



195  
PICCADILLY

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SPRING & SUMMER MENU 2017

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# BAFTA 195 PICCADILLY

The home of the British Academy  
of Film and Television Arts

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## WELCOME

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### **Proudly introducing this season's menus**

Specially created by Head 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.

Club 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 would be delighted to assist you.

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

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## BREAKFAST MENUS

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### **Continental** £14.50 per person

Freshly squeezed orange juice  
Organic toasted granola, seasonal berry compote and Tims Dairy Greek yoghurt  
Croissants, pains au chocolat and Danish pastries  
Orange and poppy seed muffins  
Seasonal fruit skewers  
A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

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### **BAFTA Great British Breakfast** £18.50 per person

Freshly squeezed orange juice  
Treaty Farm grilled sweet-cured bacon, Cumberland sausage and black pudding with portobello mushrooms, Bloody Mary cherry tomatoes and scrambled eggs, served with toasted sourdough fingers  
A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

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### **Grazing and bowl food breakfast** £6.50 per item

Organic oat porridge with roasted banana, prunes and Isleworth honey *v*  
Smoked haddock kedgeree with Rookery Farm soft boiled egg  
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  
Treaty Farm black pudding muffins with tomatoes and mushrooms  
Sliced seasonal fresh fruit platter *v vg*  
British charcuterie plate of cold meats and cheeses

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### **Seasonal fruit smoothies** £4.75 per person

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## LIGHT REFRESHMENTS

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### **Option one** £4.00 per person

A selection of biscuits with Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

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### **Option two** £5.75 per person

A selection of freshly baked homemade cookies with Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

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### **Option three** £6.75 per person

A selection of freshly baked muffins and cupcakes with Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

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### **Option four** £7.75 per person

Miniature croissants, pains au chocolat and Danish pastries, with freshly squeezed orange juice and Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions

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### **Option five** £9.95 per person

Selection of freshly baked cakes and cookies  
Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

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### **Option six** £14.00 per person

Unlimited Fortnum & Mason teas, Fairtrade filter coffee, herbal infusions and a selection of biscuits across up to three refreshment breaks



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## FINGER BUFFET

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£28.00 per person

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
- Cream cheese, fennel, herb and cucumber v
- Farmhouse ham and tomato with grain mustard
- Free-range egg and cress with homemade mayonnaise v
- Trealy Farm fennel salami with pickles
- Tarragon and chicken mayonnaise

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Pea, goat's cheese and mint tartlets v

Bruschetta of roasted red and yellow peppers with honey glazed sheep's cheese v

Merguez sausage with cucumber and mango chutney relish

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A selection of mini desserts:

- Mixed berry mess
- Passion fruit cheesecake with mango jelly
- Chocolate pot with vanilla cream
- Fruit salad with fresh cream



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## BUFFET ENHANCEMENTS

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Enhance your selection with the following items:

### Savoury

- Satay chicken wings with peanut sauce gf £3.00
- Jerk chicken skewers with spring onions and mango chutney yoghurt dip £3.00
- Mini beef sliders with mature cheddar cheese and crispy onions £4.00
- Plaice goujons, tartare sauce £4.00
- Smoked haddock fishcakes, aioli sauce £3.50
- Filo prawns with sweet chilli and Thai dipping sauce £4.00
- Lamb samosas, cucumber raitha £3.00
- Spicy lentil fritters with yoghurt and mint v gf £3.50
- Spicy potato fritters with coriander chutney and date relish v £3.50
- Selection of sushi and sashimi, Tamari soy sauce gf £4.00
- Crispy spinach, pine nut and goat's cheese parcels with minted yoghurt v £3.50
- Coronation chicken on crispy poppadum with mango chutney gf £3.50

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### Sweet

- Chocolate cinnamon brownie £3.00
- Apple and sultana turnover £3.00
- Raspberry and custard tart £3.00
- Eton mess £3.00
- Vanilla pana cotta with gooseberry compote £3.00
- Lemon scented rice pudding with cherry compote £3.00
- Strawberry and cream roulade £3.00
- Tiramisu £3.00

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## FORK BUFFET

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£37.00 per person

Selection of Trealy Farm charcuterie with homemade pickles  
Cheddar and red onion marmalade tarts *v*

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

Baked free range Cornish chicken with lemons, capers and a sage butter sauce

Confit duck leg on black pudding mash, buttered Romesco and grain mustard jus

Free range chicken, leek and mushroom pie

Confit belly of Gloucestershire Old Spots pig on roasted apple and endive with grain mustard gravy

Brechin beef in Meantime ale with seasonal vegetables and herb dumplings

Seared Loch Duart salmon, baby lettuce, peas and mint

Steamed sea trout with crushed peas and broad beans served with a saffron cream sauce

Roasted fillet of pollock with a mussel, celeriac and potato butter broth

Squash and sage risotto cake with crumbled goat's cheese, toasted pumpkin seeds and tomato sauce *v*

Potato gnocchi with peas, broad beans, mint and crumbled Fettle cheese *v*

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*Served with:*

Braised rice

Rosemary and garlic roasted potatoes

Seasonal vegetables

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*Please choose two of the salads below to complement your menu:*

Potato, leek and herb

Red cabbage, carrot, white onion, fennel and sultana slaw

Pearl barley, beetroot, parsley and preserved lemon

Secrett's Farm seasonal leaves with cider vinegar dressing

Celeriac, walnut and apple

Chickpea, radish sprout, Fettle cheese and tahini dressing

Cracked wheat, parsley, tomato and spring onion

Green bean, baby artichoke and shallot

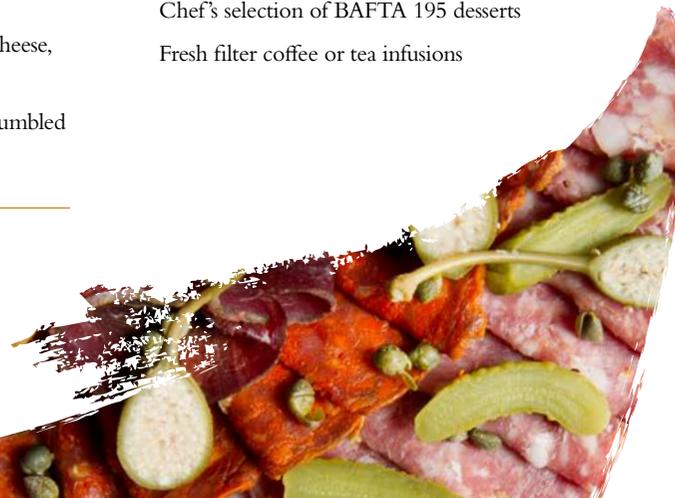
Spelt, goat's curd, rocket and roasted carrot

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Chef's selection of BAFTA 195 desserts

Fresh filter coffee or tea infusions

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## SHARING PLATTERS

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Supplementing any finger or fork buffet, canapé or bowl food reception, these platters are ideal for enhancing the BAFTA 195 offering for lunches and receptions. A minimum of 10 orders per platter is required to add to any other menu.

### Selection of charcuterie

£14.00 per person

Air-dried bresaola, fennel salami and pork loin

Kilner jars of chicken liver parfait with toasted sourdough fingers

Handmade pork pies with piccalilli

Smoked chicken and celeriac salad on crispy ficelle

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### Selection of seafood

£14.00 per person

Severn and Wye smoked VAR salmon with pickled cucumber

Goujons of plaice with sauce gribiche

Pickled herrings with beetroot relish, sour cream and dill

Kilner jars of smoked mackerel and horseradish pâté with rye crackers

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### A selection of sliders

£18.50 per person

Pulled slow-cooked pork shoulder with chipotle mayonnaise and caramelised apples

Cornish crab and dill patties with lemon mayonnaise and crispy slaw

28-day Aberdeen Angus beef patties, Oglefield cheese, tomato relish and crispy lettuce



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## SEATED LUNCH MENU

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£38.00 per person

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

### Starters

Severn and Wye smoked salmon with beetroot and sesame relish, orange salad and dill cream

Terrine of confit and smoked corn fed chicken with pickled vegetables and black olive soil

Chilled Heritage beetroot soup with Cornish crab and Rosary goat's cheese cream v

Honey glazed ham hock, leek and goat's cheese tart with Secrett's Farm salad leaves and pine nut dressing

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### Main courses

Black olive crusted confit leg of Gressingham duck with white bean cassoulet and spring greens

Seared fillet of sea trout on crushed minted Jersey Royals, peas and broad beans with roasted baby gem lettuce and served with a lemon and horseradish sauce

Fillet of Dingley Dell pork with crispy Trealy Farm Monmouthshire beech smoked air-dried ham, confit onion and sage mashed potatoes with pea purée and grain mustard jus

Roasted breast of corn fed chicken served with crispy potatoes, buttered spinach, blackened shallots and lemon butter sauce

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### Desserts

Glazed lemon tart with vanilla Italian meringue and citrus salad

Rhubarb and custard crunch - poached rhubarb, vanilla crème brûlée and hazelnut granola

BAFTA marmalade vodka Baba with vanilla cream and seasonal fruit

Treacle tart with clotted cream and salted caramel sauce

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A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions with homemade Florentines

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## AFTERNOON TEA

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£18.50 per person

*Traditional English finger sandwiches:*

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 ✓

Scones with seasonal homemade jam and clotted cream

Afternoon teacake

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions



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## CHAMPAGNE AFTERNOON TEA

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£33.00 per person

A glass of Taittinger Brut Réserve

*Traditional English finger sandwiches:*

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 ✓

Freshly baked scones with seasonal homemade jam and clotted cream

*Selection of homemade traditional British cakes and pastries:*

Rhubarb and custard macaroon

Mixed berry tart

Rose éclair

Bakewell slice

Jaffa cake

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions



## CANAPÉ RECEPTIONS

Six canapés: £19.50 per person

Eight canapés: £25.50 per person

Ten canapés: £28.50 per person

Three canapés and a glass of Champagne Taittinger: £21.00 per person

Three canapés and a BAFTA Signature Cocktail: £21.00 per person

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

### Served cold

Scorched sea trout with pickled mouli, yuzu kosho crème fraîche and grapefruit caviar

Loch Duart beetroot cured salmon, rye cracker, bergamot and dill mayonnaise *(Film Award canapés 2016)*

Smoked Severn and Wye salmon tartare, granary croute, cucumber pickle, fennel fronds and beetroot caviar *(Film Award canapés 2015)*

Smoked Lincolnshire Poacher puff with chicken and apple salad, spicy tomato pickle and crispy skin *(Film Award canapés 2016)*

Compressed ham hock terrine with pea espuma and crispy pork wafers

Trealy Farm Monmouthshire beech smoked air-dried ham wrapped around crispy onion breadsticks with apple chutney *(Film Award canapés 2015)*

Cotswold quail's egg with dill mayonnaise and tomato pickle served in a crispy Berkswell cheese cup *(Film Award canapés 2015)* v

Compressed water melon with homemade labneh, basil cress and sumac powder v gf

Walnut sables with pickled rhubarb and Cornish Blue cheese espuma v

Isle of Wight spicy tomato and cucumber shot with an aubergine and green olive skewer and basil oil v vegan gf

Crispy dark rye with pickled golden beetroot, pear gel and cranberry granola *(Film Award canapés 2016)* vegan

### Served warm

Seared Isle of Man queen scallops with Trealy Farm spicy sobrasada, sweet onion purée and basil crumb

Smoked haddock and spring onion 'Bonbon' with a Romesco sauce pipette

Fingers of plaice with lemon and dill mayonnaise

Honey and balsamic glazed Cumberland sausages with a choice of grain mustard potato mousseline or homemade tomato ketchup

Roast 28 day aged Aberdeen Angus fillet steak from Brechin, triple cooked chips with horseradish cream or smoked onion mayonnaise

Gloucestershire Old Spots pork belly with caramelised apples and chipotle mayonnaise

Orange and cumin braised shoulder of lamb with red onion marmalade wrapped in poppy seed pastry with blood orange hollandaise

Crispy Heritage potatoes with wild mushroom relish and tarragon foam v

Pea, broad bean and mint arancini with Rosary goat's cheese foam v

Cheddar and caramelised shallot tartlets with tomato pickle and crispy caper v



## CANAPÉ RECEPTIONS CONTINUED

Six canapés: £19.50 per person    Eight canapés: £25.50 per person    Ten canapés: £28.50 per person

Three canapés and a glass of Champagne Taittinger: £21.00 per person    Three canapés and a BAFTA Signature Cocktail: £21.00 per person

### Asian style canapés

#### Savoury

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

Vegetable dumplings with black vinegar and chilli dipping sauce *v*

Sweet Atlantic prawns wrapped in wonton pastry with honey, soy and chilli dip

Braised lamb shoulder fritter with Korean red bean chilli mayonnaise

Chicken satays with peanut sauce

#### Sweet

Lime leaf and bitter chocolate macarons

Gulab jamun

Spiced saffron ice cream cones

### Desserts

Burnt Cambridge cream with rhubarb jelly and yoghurt crisps

Black Forest chocolate cup

Welsh cakes with vanilla cream cheese and raspberries

Vanilla ice cream, raspberry and lemon baked Alaska cones

Coconut and mango marshmallow skewers

Cinnamon beignets with spiced hot chocolate sauce

Cherry crumble tartlets with vanilla and cinnamon custard

Poached rhubarb, pistachio sponge and vanilla cream pavlovas

Salted caramel and bitter chocolate macarons





## BOWL FOOD

Four bowl food: £29.00 per person    Five bowl food: £35.00 per person    Additional bowls: £5.50 per item

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

### Served cold

Compressed watermelon with Fettle cheese and crispy ham, pomegranate molasses and torn mint

Warm salad of grilled Cornish mackerel, charred Isle of Wight Heritage tomatoes, pickled candy beetroot, smoked aubergine relish, lemon and black olive dressing

Cornish crab salad with pickled radishes, soft quail egg and tomato gazpacho

Cider and honey cured fillet of sea trout with roasted and pickled beets, seaweed salad, beetroot caviar and dill mayonnaise

Gressingham guinea fowl terrine with a salad of grains, Heritage carrots and crispy Trealy Farm Monmouthshire air-dried pork collar with pickled golden raisins

Isle of Wight Heritage tomatoes, smoked aubergine purée, caramelised onion wafers, black olive mozzarella and basil salad ✓

British quinoa, spring peas, mint, rye croutes and goat's cheese salad ✓

### Asian style

Glass noodles stir-fried with mushrooms and fermented bean curd ✓

Thai chicken, coconut and lemon grass curry with steamed rice

Twice cooked pork belly with soy, star anise and broccoli salad

Braised beef ribs with sweet fish sauce and noodles

### Served warm

Lincolnshire pea and mint risotto with pea shoots and Rosary goat's cheese foam ✓

Chargrilled portobello mushrooms with potato gnocchi, rocket pesto and shaved parmesan ✓

Beetroot and chickpea masala with steamed rice, crispy onion fritter, tomato jam, cucumber and mango chutney yoghurt ✓

Salt cod and chive fish cakes with minted pea purée, crispy potatoes and lemon butter sauce

Braised feather blade of beef with spiced cauliflower purée, red onion marmalade and red wine braising liquor

Grilled fillet of bass on smoked mashed potato with a saffron and mussel cream sauce, Cornish samphire and artichoke crisps

Roast breast of corn-fed Devonshire chicken with butter bean and Trealy Farm chorizo, confit of aubergine, crispy cabbage and red wine jus

### BAFTA Classics (All served warm)

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

195 classic prawn cocktail with whipped avocado and buttermilk toasts

Mini Cumberland sausages on creamed mashed potatoes with mushroom and grain mustard gravy

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

28 day aged Scottish premier beef burgers in brioche with pickles, red onion and Montgomery cheddar cheese with skinny fries

Fish pie topped with a Quicke's cheddar and potato crust

Crumbed plaice fingers with triple cooked chips and homemade tartare sauce

### Desserts

Vanilla cheesecake mousse with cinnamon crumble and mixed berry compote

Baked stem ginger cheesecake with poached rhubarb, vanilla marshmallows and rhubarb foam

Dark chocolate mousse with white chocolate crumble, pistachio sponge, salted caramel popcorn and popping candy

Deconstructed banoffee pie

Vanilla burnt cream with yuzu curd, lychee salad and pistachio meringue

Velvet 65% buffalo supermilk chocolate with blueberry & raspberry white crémeux with a pumpkin seed granola

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## SEATED DINNER

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from £52.00 per person

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

### Starters

- Cornish crab salad with pickled radishes, soft quail egg and tomato gazpacho
- Searred Scottish scallops with sea vegetables, crispy bacon and salad vierge
- Roast Norfolk quail with a salad of British quinoa, Heritage carrots and pickled cauliflower with Dorset black garlic mayonnaise
- Cider and honey cured fillet of sea trout with roasted and pickled beets, seaweed salad, beetroot caviar and dill mayonnaise
- Duck and ham hock terrine with piccalilli gel, crispy crackling and celeriac and apple salad
- Loch Duart salmon Ballotine with herbed crème fraîche and salmon caviar, pickled cucumber and Pimms jelly
- Warm salad of grilled Cornish mackerel, charred Isle of Wight Heritage tomatoes, pickled candy beetroot, smoked aubergine relish, lemon and black olive dressing
- Crispy Monmouthshire air-dried ham with compressed watermelon, beetroot relish, Fettle cheese and a mint & chilli dressing

### Main courses

- Roasted rump of 'Berkshire Downs' lamb, confit of shoulder, watercress and potato foam, roasted squash, sweet roasted onion and lentil jus
- 'Wadhurst Estate' venison Wellington, juniper berry jus, potato gratin, glazed red cabbage, buttered swede, stem broccoli
- Breast of guinea fowl served with a confit leg fritter and crushed peas, rosemary flavoured crispy potatoes, truffled celeriac cream and red wine jus
- Grilled Fillet of bass on smoked mashed potato with a saffron and mussel cream sauce, Cornish samphire and artichoke crisps
- Baked fillet of Loch Duart salmon with crab and chive on crushed jersey royals, peas and broad beans, lemon butter sauce and tomato oil
- Roast breast of corn-fed Devonshire chicken with butter bean and Trealy Farm chorizo, confit of aubergine, crispy cabbage, and red wine jus
- Roast 30 day fillet of beef from Brechin with a potato and porcini compression, steamed vegetables and summer truffle jus
- Slow cooked 30 day feather blade of beef from Brechin with spiced cauliflower purée, buttered spinach, potato fondant and served with a bordelaise sauce



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## SEATED DINNER CONTINUED

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from £52.00 per person

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

### Desserts

Lemon tart with textures of meringue, verbena sorbet and lime gel

Baked mascarpone tart with strawberry foam and mint jelly

Chocolate and hazelnut pudding with white chocolate and 'Climpson Estate' espresso parfait, caramelised hazelnuts and cocoa nib tuile

Baked stem ginger cheesecake with poached rhubarb, vanilla marshmallows and rhubarb foam

Coconut and mango panna cotta with pistachio soil, pineapple and passion fruit parcels and yoghurt, vanilla and lemon grass sorbet

Dark chocolate mousse with white chocolate crumble, pistachio sponge, salted caramel popcorn and popping candy

Summer pudding with a summer berry macaroon and vanilla and yoghurt ice cream

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Fortnum & Mason teas and Fairtrade filter coffee with pralines by Hotel Chocolat and handmade petites fours

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## VEGETARIAN LUNCH & DINNER OPTIONS

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*Please choose one starter and one main course for your guests with special dietary requirements:*

### Starters

Isle of Wight Heritage tomatoes, smoked aubergine purée, caramelised onion wafers, black olive mozzarella and basil salad

Roasted Secrett's Farm beetroot with balsamic jelly, toasted pine nuts and sesame relish with Tims Dairy Greek yoghurt

Lettuce and courgette velouté with roasted artichokes, mint crème fraîche and lemon oil

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### Main courses

Wild mushroom and leek fritters with creamed savoy cabbage, roasted carrots, burnt shallots and lemon butter sauce

Worcester pea risotto with broad beans and lettuce, crispy salsify and Rosary goat's cheese foam

Pumpkin and potato pikelet, Colston Bassett stilton, pear, bitter leaves and candid walnut salad

## DINING ENHANCEMENTS

### Pre-dinner

Glass of Champagne Taittinger and Chef's selection of three canapés £20.00 per person

Chef's selection of four canapés £13.00 per person

### Amuse-bouche

£4.00 per item

*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

### Pre-dessert

£4.00 per item

*Little palate cleansers*

Citrus salad with lemongrass ice cream v

Pineapple granita with a coconut mousse

Amalfi lemon jelly with Earl Grey Madeleines v

Rhubarb compote with English vanilla cream v

Blackcurrant sorbet with lime jelly

### Chocolate

£4.00 per person

Mini BAFTA Chocolate masks, served at BAFTA Awards' ceremonies, ideal with coffee or boxed as table favours

Hotel Chocolat gift boxes available on request

## BRITISH CHEESE BOARD

*We are delighted to present Paxton & Whitfield of Jermyn Street as our nominated cheese supplier. With over 300 years of history, Paxton & Whitfield has presented a list of some of the finest British cheeses to accompany your menu at BAFTA. Your selection will be presented with apple, grapes, homemade chutney and a selection of crackers.*

*Three choices of cheese: £8.00 per person Four choices of cheese: £11.00 per person*

### Baronet

Reblochon-style Jersey milk cheese  
*Wiltshire*

### Westcombe Cheddar

Traditional West Country farmhouse cheddar  
*Somerset*

### Baltic

Washed-rind cow's milk cheese  
*Northumberland*

### Beenleigh Blue

Ewe's milk blue cheese  
*Devon*

### Lincolnshire Poacher

Unpasteurised, traditional rennet hard cow's milk cheese  
*Lincolnshire*

### Tunworth

Camembert-style cow's milk cheese  
*Hampshire*

### Double Gloucester

Traditional Double Gloucester from Jonathan Crump  
*Gloucestershire*

### Berkswell

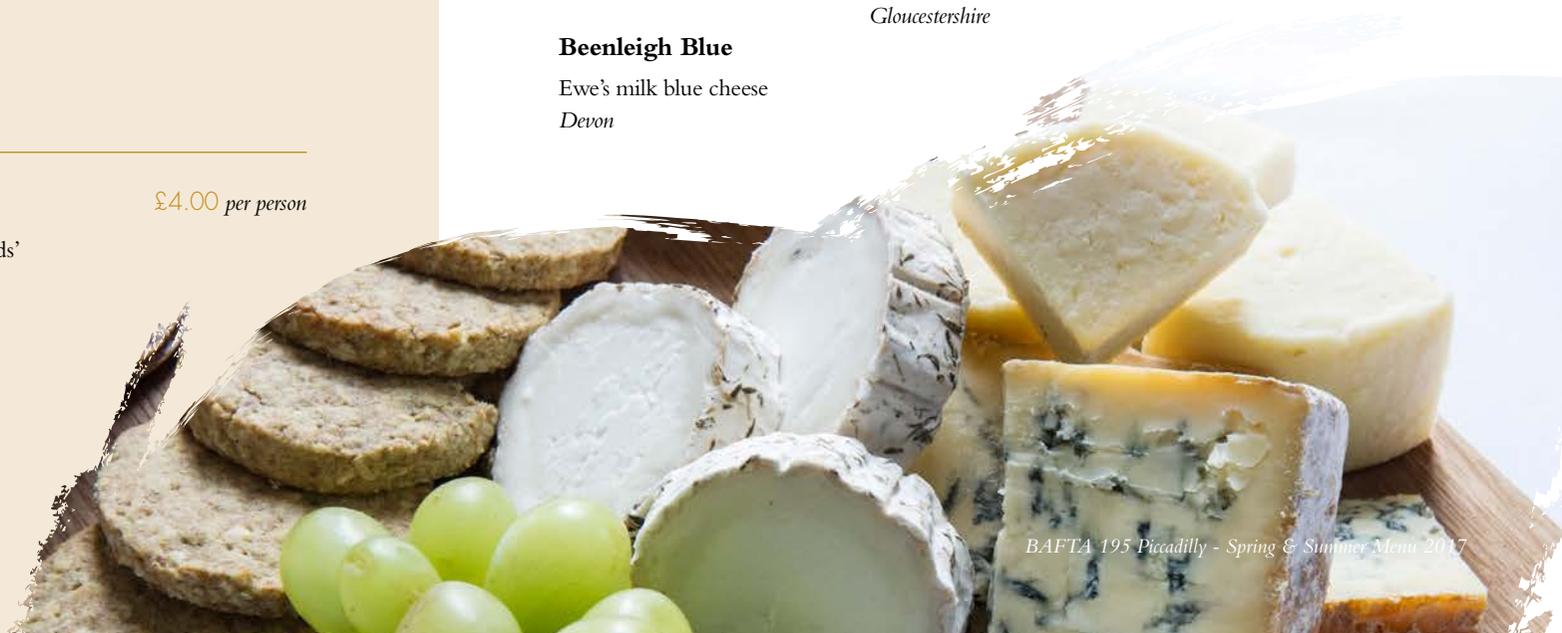
Hard ewe's milk cheese  
*West-Midlands*

### Oglesfield

Semi-hard Jersey milk washed-rind cheese  
*Somerset*

### Cornish Blue

Traditional rennet blue cheese  
*Cornwall*



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## BAFTA 195 PICCADILLY EXPERIENCES

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### BAFTA 195 Experiences

Our BAFTA Experiences are the ultimate celebration of the moving image, combining talents in front of and behind the camera, with 195 Piccadilly flair. These Experiences give you an insight into the worlds of film and television from the craftspeople that make your favourite films and shows happen.

Go *Inside Screen* courtesy of a BAFTA talent giving an insider's view of life on set; revisit a classic with our *Heritage Screen*; enjoy immersive dining with our *Eat Screen*; or entertain the kids with educational and fun activities during our interactive *Family Screen*.

For more information, contact us on 0207 292 5860.

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### Tastings

We are delighted to arrange a number of interesting and informative food and beverage tastings, from our partners and in-house experts, to enhance your event. Prices are available on request.

#### *Food tastings*

hosted by Head Chef, Anton Manganaro

#### *Cheese tasting*

with Paxton & Whitfield

#### *Drinks tastings*

hosted by Club Manager, Graham Lloyd-Bennett

#### *Cocktail Masterclass*

recreating the BAFTA Signature Cocktail

#### *Champagne tasting*

hosted by a Champagne Taittinger expert

### Accredited list of suppliers

Flowers, lighting, entertainment and production are all available from our great suppliers who regularly work with us.

Your dedicated Event Manager will assist with advice and guidance, or visit our website for further information:

[www.bafta.org/195](http://www.bafta.org/195)

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### We include the following in all our menu pricing

'BAFTA 195 Piccadilly' cutlery, crockery and glassware

A selection of 6ft trestle tables, 5ft round tables and poseur tables

Perspex chairs with black seat pads

Crisp white napkins

Professional service staff (in white shirts, black trousers and BAFTA waistcoat and BAFTA bowtie)

An Event Manager to assist with your event

