



195
PICCADILLY

SAMPLE CHRISTMAS MENUS

Created by BAFTA 195's Head Chef Anton Manganaro

STARTERS

Seared carpaccio of 28 day aged beef from Brechin with Cornish Gouda and caramelised onion sables, pickled winter vegetables and horseradish cream

Scorched fillet of Loch Duart salmon with pickled radishes, Yuzu kusho crème fraîche and grapefruit caviar

Cornish Crab salad with celeriac cream, apple jelly, potato and crispy onion wafers

Corn-fed chicken, pistachio and wild mushroom ballotine with pickled carrots, black garlic mayonnaise and crispy chicken skin

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

MAINS

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

Roasted rump of lamb on spiced braised red cabbage with a crispy shoulder of lamb fritter, rosemary fondant potato and salt baked parsnips

Roasted breast of Gressingham duck with smoked aubergine purée, white bean stew and seared greens

Slow roasted loin of 28 day aged beef from Brechin with a winter vegetable compression, seared shallots, spinach purée and horseradish mashed potatoes

Baked Cornish hake with a crab and dill crust served on parsley mashed potatoes with crab and preserved lemon fritters, shellfish cream and sea vegetables

DESSERTS

Traditional Christmas pudding with brandy and ginger sauce

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

Bitter chocolate tart with poached cherries and almond panna cotta

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

Vanilla cheesecake mousse with clementine jelly, muscovado crumble and cranberry sorbet

VEGETARIAN MENU

Starters

Celeriac cream and apple jelly served with pickled celeriac and apple, golden raisins, seeded crackers and toasted hazelnuts

Winter beet salad pickled and roasted with a goat's curd mousse, beetroot caviar, parsley relish and pine nuts

Mains

Shallot tart with a wild mushrooms and celeriac relish, winter greens served with a goat's cheese and truffle foam

Chestnut and wild mushroom risotto with a grain mustard butter foam and crispy root vegetables

CHRISTMAS AFTERNOON TEA

£28.00 *per person*

Selection of sandwiches

Roast Bronze legged turkey with stuffing and cranberry jelly in buttermilk bread

Farmhouse honey roast ham with piccalilli on Viennese baguette

Severn and Wye smoked salmon with cream cheese and fennel on wholemeal bread

Free-range egg and cress mayonnaise on caramelised onion bread

Sweet treats

Freshly baked pecan, cranberry and cinnamon scones with clotted cream and bramble jam

Mini 195 Piccadilly trifle with '100s and 1000s'

Mince pies topped with vanilla sable and served with cognac butter

Chocolate and cherry torte

Traditional Christmas cake
