



BAFTA
195 PICCADILLY

FOOD MENU

AUTUMN & WINTER
2023 / 2024

01 WELCOME

PROUDLY INTRODUCING THIS SEASON'S MENUS

Specially created by Executive Chef Anton Manganaro, our seasonal menus capture the essence of British cuisine with tasteful international flavour combinations and playful filmic references.

Each dish is crafted from the finest ingredients, sourced from award-winning suppliers who are proud of their traceability and sustainability.

Front of House Manager Graham Lloyd-Bennett has combined classic and unexpected grape varieties to create a wine list that breathes the heritage and flair of BAFTA 195 Piccadilly.

Discuss your preferences over a private tasting and choreograph your food and drink to perfection.


If you have any specific dietary requirements or require allergy information, please speak to one of our dedicated event managers who will be delighted to assist you.

Please be aware that our kitchen creates a variety of bespoke menus with food containing allergens prepared and cooked in our kitchen.

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v = vegetarian ve = vegan gf = gluten free

Keep up to date with BAFTA 195 Piccadilly online:  @BAFTA195

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BREAKFASTS

CONTINENTAL

£17.50 per person

Selection of freshly squeezed juices

Organic toasted granola, seasonal berry compote and coconut soy yoghurt **ve gf**

Croissants, pains au chocolat and Danish pastries **v**

Chocolate muffins **ve gf**

Seasonal fruit skewers **ve gf**

A selection of teas, Fairtrade filter coffee and herbal infusions

BAFTA GREAT BRITISH BREAKFAST

£22.50 per person

Selection of freshly squeezed juices

Trealy Farm grilled sweet-cured bacon, Cumberland sausage and black pudding with Portobello mushrooms, Bloody Mary cherry tomatoes and scrambled eggs, served with toasted sourdough

A selection of teas, Fairtrade filter coffee and herbal infusions

Plant-based:

Selection of freshly squeezed juices

Hash browns, topped with red onion marmalade, smashed avocado and sautéed spinach, tomato and mushroom salsa **ve gf**

A selection of teas, Fairtrade filter coffee and herbal infusions

GRAZING & BOWL FOOD BREAKFAST

£8.50 per item

Organic oat porridge with roasted banana, prunes and Isleworth honey **v**

Smoked haddock kedgeree with Rookery Farm soft boiled egg **gf**

Smoked Scottish VAR salmon, scrambled eggs and sourdough fingers

Buttermilk bagel with cream cheese and smoked salmon

Streaky bacon, Cumberland sausage or scrambled eggs in a buttermilk bap **v**

Smashed avocado, tomato and Portobello mushroom salsa on toasted rye **ve**

Overnight chia pudding with coconut milk, seasonal fresh fruit and toasted sunflower seeds **ve gf**

Sliced seasonal fresh fruit platter **ve gf**

SEASONAL FRUIT SMOOTHIES

£6.50 per glass

03 LIGHT REFRESHMENTS

OPTION ONE

£5.50 *per person*

A selection of biscuits, Fairtrade filter coffee, tea and herbal infusions

OPTION TWO

£8.00 *per person*

A selection of freshly baked homemade cookies with Fairtrade filter coffee, tea and herbal infusions

OPTION THREE

£9.00 *per person*

A selection of freshly baked muffins and cupcakes with Fairtrade filter coffee, tea and herbal infusions

OPTION FOUR

£10.00 *per person*

Miniature croissants, pains au chocolat and Danish pastries, with freshly squeezed orange juice and Fairtrade filter coffee, tea and herbal infusions

OPTION FIVE

£13.00 *per person*

Selection of freshly baked cakes and cookies with Fairtrade filter coffee, tea and herbal infusions

OPTION SIX

£18.50 *per person*

Unlimited teas, Fairtrade filter coffee, herbal infusions and a selection of biscuits throughout the day



04 FINGER BUFFET

£34.00 per person

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

gf options available on request

Beetroot and sesame relish with vegan feta and toasted seeds *ve*
Mature Cheddar and piccalilli *v*
Prawn and free-range egg salad with lemon mayonnaise and dill
Severn and Wye smoked salmon with fennel and herb cream
Pulled salt beef and pickles with grain mustard mayonnaise
Coronation chicken, mango chutney gel and crispy poppadum

Vegetable spring rolls with sweet chilli dipping sauce *ve*
Spinach and goats cheese tartlets *v*
Merguez sausages with apricot harissa and Greek yoghurt

Millionaire shortcake tartlets *v*
Vanilla crème brûlée *v*
Black Forest brownie *ve gf*
Fresh fruit salad *ve*

Filter coffee or tea

05 BUFFET ENHANCEMENTS

You can enhance your selection with the following items:

SAVOURY

Heritage potato fritters with a black garlic mayonnaise <i>ve</i>	£3.00 per item
Smoked salmon and dill fishcakes with preserved lemon mayonnaise	£3.00 per item
Brie, wild rocket and red onion marmalade wrap <i>v</i>	£3.50 per item
Smoked Lincolnshire trout rillettes with pickled cucumber	£3.50 per item
Sesame prawn toast with dipping sauce	£4.00 per item
Rare-roasted beef with horseradish cream-filled mini Yorkshire pudding	£4.00 per item
Smoked haddock fishcakes with aioli sauce	£4.00 per item
King prawn filo wraps with a sweet chilli sauce	£4.00 per item
Lamb samosas with a tamarind and date dipping sauce	£4.50 per item
Mini beef sliders with mature Cheddar cheese and crispy onions	£5.50 per item
Selection of sushi and sashimi, Tamari soy sauce and wasabi mayonnaise	£7.00 per item

SWEET

Egg custard and nutmeg tart <i>v</i>	£4.00 per item
Carrot cake with orange cream cheese <i>v</i>	£4.00 per item
Chocolate fudge cake with peanut butter caramel <i>v</i>	£4.00 per item
Coconut jelly, cardamom pineapple, lime crumble and toasted coconut <i>ve gf</i>	£4.00 per item



FORK BUFFET

£49.50 per person

Selection of Trealy
Farm charcuterie with
homemade pickles

Leek, grain mustard and Black
Bomber Cheddar tarts *v*

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

Roast Devonshire chicken with bacon lardons, baby onions and black cabbage with truffled jus
Asian-spiced chicken with kimchi, coriander and radish salad

Tagine of slow-cooked shoulder of lamb with pumpkin, dried apricots, dates and almonds

Sticky feather blade of beef with parsnip purée, parsley relish and crispy salsify

‘Shepherd’s pie’ 195’s slow-braised shoulder of Berkshire Downs lamb with creamy potato gratin

Stir-fried fillet of pork with pak choi, shitake mushrooms and black bean sauce

Smoked fillet of Finnan haddock topped with Cheddar cheese rarebit
with a grain mustard and mushroom sauce

Fillet of Loch Duart salmon with a brown sugar and mustard glaze, seared purple sprouting
broccoli and lemon butter sauce

Seared fillet of Cornish hake with a confit fennel, green olive and saffron broth

Wild mushroom risotto cake with celeriac sauce and black cabbage pesto *v*

Roast cauliflower steaks with warm harissa hummus, pomegranate and mint pesto *ve gf*

Butternut squash and spinach ‘mac n cheese’ *ve gf*

Served with:

Braised rice *ve*

Skin-on roasties with lemon, thyme and garlic butter *v*

Seasonal vegetables *ve*

Please choose two of the salads below:

Seasonal leaves, cucumber, radish, vine cherry tomato
and gluten free croutons with balsamic vinegar dressing *ve gf*

Potato, beetroot and red onion salad *ve gf*

Purple sprouting broccoli, lemon and cracked black pepper
dressing, spring onion and coriander *ve gf*

Celeriac, apple, toasted hazelnut and grain mustard *ve gf*

Tabbouleh salad with tomato, cracked wheat, chiffonade
mint and parsley, lemon and olive oil dressing *ve*

Honey-roasted squash, rocket, pomegranate and pine nuts *ve gf*

Red cabbage, carrot, white onion, fennel and sultana slaw
with toasted seeds *ve gf*

Asian vegetable and glass noodle salad *ve gf*

Selection of 195 desserts:

Salted caramel and mocha choux bun *v*

Apricot and frangipane tarts with cheesecake cream
and toasted almonds *v*

Cherry jelly and chocolate sponge with plant-based cream *ve gf*

Fresh fruit salad *ve*

A selection of fresh filter coffee or tea infusions



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LUNCH MENU

£49.50 per person

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

STARTERS

Confit chicken terrine with Trealy Farm smoked bath chaps, red onion marmalade gel and toasted sourdough croutons

Severn and Wye smoked salmon with black garlic mayonnaise, pickled white radish and grain mustard relish, clementine salad and a dill cracker

Smoked Lincolnshire trout rillettes, spinach mousse, Winter leaves and horseradish dressing

Scottish Brechin beef carpaccio, celeriac remoulade, salt beef croquette, horseradish cream and caper berries

Burrata with quinoa and apple salad, seeded granola, beetroot and sesame relish, apple balsamic dressing and tarragon oil **ve gf**

Celeriac and Asian pear terrine, roasted and pickled mushroom salad, black garlic mayonnaise and pickled onion gel **ve gf**

MAINS

Grilled fillet of Cornish hake with braised Swiss chard, curried cauliflower purée, crispy potatoes and caper butter

Roast breast of corn-fed chicken with a white onion and Cotswold cider purée, honey and rosemary glazed carrots, fondant potato and roast chicken gravy

Confit leg of duck with roast garlic and white bean purée, charred greens and Madeira jus

Confit belly of pork with sage and onion mashed potatoes, roast butternut squash, broccoli and a grain mustard and red wine jus

Wild mushroom, red onion marmalade and chestnut fritters, spinach purée, maple glazed butternut squash and a caramelized onion and cider velouté **ve gf**

Charred Winter cabbage with a butterbean ragu, black cabbage pesto, pumpkin sauce and crispy parsnips **ve gf**

DESSERTS

Treacle tart with caramelised apple, clotted cream and cider gel **v**

Vanilla cheesecake with a clementine jelly and blood orange sorbet

Mulled autumn pear meringue with vanilla cream **v**

Cambridge burnt cream, plum and cinnamon compote, spiced sponge with golden raisins and dark rum salted caramel **v**

Dark chocolate cake with vanilla and Kirsch plant-based cream, black cherry gel and Champagne sorbet **ve gf**

Rum baba with pineapple and lychee salad and coconut sorbet **ve**

Fortnum & Mason teas and Fairtrade filter coffee with petites fours



03 AFTERNOON TEA BUFFET

OPTION ONE

£12.00 *per person*

Selection of freshly baked cakes and cookies (*ve & gf options available*)

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

OPTION TWO

£38.50 *per person*

Traditional English finger sandwiches (*ve & gf options available*):

Severn and Wye smoked VAR salmon with lemon and herb butter

Farmhouse ham and tomato with grain mustard

Free-range egg and cress with homemade mayonnaise *v*

Freshly baked scones with a selection of jams and clotted cream *v*

Selection of homemade traditional British pastries:

Black Forest gateaux *ve gf*

Lemon posset with lemon and poppy seed cake and Bergamot foam *v*

Blackcurrant and white chocolate ganache macaron *v gf*

Apple and sultana crumble tart *v*

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

CHAMPAGNE AFTERNOON TEA

£49.50 *per person*

A glass of Taittinger Brut Réserve alongside our full Afternoon Tea



CANAPÉ RECEPTIONS

Six canapés £26.50 per person Eight canapés £33.00 per person Ten canapés £39.50 per person

Three canapés and a glass of Champagne Taittinger £27.50 per person Three canapés and a BAFTA signature cocktail £27.50 per person

Please choose at least three cold and three warm options for your guests to enjoy:

SERVED COLD

Smoked Lincolnshire eel on a caramelised shallot sablé with horseradish Chantilly

Cornish crab salad with celeriac cream and apple jelly on squid crackers

Cured and scorched Loch Duart salmon with pickled cucumber, clementine caviar and dill mayonnaise

Smoked Severn and Wye salmon tartar, granary croute, cucumber pickle, fennel fronds and beetroot caviar

Duck liver and autumn truffle parfait, grape and Sauternes jelly with toasted hazelnuts

Pulled ham hock terrine, honey-roasted pumpkin foam with crispy pork skin

Smoked breast of corn-fed chicken with Caesar dressing, marinated anchovies and Parmesan

Mulled pear on hazelnut sable with Berkshire Blue cheese foam v

Crispy cones with piccalilli, Rosary goats cheese foam and caramelised onion powder v

Seeded cracker with carrot hummus and beetroot gel ve

Black rice roll, purple sprouting broccoli relish, soya gel and tapioca crackers ve

SERVED WARM

Slow-cooked Old Spot pork belly, caramelised apples and sesame seeds with chipotle mayonnaise

Honey and sesame-glazed Cumberland sausages with Dijon mustard mayonnaise

Mini BAFTA shepherd's pie tartlets

Crispy potato cake with Trealy Farm air-dried breast of duck with apple gel, crispy onions and Woodford Reserve mayonnaise

Roast 28-day aged Aberdeen Angus fillet steak from Brechin on triple-cooked chips served with green peppercorn mayonnaise

Seared queen scallops with roasted apple, Trealy Farm chorizo, creamed cauliflower and crispy onions

Smoked cod and sesame fritters with black garlic mayonnaise

Fingers of plaice with tartar sauce

Creamed leek and Black Bomb Cheddar tartlets with an apple and onion chutney gel v

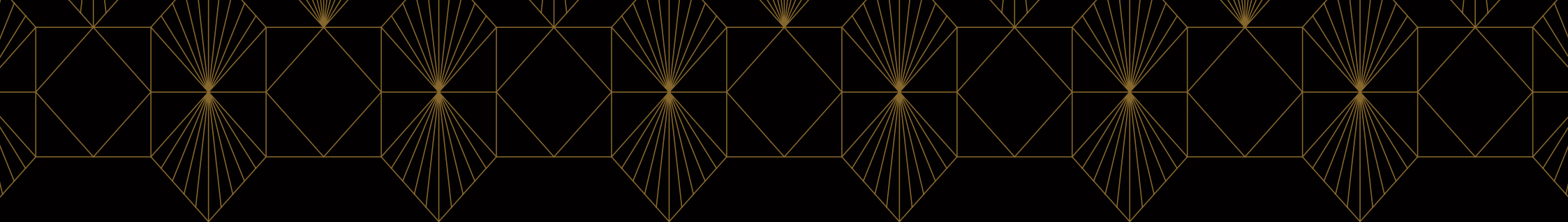
Butternut squash arancini with black truffle mascarpone foam v

Spicy heritage potato fritters with date and tamarind chutney ve

Chickpea fritter, Vadouvan-spiced cauliflower purée and crispy cauliflower ve

Warm baby potatoes, celeriac and truffle cream, crispy potato and leek ash ve

Continued overleaf.



DESSERTS

Served cold

Earl Grey burnt cream tart with lemon curd and white chocolate soil [v](#)

Mini blood orange meringue pies [v](#)

Spiced apple ice cream cones with candied pecans [v](#)

Lime posset and mango gel with white chocolate and cheesecake crumble [v](#)

Black cherry Pavlova [v](#)

S'mores

Served warm

Rhubarb crumble tart with cinnamon custard [v](#)

Cinnamon doughnuts served with spiced hot chocolate sauce and peanut butter caramel [v](#)

Treacle tarts with clotted cream [v](#)

Welsh cakes with blackberry gel and vanilla cream [v](#)

ASIAN STYLE CANAPÉS

Served cold

Sesame-crusted 'Inside Out' California rolls filled with salmon or tuna, served with wasabi mayonnaise and marinated soy [\(ve option available\)](#)

Fosse Meadows Farm smoked chicken with Bang Bang sauce and a spring onion and cucumber salad

Prawn and green mango salad on spicy rice cakes

Served warm

Dingley Dell pork belly, Chinese cabbage and spring onion dim sum with black vinegar and ginger dipping sauce

Crispy vegetable spring rolls with Vietnamese dipping sauce [ve](#)

Salt and pepper squid with sweet soy

Thai fish cakes with coconut, lime leaf and tamarind dipping sauce

Sweet

Green tea and yuzu macaroons [v](#)

Lemongrass ice cream cones with sesame brittle [v](#)

Lime leaf and chocolate fudge brownie [v](#)



10 BOWL FOOD

Four bowl food £38.50 per person

Five bowl food £47.50 per person

Additional bowls £10.00 per item

Please choose at least two cold and two warm options for your guests to enjoy:

SERVED COLD

Beetroot-cured sea trout with pickled radishes and Secrett's Farm heritage carrots, blood orange caviar and yuzu kosho dressing

Smoked Fosse Meadows Farm chicken on a salad of celeriac, apple and slow-cooked leg, grape jelly, tarragon mayonnaise and toasted hazelnuts

Torched fillet of mackerel, Asian pear, black rice rolls, soya and mandarin gel and yuzu kusho mayonnaise

Carrot and miso panna cotta with kombu dashi poached celeriac, pickled seaweed, ponzu gel and celeriac crisps **ve gf**

Celeriac and Asian pear terrine, roasted and pickled mushroom salad, black garlic mayonnaise and pickled onion gel **ve gf**

Burrata with quinoa and apple salad, seeded granola, beetroot and sesame relish, apple balsamic dressing and tarragon oil **v gf**

SERVED WARM

Seared fillet of cod with sweet carrot purée, crispy potatoes, brown shrimp and caper butter

Slow-cooked feather blade of beef, parsley and potato purée, roasted squash with roasted and crispy salsify

Roasted breast of free-range Devonshire chicken with sage and onion mashed potato, salt-baked celeriac, charred broccoli and roast chicken gravy

Honey-glazed confit of Dingley Dell pork belly on Trealy Farm black pudding mashed potatoes with caramelised apples and grain mustard gravy **gf**

Creamed Sharpham Park Farm spelt with confit leeks and wild mushrooms, Rosary goat's cheese foam and crispy kale **v**

Portobello mushrooms with a green lentil, seaweed and split pea ragout, crispy parsnips and a confit tomato sauce **ve**

Continued overleaf.



STREET FOOD

Caesar salad of crisp cos lettuce, shaved Parmesan, fresh anchovy and Caesar dressing topped with croutons, free-range chicken and Trealy Farm bacon

Grain mustard and honey-glazed mini Cumberland sausages on a confit onion and sage mash with lentil gravy

195's special slow-braised beef blade cottage pie **gf**

Thai chicken, coconut and lemon grass curry with steamed rice **gf**

28-day aged Scottish premier beef burgers in brioche, red onion marmalade, smoked Cheddar cheese and skinny fries

Crumbed plaice fingers with triple cooked chips and homemade tartar sauce

Fish pie topped with a Quickee Cheddar and potato crust

Grilled cheese and black truffle sandwich with crispy potatoes **v**

Chicken satay with stir fried rice and peanut sauce

Apricot and lamb bun with spicy mayonnaise and Korean slaw

Beetroot and chickpea masala, steamed rice, crispy onion fritter with cucumber raita, mango chutney and soy yoghurt **ve gf**

Smoked oyster mushrooms tacos with lime, sweetcorn and red onion salsa **ve**

Stir-fried udon noodles with shitake mushrooms, pak choi, soya beans and miso-glazed tofu **ve**

Something Sweet

Churros with hot chocolate sauce **v**

Loaded cookie ice cream sandwiches **v**

Pineapple and lychee salad with coconut foam and pineapple crisps **ve gf**

DESSERTS

Cherry Bakewell with vanilla ice cream **v**

Sticky toffee pudding with salted caramel sauce, toffee popcorn and Rodda's clotted cream ice cream **v**

Dark chocolate mousse with pistachio shortbread, cherry gel, cacao nib tuilles and vanilla cream

Passion fruit cremeux, toasted coconut, cardamom infused pineapple and coconut foam **v**

Carrot and walnut cake with orange marmalade and cream cheese ripple ice cream, ginger breadcrumbs and golden raisins **v**

Black Forest gateaux with Champagne sorbet **ve gf**



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SEATED DINNER

From £74.50 per person

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

STARTERS

Compressed confit duck leg and smoked Trealy Farm duck breast terrine, mulled plum gel, seeded kasha granola, pickled celeriac and kohlrabi slaw

Home-smoked and cured fillet of salmon with dill mayonnaise, beetroot gel, pickled carrots and caraway crackers

Cornish crab salad, soft quail eggs, squid ink crackers, beetroot gazpacho jelly and pickled radishes

Roast breast of quail with a cashew and Dhaka spiced crust, giant cous cous and pickled fennel salad, golden raisin purée and Vadouvan-spiced mayonnaise

Torched fillet of mackerel, Asian pear, black rice rolls, soya and mandarin gel and yuzu kusho mayonnaise

Carrot and miso panna cotta with kombu dashi poached celeriac, pickled seaweed, ponzu gel and celeriac crisps **ve gf**

Celeriac and Asian pear terrine, roasted and pickled mushroom salad, black garlic mayonnaise and pickled onion gel **ve gf**

Burrata with quinoa and apple salad, seeded granola, beetroot and sesame relish, apple balsamic dressing and tarragon oil **v gf**

MAINS

Roast breast of corn-fed chicken with a sage, onion and chicken leg croquette, pot roasted carrot, greens, fondant potato and roast chicken gravy

Fillet of cod with crispy potatoes, spinach, carrot purée, Morecombe Bay brown shrimp and caper nut brown butter **gf**

Slow roast rump of Berkshire Downs lamb with a shepherd's pie of its shoulder, truffled celeriac purée, Winter greens and braising liquor **gf**

Roast breast of Creedy Carver duck, braised red cabbage, honey-roasted stuffed apple, confit garlic potato purée and port jus

Seared fillet of West Country beef with slow-cooked feather blade, topped with a chestnut crumble, spinach purée, roast baby onions, honey roasted squash and a Bordelaise sauce

Wild mushroom, red onion marmalade and chestnut fritters, spinach purée, maple glazed butternut squash and a caramelized onion and cider velouté **ve gf**

Shallot tarte tatin with roasted apple, Yorkshire Fettle cheese, black garlic mayonnaise, toasted pine nuts, parsley pesto and crispy shallots **v**

Charred Winter cabbage with a butterbean ragu, black cabbage pesto, pumpkin sauce and crispy parsnips **ve gf**

Continued overleaf.



DESSERTS

Sicilian lemon posset with poppy seed cake, blood orange jelly and Bergamot foam [v](#)

70% bitter chocolate tart with salted caramel frozen parfait, 100s and 1000s, vanilla crème fraîche and caramel sauce [v](#)

Coconut and mango panna cotta, pineapple and passion fruit parcels served with yoghurt, vanilla and lemongrass sorbet and pistachio soil [gf](#)

Black cherry mousse with cocoa nib sablé and almond sorbet

Dark chocolate cake with vanilla and Kirsch plant-based cream, black cherry gel and Champagne sorbet [ve](#) [gf](#)

Rum baba with pineapple and lychee salad and coconut sorbet [ve](#)

Stem ginger rice pudding with poached rhubarb and buckwheat granola [ve](#) [gf](#)

Fortnum & Mason teas and Fairtrade filter coffee with petites fours



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DINING ENHANCEMENTS

PRE-DINNER

Three canapés and a glass of Champagne Taittinger	£27.50 <i>per person</i>
Chef's selection of four canapés	£18.50 <i>per person</i>

AMUSE-BOUCHE

£5.50 *per item*

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 ✓

PRE-DESSERT

£5.50 *per item*

Citrus salad with lemongrass ice cream ✓
Pineapple granita with a coconut mousse
Amalfi lemon jelly with Earl Grey Madeleines ✓
Rhubarb compote with English vanilla cream ✓
Blackcurrant sorbet with lime jelly

BRITISH CHEESBOARD

Three choices of cheese	£11.00 <i>per person</i>
Four choices of cheese	£14.00 <i>per person</i>

We can help you select the finest British cheeses to accompany your menu at BAFTA 195 Piccadilly. Your selection will be presented with apple, grapes, homemade chutney and a selection of crackers.

