



195
PICCADILLY

SPRING MENU 2018



BAFTA 195 PICCADILLY

The home of the British Academy
of Film and Television Arts

WELCOME

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

All prices exclude VAT

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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

Trealy 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

Trealy Farm black pudding muffins with tomatoes and mushrooms

Sliced seasonal fresh fruit platter v **vegan**

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

£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

-
- 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

A selection of mini desserts:

- Poached rhubarb mess
- Passion fruit cheesecake with mango jelly
- Chocolate pot with vanilla cream
- Fruit salad with fresh cream

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

BUFFET ENHANCEMENTS

You can 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 with tartare sauce £4.00
- Smoked haddock fishcakes with aioli sauce £3.50
- Filo prawns with sweet chilli and Thai dipping sauce £4.00
- Lamb samosas with cucumber raita £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 with 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

Sweet

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

FORK BUFFET

£37.00 per person

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

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 spring vegetables and herb dumplings

Seared Loch Duart salmon with baby lettuce, peas and mint

Steamed sea trout with roasted radishes, spring greens and 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 ▾

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

Served with:

Braised rice

Rosemary and garlic roasted potatoes

Seasonal vegetables

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 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

Chef's selection of BAFTA 195 desserts

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

Severn and Wye smoked salmon, pickled cucumber and fennel with horseradish crème fraîche

Confit ham hock terrine with pickled beetroots and spiced red pepper mayonnaise

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

Scorched fillet of mackerel with grain mustard and celeriac salad, beetroot jelly and Dorset black garlic mayonnaise

Main courses

Roasted fillet of Dingley Dell pork, mashed honey roasted sweet potatoes, spiced cauliflower and a golden raisin jus

Breast of corn fed chicken with caramelised onion mashed potatoes, roasted carrots, wild nettle salsa and red wine jus

Grilled fillet of seatrout with pea and broad bean spelt risotto, sea vegetables and lemon butter sauce

Confit leg of Gressingham duck with black olive and caper crushed potatoes, spring greens and confit tomato and basil sauce

Desserts

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

Chocolate mousse with bergamot cream, cherry compote and lemon crème fraîche ice cream

Apricot and almond Bakewell tart with clotted cream

Lemon curd and gin baba with vanilla cream and citrus salad

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

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

A selection of Fortnum & Mason teas, Fairtrade filter coffee and 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

A selection of Fortnum & Mason teas, Fairtrade filter coffee and 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

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

Sage and onion sablé, corn-fed chicken with garlic and potato emulsion and crispy skin

Compressed ham hock terrine with pea espuma and crispy pork wafers

Trealy Farm 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 sablé 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 scallop with Trealy Farm spicy sobrasada, sweet onion purée and basil crumb

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

Finger of plaice with lemon and dill mayonnaise

Honey and balsamic glazed Cumberland sausage with a choice of grain mustard and onion gravy or homemade tomato ketchup

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

Gloucester Old Spot pork belly with caramelised apples and chipotle mayonnaise

Black pudding, apple and haggis puff with HP sauce

Berkswell cheese and wild mushroom parcel with wild garlic mayonnaise v

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

Cheddar and caramelised shallot tartlet with tomato pickle and crispy capers v

Desserts

Burnt Cambridge cream with rhubarb jelly and yoghurt crisps

Black Forest chocolate cup

Welsh cake with vanilla cream cheese and Griottine cherries

Cappuccino baked Alaska cone

Coconut and mango marshmallow skewer

Cinnamon beignet with spiced hot chocolate sauce

Cherry crumble tartlet with vanilla and cinnamon custard

Poached rhubarb, pistachio sponge and vanilla cream pavlova

Lemon verbena macaroon

Asian style canapés

Savoury

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

Vegetable dumpling with black vinegar and chilli dipping sauce v

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

Braised lamb shoulder fritter with Korean red bean chilli mayonnaise

Chicken satay with peanut sauce

Sweet

Lime leaf and bitter chocolate macaroon

Gulab jamun

Spiced saffron ice cream cone

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

Home smoked salmon tartare, roasted and pickled beetroot, caper berries, pickled mouli, squid crackers and yuzu kosho mayonnaise

Gressingham guinea fowl terrine with a salad of grains, heritage carrots and crispy Trealy Farm 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, Asian vegetables 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, toasted garlic breadcrumbs and shaved parmesan ✓

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

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

Slow cooked 28 day feather blade of beef from Brechin, shallot confit, parsley and potato purée, crispy shallots and parsley salad with grain mustard 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 aubergine, spinach and red wine jus

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

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

Prawn cocktail with whipped avocado and buttermilk toasts

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

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

28 day aged Scottish premier beef burger 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

Deconstructed banoffee pie

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

Velvet 65% Buffalo supermilk chocolate with blueberry and raspberry white crèmeux with a pumpkin seed granola



SEATED DINNER

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

Home smoked salmon tartare, roasted and pickled beetroot, caper berries, pickled mouli, squid crackers and yuzu kosho mayonnaise

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

Smoked duck and confit chicken terrine with celeriac and apple salad, piccalilli gel and crispy skin

Loch Duart salmon ballotine with herbed crème fraîche and Keta caviar, pickled cucumber, fennel jelly and bergamot mayonnaise

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 and 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

Seared Gressingham duck breast, roasted butternut and honey purée, thyme potato fondant, confit leek and mushrooms with smoked pancetta sauce

Breast of guinea fowl served with a dumpling of its leg 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, seared baby onions, lemon butter sauce and tomato oil

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

28 day loin of beef from Brechin with a celeriac and truffle purée, confit potatoes, sprouting broccoli and a shallot and Madeira sauce

Slow cooked 28 day feather blade of beef from Brechin with caramelised endive, shallot confit, parsley and potato purée, crispy shallots and parsley salad with grain mustard braising liquor

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

Lemon tart with textures of meringue, verbena sorbet and citrus salad

Baked vanilla and mascarpone cream, Breton sablé, rhubarb foam and orange blossom marshmallows

Milk chocolate and gingerbread tart, banana sorbet, freeze dried yoghurt and salted caramel sauce

Buttermilk jelly with black cherry crumble and almond ice cream

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

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

Rum baba with pineapple snow, passion fruit mousse and lime jelly

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

VEGETARIAN LUNCH & DINNER OPTIONS

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

Starters

Isle of Wight heritage tomatoes, beetroot and sesame relish, caramelised onion wafers, black olive soil, Campagnola and basil salad

Roasted Secretts' baby beetroot with beetroot and balsamic jelly, pickled radish, black garlic mayonnaise and dill oil

Sheep's curd panna cotta with golden raisin, fennel and quinoa salad, charred artichokes, preserved lemon and hazelnut salsa

Main courses

Slow cooked duck egg with a thyme and potato cake, wild mushrooms, pea purée, scorched Grelot onions, summer truffle and a white onion velouté

Worcester pea risotto with broad beans and roasted baby gem lettuce, Berkswell cheese crisps and lemon butter sauce

Smoked aubergine and Rosary goat's cheese croustillant, Vadouvan cauliflower purée, crispy wild rice and tomato oil

DINING ENHANCEMENTS

Pre-dinner

Glass of Champagne Taittinger and Chef's selection of three canapés £21.00 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

Ticklemore

Hard goat's cheese
Devon

Tunworth

Soft white-rinded cheese
Hampshire

Stilton

Classic blue cheese
Nottinghamshire

Ragstone

Soft goat's cheese
Herefordshire

Pave Cobbe

Soft ewe's milk cheese
Somerset

Golden Cenarth

Washed-rind soft cheese
West Wales

Westcombe Cheddar

Traditional artisan
cheddar cheese
Somerset

Stinking Bishop

Award-winning
washed-rind cheese
Cotswolds

Lincolnshire Poacher

Smooth & creamy
hard cheese
Lincolnshire

Cote Hill Blue

Soft blue cheese
Lincolnshire

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

