumbed plaice goujons with triple cooked chips and homemade tartar sauce

Fish pie topped with Quicques cheddar and a potato crust

English summer garden vegetable risotto with pea shoots (v)

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

Butternut squash with potato gnocchi, goats cheese and pine nuts (v)

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Dessert

Eton mess

Raspberry burnt cream

Vanilla pannacotta with cherry compote and almond tuille

Summer fruit savarin

Bread and butter pudding with marmalade ice cream

Mixed berry crumble with Devonshire clotted cream

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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

£18
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

£33
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

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings including;

Severn and Wye smoked salmon with cream cheese

Farmhouse ham and tomato with grain mustard

Free-range egg and cress with homemade mayonnaise

Hand-cooked potato crisps

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Prawns in filo pastry with sweet chilli dipping sauce

Chicken and apricot cocktail sausages with tarragon infused mayonnaise

Roasted red and yellow pepper bruschetta with honey glazed sheep's cheese (v)

Pea, mint and goats cheese tartlets (v)

Lamb samosas with mint, mango chutney and yoghurt dip (v)

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Sweet Options

A selection of mini tarts including mocha, lemon curd and summer fruits

Seasonal fruit bowl

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Filter coffee or tea infusions

(An average of 8 items per person)

..... Option two

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings including;

Severn and Wye smoked salmon with cream cheese

Farmhouse ham and tomato with grain mustard

Free-range egg and cress with homemade mayonnaise

Hand-cooked vegetable crisps with guacamole and tomato salsa

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Traditional Coronation chicken on crispy poppadums

Lamb, mint and feta cheese patties with a confit tomato dip

Cumberland sausage and red onion puffs

Sole goujons with tartar sauce

Vegetable samosas with mint and yoghurt dip (v)

Spicy potato fritters with a tamarind and date dipping sauce (v)

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Sweet Options

A selection of mini white and dark chocolate brownies

Summer berries, vanilla cream and crushed meringues

Seasonal fruit bowl

.....

Filter coffee or tea infusions

(An average of 10 items per person)

option one

£26
per person

option two

£28
per person



Fork Buffet

£34

per person

All choices include:

Selection of charcuterie with an assortment of pickles

Spinach, nettle and Montgomery cheese tart

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

Salmon, prawn and smoked haddock fish pie

Grilled fillet of mackerel with roasted apple and cider sauce

195's special slow braised beef blade cottage pie

Cumin and coriander rubbed loin of pork on sweet potato mash

Baked pollock with lemongrass and ginger and served with stir fried vegetables

Lamb and rosemary sausages on sage and onion mash served with caramelised onion gravy

Beef stroganoff

Corn fed roasted chicken, leek and mushroom pie

Steamed sea trout with peas and broad beans and finished with a tarragon cream

Thai chicken curry with Asian greens, beans sprouts and green beans

Celeriac, spinach and artichoke gratin (v)

Tuscan bean stew (v)

Jersey Royal potato and pea cakes with braised baby onions and wild mushrooms (v)

Potato gnocchi with broad beans, braised lettuce and crumbled feta cheese (v)

Served with:

Riz pilaf

Minted new potatoes

Seasonal vegetables

Please choose three of the salads below:

New potato gribiche salad

Coleslaw

Cherry tomato, cucumber and black olive salad

Mixed bean salad with a lemon and black pepper dressing

Fusilli pasta with chargrilled vegetable and pesto salad

Green bean, baby artichoke and shallot salad

Tabouleh salad

Tossed leaf salad

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Also included:

Chef's selection of desserts

Filter coffee or tea infusions

Seated Lunch



Smoked Cornish mackerel pâté with pickled cucumber and granary toast

Ham hock and parsley terrine served with 195's piccalilli, crackling and melba toast

Spinach, red pepper and Berkswell cheese tart with a pine nut and basil dressing and summer leaves (v)



Poached sea trout with pickled cucumber and beets, crushed potatoes, and served with a lemon and tarragon mayonnaise

Roast corn fed chicken breast with portabello mushrooms, a nettle and red wine risotto cake, green beans and finished with a lemon thyme chicken jus

Roast pork belly with classic bubble and squeak, served with carrot mash and a tomato and caper sauce



Eton mess

Summer berry crumble with clotted cream

Blueberry and lemon posset with chocolate sables



*Tea infusions or filter coffee
with handmade Florentines*

£36

per person





Dinner Menu One

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Please select one starter, one main course and one dessert for all your guests to enjoy

Pressed leek and crayfish terrine with a micro herb salad

Pea soup velouté with warm ham hock and parmesan foam

Rare roasted sirloin of beef with pickled summer vegetables

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Grilled fillet of Loch Dart salmon on sautéed heritage potatoes, courgettes, broad beans and finished with a tarragon cream

Roasted breast of free range chicken with thyme fondant potato, Provençal vegetable brochette and served with a tomato and shallot jus

Confit duck leg with garlic mashed potatoes, braised lettuce, peas and bacon

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Rhubarb and strawberry compote, yoghurt and vanilla pannacotta

Dark chocolate mousse with tonka bean ice cream and chocolate crumble

Warm sticky toffee and banana pudding with salted caramel sauce

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Tea infusions or filter coffee served with homemade petits fours, and pralines by Hotel Chocolat

£48

per person

Dinner Menu Two

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Please select one starter, one main course and one dessert for all
your guests to enjoy

*Loch Dart salmon ballontine with pickled fennel, cucumber jelly and
keta caviar*

Hot smoked sea trout with potted shrimps on melba toast

*Guinea fowl and smoked chicken terrine with Puy lentils, beetroot and
rocket cress dressing*

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Grilled sea bream on crème fraîche and shallot crushed potatoes with a sauce vierge

*Roast sirloin of Scottish premier beef with Anna potatoes, grilled baby
leeks and creamed wild mushrooms, finished with a red wine jus*

*Roast duck breast, served with a fondant potato, sweetcorn purée and
caramelised chicory*

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Peach tart fine with lemon grass and yoghurt sorbet

Disaronno baba with lemon curd, raspberries and pistachio sticks

Frozen peanut butter parfait with a macadamia nut and bitter chocolate brownie

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*Tea infusions or filter coffee served with homemade petits fours,
and pralines by Hotel Chocolat*

£52

per person

Dinner Menu Three

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Please select one starter, one main course and one dessert for all
your guests to enjoy

Carpaccio of Scotch premier beef with parmesan dressing and pickled vegetables

*Confit duck roulade with a smoked duck and celeriac salad and finished
with a white truffle oil dressing*

Crab and scallop lasagne with shellfish bisque and parsley oil

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*Pan-fried fillet of line caught sea bass on pea and broad bean risotto,
girolles, lemon foam and tarragon oil*

*Pot roasted breast of guinea fowl with braised lentils, savoury potato and
stuffed Savoy cabbage*

*Roast rump of marsh fed lamb with a potato fondant, topped with braised
lamb belly, salt baked beets and minted pea puree, with a lentil jus*

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English dessert plate

*Strawberry and cream tart, gooseberry fool with almond wafer,
blackberry jelly with vanilla ice cream*

*Dark chocolate and almond truffle cake with poached cherries and kirschen
English cream*

Summer pudding with a summer berry macaroon and clotted cream ice cream

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*Tea infusions or filter coffee served with homemade petits fours,
and pralines by Hotel Chocolat*

£55

per person

Vegetarian Options



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



Starters

Gazpacho of Mediterranean vegetables with manchego and basil oil

Garden pea mousse with celeriac foam and Caerphilly crackling

Summer minestrone and basil dumplings

*Warm Capricorn goats cheese with quinoa and roast beet salad served
with a preserved lemon dressing*



Mains

*Caramelised red onion, spinach and blue vinny tart fine with a
Mousseron mushroom sauce*

Potato and aubergine roulade with roast cherry tomatoes and olives

*Risotto of English garden vegetables with braised baby lettuce, Farleigh
Wallop goats cheese*

Potato gnocchi with roasted sweetcorn, wild mushrooms and grilled baby leeks





Dining Enhancements

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

Amuse-Bouche

Little appetizers to get the tastebuds going
Crab bisque with crab rouille on wholemeal toast
Rare seared tuna with a soba noodle salad
Smoked eel on a caramelised shallot sable with horseradish Chantilly
Dorset crab cakes with a hollandaise sauce
Filo triangles filled with artichoke, feta and mint on bed of soused avocado (v)

Supplement

£4

per person

Pre-Dessert

Little palate cleansers

Citrus salad with lemongrass ice cream
Pineapple granite with a coconut mousse
Amalfi lemon jelly with an Earl Grey Madeline
Rhubarb compote with English vanilla cream
Blackcurrant sorbet with lime jelly

Supplement

£4

per person

Cheese Board

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

Supplement

£8

per person

Chocolates

Mini BAFTA Chocolate masks
(ideal with coffee or boxed as table favours)

Supplement

£4

per person









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