



195
PICCADILLY

CHRISTMAS AT BAFTA 195

2017



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 inspired catering by our Head Chef Anton Manganaro and a wealth of creative beverage expertise from our Club Manager Graham Lloyd-Bennett, you are in great hands to deliver an event to remember.

Our Christmas Package is designed around a dinner taking place in the David Lean Room and Foyer Bar. There is no end to the possibilities available in personalising your event, or bringing a 'BAFTA 195 Experience' into the proceedings. Why

not screen a Christmas blockbuster of your favourite festive film or include a Heritage Screen Experience into the event?

Our Events Team can assist with adding any details to your celebration along with a selection of BAFTA 195 Experiences and masterclasses including cocktail making and champagne tastings. Please ask one of our expert team for further details by calling us on 0207 292 5860 or emailing 195piccadilly@bafta.org.

Visit our website for more information on our BAFTA 195 Experiences: www.bafta.org/195-piccadilly/experiences

CHRISTMAS PACKAGES

from £99.00 + vat per person*

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 petits fours, pralines by Hotel Chocolat 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

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

Uplighters around the room to colour-wash the space

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

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 canapés
£21.00 per person

Gold or red seat pads from £1.50 per chair

Enhanced linen from £20.00 per table

Unlimited drinks packages from £26.50 per person

Cheese boards from £8.00 per person

Table centres from £50.00 per table

Sweet 'pick and mix' stations from £350.00 each

Red carpets from £400.00 each

Fairy lights / starlight walls from £500.00

Chocolate fountains from £500.00 each[†]

Dance floors from £600.00 each

DJs from £800.00 each

Photo booths from £800.00 each

Party bands from £1,600.00

Please ask for further details on all our event enhancements as we would be delighted to put a bespoke quotation together for you.

[†] Get in touch for more information on our BAFTA 195 Experiences. Prices start from £115.00 + vat per person (based on 200 guests)

All our prices are excluding VAT

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



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CHRISTMAS MENU

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



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