



195
PICCADILLY

CHRISTMAS AT BAFTA

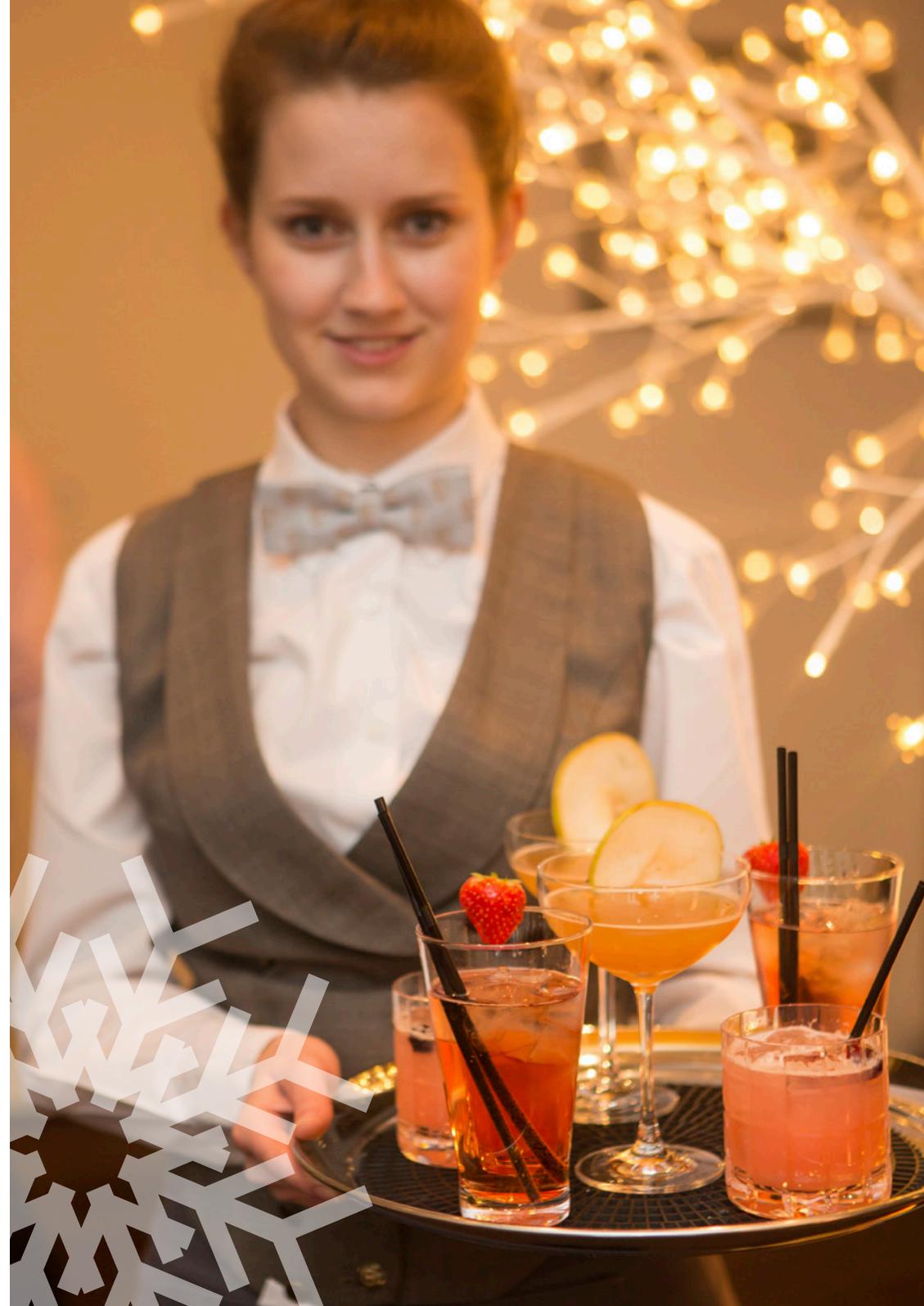




CELEBRATE THE FESTIVE SEASON AT BAFTA 195 PICCADILLY THIS YEAR...

Based in the heart of the West End, BAFTA 195 Piccadilly is the ideal central location for a festive celebration. One of our dedicated Event Managers will be on hand to help plan and organise your event and bring some festive cheer this winter. With impeccable catering by our Head Chef Anton Manganaro and a wealth of expertise from our Beverage Manager Graham Lloyd-Bennet, you are in great hands to deliver an event to remember.

All Christmas enquiries can be tailor-made to your requirements and budgets, so please ask the Events Team for further details. Our Christmas Package is designed around a dinner taking place in the glories of the David Lean Room and Foyer Bar. Should you wish to add a private screening onto your event please ask for further details. There's no better way to celebrate than sitting back and relaxing in style, in our iconic Princess Anne Theatre, to watch a Christmas classic in this cosy environment.





Christmas Package: from £99.00 +VAT per person

(based on a minimum of 100 people)

- Exclusive room hire of the David Lean Room and Foyer Bar from 18.00 until midnight
- A three-course seated dinner curated by Anton Manganaro with Fortnum and Mason tea, filter coffee, homemade petites fours, pralines by Hotel Chocolate and homemade mini mince pies
- Half a bottle of wine per person during the meal
- Half a bottle of water per person during the meal
- Uplighters around the room to colour-wash the space
- Perspex gilt chairs with black seat pads, black linen and tea light candles on the tables
- A dedicated projectionist, projector, lecterns, mics and PA system for any evening speeches, awards or presentations
- Plasma screens for showing Christmas films or classic movies in keeping with the décor
- A dedicated Banqueting Manager, highly skilled event staff and cloakroom attendant throughout the event
- Complimentary wi-fi
- Discretionary service charge

**For numbers less than 100 people please contact your Event Manager who will happily send you a tailor-made quote*

There is no end to the enhancements we can offer your guests during their event. Here are just a few ideas to get you in the festive mood!

- A glass of Taittinger Champagne or a bespoke designed cocktail and three pre-dinner canapes *£20.00+VAT per person*
- Drinks packages *from £26.50+VAT per person*
- Cheese boards *from £8.00+VAT per person*
- Red carpets *from £350.00+VAT*
- Dance floors *from £350.00+VAT*
- Chocolate Fountains *from £500.00+VAT*
- DJs *from £600.00+VAT*
- Photobooths *from £650.00+VAT*
- Party bands *from £1,650.00+VAT*

And a whole lot more; please ask for further details on all our event enhancements!

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BAFTA 195 PICCADILLY CHRISTMAS MENU

Curated by Anton Manganaro

Starters

Cured Trealy Farm lamb loin with puffed barley, turnip and apple salad,
mint and chardonnay vinegar gel and Berkswell cheese crisps

Salmon gravadlax with celeriac remoulade, winter leaves and a hazelnut and pear dressing

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

Corn fed chicken and winter vegetable terrine with herb mayonnaise, lentil dressing and crispy skin

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

Spiced parsnip & honey soup, crispy quinoa and shaved black truffle (v)

Marinated beetroot with goats curd, parsley relish and roasted pine nuts (v)

Main Courses

Roast bronze legged turkey breast, duck fat potatoes, carrot and orange purée,
winter sprouts with chestnut and sage stuffing, pork chipolatas wrapped in bacon,
served with roast gravy, warm spiced bread sauce and slow cooked cranberry sauce

Roast rump of lamb with savoy cabbage and chestnut topped braised shoulder of lamb,
fondant potato and rosemary and honey glazed carrots

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

Jerusalem artichoke and potato blini, Colston Bassett stilton,
butternut squash, apple, winter leaf and hazelnut salad (v)

Slow cooked duck egg on herbed mashed potatoes,
wild mushrooms, grain mustard butter and crispy root vegetables (v)

28 day aged fillet of beef, with bone marrow crumb,
Maxim potatoes, confit shallot, buttered spinach and winter truffle jus

£4.00 supplement per person

Wild turbot with Cornish crab fritters, saffron potatoes, mussels & seashore vegetables

£5.00 supplement per person

Desserts

Christmas pudding with brandy and ginger sauce

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

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

195 sherry trifle with 100's and 1000's and buttermilk ice cream

Blood orange jelly with Rosary goats cheese mousse, cinnamon crumble and lemon curd.