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# BAFTA 195 PICCADILLY'S CHRISTMAS MENU

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*Curated by Anton Manganaro*



195

BRITISH ACADEMY  
OF FILM AND TELEVISION ARTS



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

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## STARTERS

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*Citrus marinated Scottish scallops on a salad of blood orange and bitter leaves*

*Treaty Farm coriander cured beef, celeriac and apple salad with hazelnut dressing*

*Salad of Lincolnshire smoked trout with a warm potato and dill cake, soft poached quail eggs and pea shoot salad with horseradish dressing and parsley oil*

*Warm pumpkin velouté with Cornish crab, crispy pancetta, toasted pine nuts and a Riesling vinegar dressing*

*Smoked breast of West Country guinea fowl with a terrine of its leg, braised leek and chestnut served with a chardonnay vinegar and lentil dressing*

*Maple Glazed fillet of Shetland salmon with pickled beetroots, shallots and cauliflower florets*



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## MAINS

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*Roast bronze legged turkey breast, duck fat potato, carrot and orange purée, winter sprouts with chestnut and sage stuffing, pork and apricot sausages wrapped in smoked Treaty Farm bacon, served with roast gravy, warm spiced bread sauce and slow cooked cranberry sauce*

*Slow cooked 30 day Aberdeen Angus rib steak with crushed winter root vegetables, fondant potato and a shallot and red wine jus*

*Honey roasted Aylesbury duck breast, slow cooked braised red cabbage, salt baked celeriac puree with gratin potatoes and honey roasted pear and juniper jus*

*Seared fillet of Cornish cod, buttered spinach, white bean, razor clam and smoked bacon cassoulet with a red wine emulsion*

*Grilled fillet of Cornish hake with smoked potato purée, roasted root winter vegetables and a champagne sauce*

*Seared fillet of sea bream on scorched winter lettuce, leek and potato ragout and a keta caviar sauce*



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## DESSERTS

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*Bitter chocolate and kirsch soaked sherry trifle with 100's and 1000's*

*Red wine and port mulled Williams's pear, vanilla and yoghurt cream with London honey cakes*

*Apple and cinnamon crème brulee with hazelnut, cranberry and cinnamon cookies*

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

*Valrhona milk chocolate mousse, bitter chocolate tart, vanilla meringue and espresso ice cream*

*Blood orange jelly with Rosary goat's cheese mousse, cinnamon crumble and lemon curd*

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*Served with a selection of Fortnum & Mason Fairtrade filter coffee and herbal infusions*

*With homemade petits fours, mini mince pies and pralines by Hotel Chocolat*

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*Please choose one starter and one main course for any guests with vegetarian requirements*

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## VEGETARIAN ALTERNATIVES

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### *Starters*

*Hereford hop cheddar cheese soufflé with a wild mushroom, micro cress and apple salad with a grain mustard butter sauce*

*Leek tart with mulled pear and hazelnut dressing with mixed winter leaves and a cabernet sauvignon dressing*

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### *Main courses*

*Spiced butternut squash, warm chick peas, Medjool dates and preserved lemon*

*Herb gnocchi with Swiss chard, roasted Jerusalem artichokes, chestnuts, and a saffron and roasted garlic cream*

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