



CHRISTMAS
MENU
2013

CHRISTMAS MENU 2013

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195

BRITISH ACADEMY
OF FILM AND TELEVISION ARTS

BAFTA 195 PICCADILLY,
LONDON W1J 9LN
EVENTS@195PICCADILLY.CO.UK
T +44 (0) 20 7292 5860
WWW.195PICCADILLY.CO.UK

CHRISTMAS LUNCH MENU 2013

Please choose one starter, one main and one dessert for all your guests to enjoy.

STARTERS

Wild mushroom, lentil and chestnut soup with chive crème fraîche (v)

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

Smoked Var salmon rillettes with pickled cucumber, toasted sour dough and winter leaves

Rosary goats cheese, smoked bacon and leek tart with roasted beets

MAINS

Traditional roasted Norfolk turkey with sage and chestnut stuffing, chipolata wrapped in sweet cured bacon, roasted potatoes, seasonal vegetables and served with cranberry and bread sauces

Pan-fried fillet of Pollock on buttered spinach with crispy potatoes, roasted fennel and a lemon butter and caper sauce

Roasted breast of free range Creedy Carver chicken, Brussel purée, glazed carrots, smoked bacon and thyme fondant potato with chestnuts and red wine jus

Grilled fillet of sea trout on crème fraîche with preserved lemon and caramelised shallot crushed potatoes, winter greens and a white wine velouté

PUDDINGS

Christmas pudding with Bourbon vanilla ice cream and a brandy and ginger sauce

Mincemeat crumble tart with cinnamon ice cream and vanilla custard

195 sherry trifle

Bitter chocolate mousse with honeycomb and 100s & 1000s

CHRISTMAS LUNCH MENU 2013

Vegetarian Options

STARTERS --- ---

Montgomery cheddar cheese soufflé with walnut, mulled pear and watercress salad

Jerusalem artichoke and potato blini with Colston Bassett stilton, apple, winter leaf and hazelnut salad

MAINS --- ---

Honey roast pumpkin fritter with caramelised onion purée and purple sprouting broccoli

Creamed wild mushroom and pearled spelt from Sharpham Park with black cabbage and roasted salsify

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



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CHRISTMAS DINNER MENU 2013

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STARTERS

Spiced pumpkin soup with seared scallop, crispy pancetta and toasted pine nuts

Smoked fillet of venison with a venison scotched egg, celeriac relish and elderberry jelly

Confit Devonshire Creedy Carver free-range chicken terrine with warm brioche and grape chutney

BAFTA cured salmon with crab mayonnaise, on toasted sourdough with a clementine and chive dressing

MAINS

Traditional roasted Norfolk turkey with sage and chestnut stuffing, chipolata wrapped in sweet cured bacon, roasted potatoes, seasonal vegetables and served with cranberry and bread sauces

Roasted breast of Gressingham duck with parsnip purée, honey roasted squash and gratin potatoes with red wine and port jus

Roast rump of lamb with a braised shoulder, Savoy cabbage and chestnut pie and rosemary and honey glazed carrots

Herb crusted fillet of line caught cod on saffron potatoes with a mussel and leek broth

PUDDINGS

Christmas pudding with Bourbon vanilla ice cream and brandy and stem ginger sauce

Rosary goats cheese cake with a mandarin glaze and chestnut ice cream

Bitter chocolate and salted caramel cake with white chocolate mousse and caramelised hazelnuts

Apple tart fine with Christmas ice cream, toasted almonds and salted caramel sauce

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Jerusalem artichoke and potato blini with Colston Bassett stilton, apple, winter leaf and hazelnut salad

MAINS

Honey roast pumpkin fritter with caramelised onion purée and purple sprouting broccoli

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