



195

PICCADILLY

AUTUMN & WINTER MENU 2017/2018



BAFTA 195 PICCADILLY

The home of the British Academy
of Film and Television Arts

WELCOME

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.

v = vegetarian gf = gluten free vegan = vegan

CONTENTS

Breakfast Menus / Light Refreshments	03
Finger Buffet / Buffet Enhancements	05
Fork Buffet	06
Sharing Platters / Lunch Menu	07
Afternoon Tea / Champagne Afternoon Tea	09
Canapé Receptions	10
Bowl Food (grazing menu)	11
Seated Dinner	13
Dining Enhancements / British Cheese Board ...	15
BAFTA 195 Piccadilly Experiences	16

Keep up-to-date with BAFTA 195 online:

 BAFTA195Piccadilly

 @BAFTA195

 @BAFTA195

 BAFTA195

BAFTA 195 Piccadilly, London W1J 9LN

195Piccadilly@bafta.org

+44 (0) 20 7292 5860

www.bafta.org/195

BREAKFAST MENUS

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

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

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

Seasonal fruit smoothies

£4.75 per glass

LIGHT REFRESHMENTS

Option one

£4.00 per person

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

Option two

£5.75 per person

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

Option three

£6.75 per person

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

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

Option five

£9.95 per person

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

Option six

£14.00 per person

Unlimited Fortnum & Mason teas, Fairtrade filter coffee, herbal infusions and a selection of biscuits throughout your daytime conference



FINGER BUFFET

Option one

£28.00 per person

Selection of open and closed sandwiches, baguettes and bagels with a variety of fillings and toppings, including:

- Cucumber with fennel and herb cream cheese
- Farmhouse ham and tomato with grain mustard butter v
- Free-range egg and cress with homemade mayonnaise v
- Trealy Farm fennel salami with red onion marmalade and pickles
- Severn and Wye smoked salmon with cream cheese
- Coronation chicken

Rocket pesto, mixed marinated peppers and goat's curd on toasted rosemary bread v

Wild mushroom tartlets with truffled mascarpone v

Merguez sausages with cucumber and mint raita

A selection of mini desserts:

- Flourless chocolate cake with salted caramel ganache
- Spiced plum, gingerbread and burnt cream
- Baked mascarpone tart with mandarin gel
- Fresh fruit salad

Filter coffee or tea

BUFFET ENHANCEMENTS

You can enhance your selection with the following items:

£3.50 per item

Savoury

- Crispy spinach, pine nut and goat's cheese parcels with minted yoghurt v
- Spicy lentil fritters with yoghurt and mint v
- Taleggio, wild rocket and red onion marmalade wrap v
- Rare-roasted beef with horseradish cream-filled mini Yorkshire pudding
- Smoked Lincolnshire trout rillettes with pickled cucumber
- Smoked salmon and dill fish cakes with preserved lemon mayonnaise
- Mozzarella-stuffed arancini
- Miniature baked potato, sour cream and Keta caviar
- Sesame prawn toast with dipping sauce
- Smoked haddock fishcakes with aioli sauce
- King prawn filo wraps with sweet chilli jam
- Selection of sushi and sashimi with Tamari soy sauce
- Lamb samosas with tamarind and date dipping sauce

Sweet

- Egg custard and nutmeg tart
- Mulled pear, meringue and chantilly cream mess
- Carrot cake with orange cream cheese
- Chocolate fudge cake
- Apple and vanilla custard flan with chantilly cream

FORK BUFFET

£37.00 per person

Selection of Trealy Farm charcuterie with homemade pickles
Red pepper and goat's cheese tarts ✓

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

Roast Devonshire chicken with bacon lardons, baby onions and black cabbage with truffled jus

Braised Moroccan lamb with chickpeas, merguez lamb sausage with cucumber and harissa yoghurt

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, shiitake mushrooms and black beans

Asian-spiced slow roasted Old Spot pork belly with kimchi, coriander and radish salad

Roast fillet of Dingley Dell pork, chestnuts, mushrooms and buttered leeks with a chestnut cream sauce

Fillet of haddock with creamed spinach, shallot confit and grain mustard 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 confit fennel, green olive and saffron broth

Pumpkin and sage risotto cake with roasted carrots and salsify with black cabbage pesto ✓

Cropwell Bishop Stilton and spinach stuffed portobello mushrooms with a shallot and rosemary crust and a lemon butter sauce ✓

Potato gnocchi with butternut squash, chopped broccoli, Berkswell flakes and crispy sage ✓

Served with:

Braised rice

Skin-on roasties with lemon, thyme and garlic butter

Seasonal vegetables

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

Seasonal leaves with balsamic dressing

Potato, beetroot and red onion

Potato, leek, shallot and chive Purple sprouting broccoli, lemon and cracked black pepper dressing, spring onion and coriander

Celeriac, apple toasted hazelnut and grain mustard

Cabbage, carrot and caraway slaw

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

Honey-roasted squash, pomegranate and pine nuts

Chef's selection of BAFTA 195 desserts

Fresh filter coffee or tea infusions

SHARING PLATTERS

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

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

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, Oglesfield cheese, tomato relish and crispy lettuce

LUNCH MENU

£38.00 per person

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

Starters

Confit ham hock terrine with pickled cucumber, quinoa and sultana raisin salad and gribiche mayonnaise

Beetroot cured salmon with black garlic mayonnaise, pickled mouli, turnip and grain mustard relish, clementine salad and dill cracker

White onion and Suffolk cider soup with Trealy Farm chorizo and goat's cheese fritters

Smoked Lincolnshire trout and spinach tart with winter leaves and horseradish dressing

Main courses

Grilled fillet of hake with a cheddar rarebit topping, crushed potatoes with confit leeks and mushrooms and a dill and tomato sauce

Roasted breast of corn fed chicken on a polenta cake, smoked aubergine and greens with a black olive jus

Confit leg of duck on truffled celeriac mash and white bean cassoulet and rosemary oil

Grilled rib eye of Dingley Dell pork, rosemary and confit garlic mashed potatoes, roast butternut and charred broccoli with grain mustard and red wine jus

Desserts

Treacle tart with clotted cream and salted caramel sauce

Mulled plum compote with cinnamon crumble and burnt cream

Chocolate panna cotta with crème fraîche and vanilla mousse and hazelnut shortbread

Roast pineapple and Malibu Baba with coconut cream

A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions with pralines by Hotel Chocolat and handmade petites fours

Vegetarian options available on page 12



AFTERNOON TEA

£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

CHAMPAGNE AFTERNOON TEA

£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

Slow-cooked ham hock terrine with honey-roasted pumpkin foam and crispy pork skin

Chicken liver parfait with apple jelly and hazelnuts on spiced gingerbread crisp

Smoked duck breast with blood orange jell, celeriac and mustard relish on crispy duck skin

Severn and Wye smoked salmon with salted lemon and dill crème fraîche and beetroot caviar

Atlantic prawn and grapefruit cones with avocado mousse and black olive soil

Cornish crab, crispy bacon and apple gel served on a flax seed and fennel cracker

Cider cured sea trout with honey mustard mayonnaise and pickled golden beetroot

Beetroot gazpacho shot with a goat's cheese and poppy seed puff ▾

Crispy cones with Stilton foam, apple chutney and caramelised onion powder ▾

Truffled celeriac mousse on crispy rye bread with shaved Spenwood cheese ▾

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 or homemade HP sauce

Salt beef croquettes with horseradish and tarragon hollandaise

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

Fingers of plaice with dill and lemon mayonnaise

Smoked haddock and sesame fritters with a smoked garlic butter sauce pipette

Spicy heritage potato fritters with Greek yoghurt and mango chutney relish ▾

Beetroot pikelets with pickled apple, Rosary goat's cheese foam and spiced pumpkin seeds ▾

Wild mushroom tartlets with black truffle mayonnaise ▾

Leek and cheddar arancini with a beetroot foam ▾

Desserts

Served cold

Buttermilk pudding with apple compote and gingerbread

Mandarin and Tahitian vanilla cheesecake tart

Bitter chocolate and sea salt macaroons

Walnut shortbread with Climpson Estate's espresso mouse and yoghurt crispies

Milk chocolate and hazelnut mousse with honeycomb

Malibu and coconut truffles with pineapple gel

Served warm

Banoffee tart

Cinnamon doughnut served with spiced hot chocolate sauce, peanut butter caramel and apricot and vanilla jam

Treacle tart with clotted cream

Sticky toffee pudding with salted caramel

Apple and almond turnover with vanilla and cinnamon custard

Asian style canapés

Served cold

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

Oysters with red chilli nahm jim

Prawn and green mango relish on spicy rice cakes

Served warm

Sesame prawn toast with sweet chilli sauce

Grilled pork skewer with peanut sauce

Salt and pepper squid with sweet soy

Sweet

Lemongrass and white chocolate macaroon

Green tea custard tart with caramelized pineapple and sesame brittle

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

Beetroot cured seatrout with pickled radishes and Secrett's Farm heritage carrots, blood orange caviar and Yuzukōsho dressing

Severn and Wye smoked salmon tartar with preserved lemon and shallots, quail egg, cucumber and chilli pickle, beetroot caviar and rye croutes

Cornish crab served on a pumpkin panna cotta, crispy smoked bacon, quinoa and linseed cracker with apple jelly and toasted pine nuts

Confit duck terrine with home smoked duck breast, pickled beets, cranberry and walnut granola, black truffle mayonnaise

Salad of watercress, Yorkshire fettle cheese and orange with slow roasted beetroot and toasted pumpkin seeds ▾

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

Served warm

Herb crusted fillet of hake with parsley mashed potato, white bean and Trealy Farm chorizo stew

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

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

Slow cooked Asian spiced belly of pork with Asian slaw and spicy red chilli and lime mayonnaise

Honey roasted pumpkin, spinach and potato fritter with caramelised onion and cider purée, charred purple sprouting broccoli, roast pumpkin and black garlic mayonnaise ▾

Potato dumplings with roasted butternut squash, baby spinach, Caerphilly cheese and pine nuts ▾

BAFTA Classics

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

195's special slow braised beef blade cottage pie

195's special 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 fish fingers with triple cooked chips and homemade tartar sauce

Scottish Salmon and dill fish cakes with mushy peas and lemon foam

Flat mushroom and radicchio risotto, shaved Caerphilly cheese and crispy parsnips ▾

Desserts

Cherry Bakewell with vanilla ice cream

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

Valrhona chocolate mousse with peanut butter shortbread, peanut brittle and vanilla cream

Baked custard tart topped with cinnamon crumble and served with an apple brandy cream

Poached pear with Earl Grey brûlée cream, lemon soil and vanilla and blackcurrant meringue

Apple meringue with caramelised apple, apple jelly and frozen fennel snow

Baked peanut butter cheesecake on a vanilla cookie with crème fraîche sorbet and banana jelly

Mulled Autumn pear, meringue, vanilla and yoghurt cream



SEATED DINNER

from £52.00 per person

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

Starters

Slow cooked ham hock terrine with a Trealy Farm black pudding fritter, pear and vanilla gel, pickled celeriac and kohlrabi slaw

Severn and Wye smoked salmon tartar with preserved lemon and shallots, quail egg, cucumber and chilli pickle, beetroot caviar and rye croutes

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

Cornish crab served on a pumpkin panna cotta, crispy smoked bacon, quinoa and linseed cracker with apple jelly and toasted pine nuts

Roast Norfolk quail with a salad of grains, heritage carrots and crispy chicken skin

Confit duck terrine with home-smoked duck breast, pickled beets, cranberry and walnut granola, black truffle mayonnaise

Cornish crab and scallop lasagne with a shellfish cream sauce and carrot spaghetti

Monmouthshire Spiced Air Dried Beef Carpaccio with a Caesar dressing and marinated anchovy salad

Main courses

Confit of Dingley Dell pork belly with a butter bean and Trealy Farm chorizo casserole, winter greens, pomegranate molasses and red wine jus

Roast breast of corn fed chicken with a thyme potato cake, carrot purée, leek and mushroom fricassee, truffle dumplings and roast chicken gravy

Grilled fillet of hake with spiced cauliflower purée, crispy potatoes, charred shallots and greens served with a lemon butter and tarragon sauce

Roast breast of Barbary duck with slow cooked spiced red cabbage, gratin potatoes and honey roasted apple, served with an apple brandy sauce

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

Roast breast of West Country guinea fowl, butternut and London honey purée with a fritter of its leg, prunes wrapped in smoked bacon and winter sprouts with juniper-infused jus

Cumin rubbed Berkshire Downs rump of lamb on preserved lemon and black olive couscous served with a croustillant of slow cooked shoulder, caramelised sweet potato purée and a pine nut, piquillo pepper and braising liquor

Seared fillet of Loch Duart salmon with pak choi, crispy prawn and shiitake mushroom wontons, soya bean and spring onion broth with lotus root crisps

SEATED DINNER CONTINUED

from £52.00 per person

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

Desserts

Apple and almond tart with Bramley apple sorbet and vanilla cream

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

Vanilla cheesecake mousse with clementine jelly, Breton sablé and blood orange sorbet

Vanilla panna cotta with chestnut cream cannoli, saffron poached pear, chocolate gelato and hazelnut crumble

Bitter chocolate mousse with peanut butter ice cream, "100s and 1000s", vanilla crème fraîche and salted caramel sauce

Heritage Apple Plate: Bramley apple sorbet, crispy parcel of Lord Lambourne apples and almonds, burnt cream with russet apple jelly

Hotel Chocolat 100% super milk chocolate tart with black cherry jelly, sesame brittle and tonka bean ice cream

Carrot and pistachio cake with orange marmalade and cream cheese ripple ice cream, gingerbread crumbs and golden raisins

A selection of Fortnum & Mason teas, Fairtrade filter coffee and herbal infusions with pralines by Hotel Chocolat and handmade petites fours

VEGETARIAN LUNCH & DINNER OPTIONS

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

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

Pressed leek terrine with soft cooked quail eggs, black truffle mayonnaise, crispy Berkswell cheese and herb purée

Main courses

Slow cooked duck egg with caramelised onion and sage creamed potatoes, wild mushrooms, crispy salsify and lemon butter sauce

Honey roasted pumpkin, spinach and potato fritter with caramelised onion and cider purée, charred purple sprouting broccoli, roast pumpkin and black garlic mayonnaise

Chestnut and wild mushroom risotto with caramelised endive, grain mustard foam and crispy root vegetables

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 soured 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

Lincolnshire Poacher

Unpasteurised, traditional rennet hard cow's milk cheese

Lincolnshire

Berkswell

Hard ewe's milk cheese

West-Midlands

Westcombe

Cheddar

Traditional West Country farmhouse cheddar

Somerset

Tunworth

Camembert-style cow's milk cheese

Hampshire

Oglesfield

Semi-hard Jersey milk washed-rind cheese

Somerset

Baltic

Washed-rind cow's milk cheese

Northumberland

Double Gloucester

Traditional Double Gloucester from

Jonathan Crump
Gloucestershire

Cornish Blue

Traditional rennet blue cheese

Cornwall

Beenleigh Blue

Ewe's milk blue cheese

Devon

BAFTA 195 PICCADILLY EXPERIENCES

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.

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

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