



195
PICCADILLY



BAFTA 195 Piccadilly

Autumn & Winter Menu 2016/2017

Welcome to BAFTA 195 PICCADILLY

The home of the British Academy
of Film and Television Arts

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.

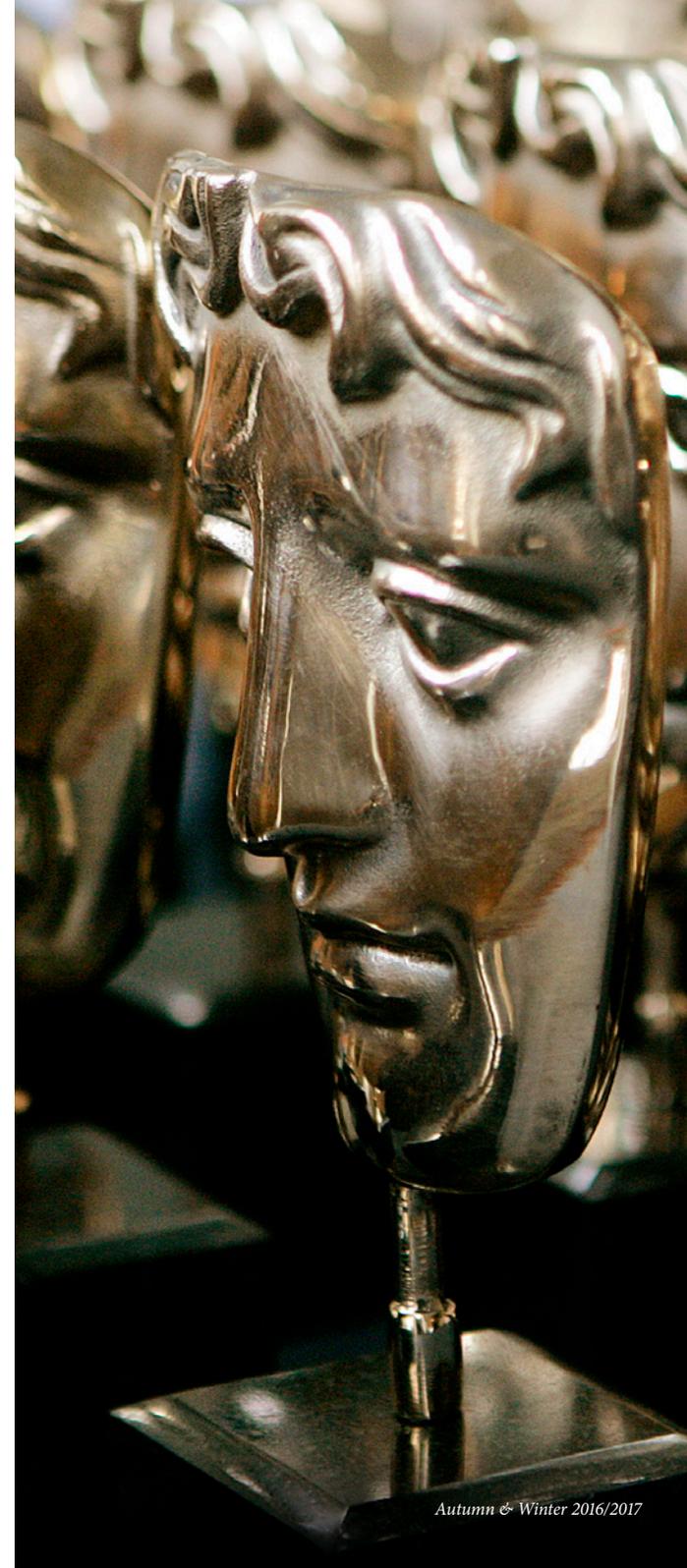
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Breakfast Menus

CONTINENTAL

£14.50 per person

- Freshly squeezed orange juice
- Organic toasted granola, seasonal berry compote and Tims Dairy Greek yoghurt
- Croissants, pain 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 portabello 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
- 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
- British charcuterie plate of cold meats and cheeses

SEASONAL FRUIT SMOOTHIES

£4.75 per person

Light Refreshments

OPTION ONE

£3.50 per person

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

OPTION TWO

£5.50 per person

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

OPTION THREE

£6.50 per person

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

OPTION FOUR

£7.50 per person

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



Finger Buffet

£27.00 per person

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

- Cucumber and fennel cream cheese ✓
- Treatly Farm fennel salami with pickles
- Severn and Wye smoked salmon with cream cheese
- Chicken and tarragon mayonnaise
- Farmhouse ham and tomato with grain mustard
- Free-range egg and cress with homemade mayonnaise ✓

Honey glazed Cumberland sausages with grain mustard mayonnaise

Creamed mushrooms and Stilton on toasted rosemary bread ✓

Spinach and goats cheese tartlets ✓

Selection of almond and apple, mini chocolate and orange curd tarts

Fresh fruit salad

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



Buffet Enhancements

£3.50 per item

Enhance your selection with the following items:

SAVOURY

- Rare roasted beef with horseradish cream-filled mini Yorkshire pudding
- Lamb samosas, tamarind and date dipping sauce
- Smoked Lincolnshire trout rillettes with pickled cucumber
- Smoked salmon and dill fish cakes with preserved lemon mayonnaise
- 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
- Miniature baked potato, sour cream and Keta caviar
- Mozzarella stuffed arancini ✓
- Crispy spinach, pine nut and goats cheese parcels with minted yoghurt ✓
- Spicy lentil fritters with yoghurt and mint ✓
- Taleggio, wild rocket and red onion marmalade wrap ✓

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

£36.00 per person

Selection of Trealy Farm charcuterie with homemade pickles

Red pepper and goats 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 a truffle jus

Tagine of slow-cooked shoulder of lamb with pumpkin, dried apricots, dates, almonds and Moroccan spiced sauce

195's 'Shepherd's Pie'; slow-braised shoulder of Berkshire Downs lamb with creamy potato gratin

Sticky feather blade of beef with parsnip purée, parsley relish and crispy salsify

Braised beef and ale with galette potatoes and a confit of mushrooms

Stir fried fillet of pork with pak choi, shitake 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

Smoked fillet of Finnan 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 compliment your menu:

Potato, beetroot and red onion salad

Potato, leek, shallot and chive salad

Purple sprouting broccoli, lemon and cracked black pepper dressing, spring onion and coriander salad

Celeriac, apple toasted hazelnut and grain mustard salad

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

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



Seated Lunch Menu

£37.00 per person

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

STARTERS

- Mushroom, lentil and confit duck soup with chestnuts and sour cream
- Ham hock, pistachio and confit chicken terrine with piccalilli and toasted sour dough
- Severn and Wye smoked VAR salmon with pickled cucumber, fennel and radish with herbed cream cheese and sour dough croutes
- Goats cheese and spinach tart with winter leaves and pine nuts, balsamic dressing v

MAIN COURSES

- Roast breast of corn-fed chicken with a Swiss chard, mushroom and parmesan cake with parsnip purée and Café au Lait sauce
- Roast fillet of Dingley Dell pork fillet, sage and onion creamed potatoes, roast butternut and charred broccoli
- Grilled fillet of sea trout served with braised lentils, caramelised endive and lemon butter sauce
- Baked fillet of hake, crème fraîche and shallot-crushed potatoes, winter greens, confit shallot and grain mustard sauce

DESSERTS

- Brogdale Estate apple and plum crumble with cinnamon ice cream
- Rhubarb and custard with vanilla cookies
- Poached pear and almond tart, chocolate mousse and stem ginger syrup
- Chocolate pot with crème fraîche and hazelnut shortbread

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

Afternoon Tea

OPTION ONE

£9.95 per person

Selection of freshly baked cakes and cookies

Fairtrade filter coffee, Fortnum & Mason tea or herbal infusions

OPTION TWO

£18.00 per person

Traditional English finger sandwiches:

Severn and Wye smoked VAR salmon with cream cheese

Farmhouse ham and tomato with grain mustard

Free range egg and cress with homemade mayonnaise

Scones with seasonal homemade jam and clotted cream

Afternoon tea cake

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 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 pastries

Maids of Honour

Bitter chocolate macaroon with sea salt

Vanilla cheesecake with caramelised apple and ginger sponge

Malted Battenberg cake

Jammie dodgers



Canapé receptions

Six canapes: £19.00 per person Eight canapes: £25.00 per person Ten canapes: £28.00 per person

Three canapés and a glass of Champagne Taittinger: £20.00 per person

Three canapés and a BAFTA signature cocktail: £20.00 per person

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

SERVED COLD

Smoked Lincolnshire eel on a caramelised shallot sable with horseradish Chantilly

Ginger and lime home-cured salmon with pickled radish, wasabi mayonnaise and black sesame seeds

Prawn and avocado cocktail with grapefruit caviar

Cornish crab, blood orange caviar and pickled beetroot on rye croutes

Duck liver parfait, grape and Sauternes jelly with toasted hazelnuts

Carpaccio of 28-day aged Aberdeen Angus sirloin steak from Brechin with rocket cress and black truffle mascarpone served on a croûte with Parmesan shavings

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

Poppy seed shortbreads with mulled pear, goats cheese foam and crispy parsnip ✓

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

Carrot and fennel shot with a Cheddar cheese and paprika straw ✓

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

SERVED WARM

Venison puffs with quince paste

Crispy potato with Trealy Farm Sobrasada and malt vinegar foam

Slow-cooked Old Spot pork belly, caramelised apples and sesame seeds with chipotle mayonnaise

Roast 28-day aged Aberdeen Angus fillet Steak from Brechin on triple-cooked chips served with Béarnaise sauce or green peppercorn mayonnaise

Honey and sesame-glazed Cumberland sausages with Dijon mustard mayonnaise or homemade HP sauce

Warm smoked breast of corn-fed chicken with Caesar dressing

Salt cod fritters with garlic mayonnaise

Seared queen scallops with roasted apple, Trealy Farm chorizo and lemon crumbs

Fingers of plaice with homemade ketchup

Creamed Leek and Black Bomb Cheddar tartlets with piccalilli gel ✓

Field mushroom arancini with truffled goats cheese foam ✓

Spicy Heritage potato fritters with Greek yoghurt and mango chutney relish ✓



DESSERT

Served cold

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

Lemon meringue cake

Gingerbread with golden raisin and apple compote

Passion fruit posset with vanilla sable and mango jelly

Bramley apple and Tahitian vanilla cheesecake

Served warm

Eccles cakes with apple butter and clotted cream

Golden raisin and almond tart with malt whisky cream

Rhubarb crumble with cinnamon custard

Cinnamon doughnuts with a choice of dips; Spiced hot chocolate sauce, peanut butter caramel or apricot and vanilla jam

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)

Dingley Dell pork belly, Chinese cabbage and spring onion dim sum with black vinegar and ginger dipping sauce

Prawn and green mango relish with rice cakes

Served warm

Crying tiger beef

Grilled pork skewers with satay sauce

Salt and pepper squid with sweet soy

Thai fish cakes with sweet chilli sauce

Sweet

Macaroons with lemon grass and yoghurt

Lime leaf and chocolate fudge brownie

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

Cider cured seatrout with cucumber, beetroot caviar, micro leaves and dill and orange mayonnaise

Smoked Fosse Meadows Farm chicken on a salad of celeriac, apple and slow cooked leg, grape jelly, herb mayonnaise and toasted hazelnuts

Cornish mackerel with charred cucumber, pickled beetroot and horseradish cream

Monmouthshire spiced air-dried beef with a Caesar and marinated anchovy salad

Salad of watercress, Yorkshire Fettle cheese and orange with slow-roasted beetroot and toasted pumpkin seed v

Buffalo blue cheese with bitter leaves and pear salad, toasted hazelnuts, lemon and honey vinaigrette v

SERVED WARM

Grilled fillet of Cornish hake with curried cauliflower purée, crispy potatoes and caper butter

Sticky feather blade of beef with parsnip purée, smoked bacon, parsley relish and crispy salsify

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

Honey glazed confit of Dingley Dell pork belly on Trealy Farm black pudding mashed potatoes with caramelised apples and grain mustard gravy

Creamed Sharpham Park Farm spelt with wild mushrooms, leeks and Rosary goats cheese v

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

BAFTA CLASSICS (ALL SERVED WARM)

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 Quicques 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

Butternut risotto, shaved Caerphilly cheese and crispy parsnips v



DESSERT

Served cold

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

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

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

Served warm

Sticky toffee pudding with salted caramel sauce, toffee popcorn and Roddas clotted cream ice cream

Steamed lemon pudding with spicy plum compote and bergamot foam

Cherry Bakewell with vanilla ice 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 pickled celeriac, carrot and fennel slaw, apple gel and pork scratchings

Pumpkin and smoked bacon velouté served with Cornish crab, Montgomery cheddar cheese straw and toasted hazelnuts

Home-smoked salmon tartar with preserved lemon and shallots, cucumber and chilli pickle, beetroot caviar and rye bread croutes

Orange cured fillet of sea trout with charred and pickled cucumber, radish and trout roe served with a horseradish and yoghurt dressing

Roast breast of quail on a salad of celeriac, apple and slow cooked quails leg, grape jelly, herb mayonnaise and toasted hazelnuts

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

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

Spiced prawn salad with pickled radish, lotus root crisps and a yuzu and chilli mayonnaise

Monmouthshire spiced air dried beef with a Caesar and marinated anchovy salad

MAIN COURSE

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

Roast breast of corn-fed chicken with a white onion and Cotswold cider purée, honey and rosemary glazed carrots, fondant potato, and roast chicken gravy

Grilled fillet of hake with leek and chive mashed potato and caramelised endive served with a grain mustard and mushroom sauce

Grilled fillet of Scottish cod with crispy potatoes, creamed spinach, caramelised carrot purée and Morecambe Bay brown shrimp and caper butter

Roast breast of Barbary duck with butternut and preserved lemon purée, braised red cabbage and fondant potatoes

Slow-cooked feather blade of beef bourguignon with a potato and parsley mash

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

Roast rump of lamb on a pearl barley and spinach cake served with a herb crusted shoulder, rosemary fondant potato, smoked aubergine relish and lamb jus

Seared fillet of Loch Duart salmon with roasted celeriac, savoy cabbage, carrot and Trealy Farm smoked bacon served with a red wine and lentil gravy

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 with a clementine jelly and blood orange sorbet

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

Bitter chocolate mousse with hazelnut ice cream and banana bread

Polenta lemon cake with milk chocolate ganache, cranberry ice cream with yoghurt and lemon curd

Valrhona 70% bitter chocolate tart with peanut butter ice cream, '100s and 1000s', vanilla crème fraîche and salted caramel sauce

Carrot and walnut cake with orange marmalade and cream cheese ripple ice cream, ginger bread crumbs and golden raisins

Brogdale Estate red and white currant meringue with mulled autumn pear and vanilla and yoghurt sorbet

VEGETARIAN

Starters

Celeriac panna cotta with pickled carrots, hazelnut and cranberry granola and pear gel

Yorkshire Fettle cheese, apple and Sauternes jelly, pickled radish, micro leaves, pine nuts and crispy root vegetables

Baked goats cheese with beetroot and sesame relish, pickled fennel and orange

Main course

Slow cooked duck egg with caramelised onion and sage creamed potatoes, ceps, crispy salsify and grain mustard sauce

Black truffle gnocchi with Swiss chard, roasted butternut purée, shaved Berkswell cheese and a mushroom butter foam

Pumpkin and pearl barley risotto with blue cheese foam, crispy parsnips and walnuts



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

Oglesfield

Semi-hard Jersey milk
washed-rind cheese
Somerset

Lincolnshire Poacher

Unpasteurised, traditional
rennet hard cows milk cheese
Lincolnshire

Beenleigh Blue

Ewes milk blue cheese
Devon

Tunworth

Camembert-style
cows milk cheese
Hampshire

Berkswell

Hard ewes milk cheese
West-Midlands

Baltic

Washed-rind cows milk cheese
Northumberland

Cornish Blue

Traditional rennet blue cheese
Cornwall

Double Gloucester

Traditional double Gloucester
from Jonathan Crump
Gloucestershire

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

Pineapple granite with a coconut mousse

Amalfi lemon jelly with Earl Grey Madeleines

Rhubarb compote with English vanilla cream

Blackcurrant sorbet with lime jelly

BRITISH CHEESE BOARD

£8.00 per person

A selection of fine seasonal cheeses from the British Isles
with wheat biscuits and homemade grape chutney

CHOCOLATES

£4.00 per person

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

Hotel Chocolat gift boxes available on request



BAFTA 195 Piccadilly Experiences & Services

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

ADDITIONALLY WE CAN PROVIDE THE FOLLOWING SERVICES:

- Gold or red seat pads £1.50 per person
- Linen in a range of colours and textures from £2.00 per person
- Hand-cut glassware from £1.50 per person
- Range of lounge and dining furniture PoA
- Circular bars from £800

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-piccadilly

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

Prices excluding delivery/collection and VAT
Any further requests are available on application

