



FEASTS



WITH MICHAEL NORTH

DINING AT GARSINGTON OPERA

2017 SEASON MENU

FEASTS, WITH MICHAEL NORTH

It is an honour to be catering at Garsington Opera for the ninth consecutive year. A great achievement to say the least, and one which continues to inspire us to reach even greater heights to make the 2017 season our best performance yet.

We are delighted that Michelin-starred chef, Michael North, will continue his relationship with us working closely with our culinary team to create this year's mouth-watering interval dinner menu.

Michael North was born in Oxford in 1979 and developed culinary skills from a young age. His family were 'foodies' through and through; his father was a butcher and his mother always cooked grand meals to feed eight hungry children. Michael has spent his whole career in and around Oxford, undertaking enviable positions with Raymond Blanc at Le Manoir aux Quat'Saisons, with Marco Pierre White at Mirabelle, and with Michael Cairns at Gidleigh Park.

Michael is owner of The Nut Tree Inn in Murcott, Oxfordshire which has held a Michelin star for the last nine years.

"We are delighted that Michelin-starred chef Michael North will be joining us for the second year. We had wonderful compliments from our patrons last season with feedback such as 'certainly the best food of any festival we have been to this year'. We have selected several signature dishes from Michael's Nut Tree menus which we are sure will be just as popular with our guests. We hope you will also enjoy our interesting selection of wines. Our aim is to delight you with treats both on and off the stage."

*Nicola Creed
Garsington Opera*

"I am thrilled to be working with Feasts again in creating and developing the menus for the 2017 Garsington Opera season. It is a joy to work with a team that embraces the special environment of such a prestigious event, from the menu creation through to ensuring the premium delivery of a carefully considered and designed food and beverage offer. The team prides itself on first class delivery, and looks forward to giving you another wonderful opera season."

Michael North



MENUS TO SUIT EVERY TASTE

We offer a choice of delicious dining options to enjoy on arrival and during the interval:

Pre-performance:

- A range of afternoon teas served overlooking the Cricket Ground
- Canapés at the Champagne Bar or delivered to your picnic tent

During the interval:

- A delicious three-course dinner served to your table in the restaurant marquee
- A gorgeous gourmet, traditional, or vegetarian picnic served in a tent overlooking the Cricket Ground, or to your pre-booked table or tent in the Deer Park
- A stunning three-course dinner served to a private party in the Cricket Pavilion

Please reserve your food and drink by completing the online or enclosed booking form.

Please note: If you wish to dine in the Cricket Pavilion, Island Pavilion or a Deer Park tent please book this separately with Garsington Opera via their website www.garsingtonopera.org or on 01865 361636



Step-by-step

The following pages detail the various dining options that are available to book for your visit to Garsington Opera.

Please follow these simple steps:

- 1 Pre-performance** Read through our pre-performance dining section and choose what you would like
- 2 Interval** Examine our interval dining section and choose what you would like
- 3 Wine list** Study our wine list and choose what you would like
- 4 Online booking form** Visit www.feastsatgarsington.co.uk or complete the enclosed booking form

Additional booking forms can be downloaded from www.feastsatgarsington.co.uk

We regret that no food bookings can be made over the telephone.

PRE-PERFORMANCE DINING



Serving for two people

We are delighted to offer you a range of afternoon teas to enjoy before the performance, served overlooking the famous Wormsley Cricket Ground.

Afternoon tea

Includes all of the following:

Classic finger sandwiches

Our own cured salmon with cream cheese

Honey glazed heritage ham & pickled vegetable chutney

Cucumber & mint relish **V**

Sweet treats

Plain scones with clotted cream & strawberry jam

Chocolate brownie

Mini cherry Bakewell

And to drink

A pot of tea of your choice

£14.00 per person

Celebration tea

Make your afternoon tea a celebration by adding a bottle of Deutz Brut Classic NV Champagne for £66.00 per bottle, or choose another Champagne from our wine list.

Cream tea

A pair of warm scones with clotted cream & jam

A pot of tea of your choice

£6.95 per person

Please note: We are unable to guarantee that all of our dishes are allergen free. Please speak to our team prior to the event if you need any allergen information on 01869 226671.

PRE-PERFORMANCE DINING

Our canapé platters are perfect to share with your guests before the opera, and can be served at the Champagne Bar or delivered to your picnic tent.

Pre-performance canapés

Beetroot cured halibut and caviar pearls

Broad bean, ricotta & mint crostini with crispy pancetta shards

Rye crusted goat's cheese and pippin apple bon-bons 🍷

Rosemary shortbread with rare roasted venison, pickled shallots and salted ricotta

£6.95 per person

Available to purchase on the day

Cakes

A selection of cakes will be available daily

£4.00 each

A round of sandwiches

Our own cured salmon with cream cheese

Honey glazed heritage ham & pickled vegetable chutney

Cucumber & mint relish 🍷

£4.95 per round



Serving for four people

INTERVAL DINNER



A delicious three-course dinner served in the beautifully dressed Long Room Restaurant overlooking the Wormsley Cricket Ground.

Starters

Carpaccio of yellow fin tuna

Niçoise garnish

Cornish crab

Rocket & watercress emulsion, slow roasted heirloom tomatoes

Parfait of free range chicken livers

Fig chutney, spiced brioche

Salad of griddled asparagus v

Broad beans, aged parmesan, lemon vinaigrette

Wood pigeon

Hazelnut mayonnaise, watercress & compressed apple

Main courses

All served hot

Ballottine of Cotswold chicken & herbs

Potato puree, morel jus, grilled asparagus, carrots

Crespolini of creamed spinach v

Summer vegetables, herb sauce, Parmesan

New season lamb

Saddle and torte of braised shoulder, beetroot, minted peas & broad beans

Fillet of Charolais beef

Parisian potatoes, red onion & radishes, wilted spinach, red wine jus (£9 supplement)

Olive oil poached fillet of halibut

Green herb risotto, cucumber & fennel salad (£6 supplement)

Wild sea trout

Crushed potatoes, capers, buttered leeks & courgettes, sauce vierge

INTERVAL DINNER



Desserts

(add a glass of dessert wine or port)

Champagne jelly

English berries & rosewater

Classic lemon tart

English raspberries & crème fraîche

Madagascan chocolate dessert

Dark chocolate ganache, hazelnut mousse

Peach liqueur trifle

British cheeses

Vegetable crudité & artisan biscuits

Followed by **coffee & chocolate truffles**

£64.00 per person

Please select your wines from the list at the back of the booklet.

Water will be provided for your table free of charge.

We have some delicious dessert wines and ports available by the glass or bottle to complete your meal.



GOURMET PICNIC



For a minimum of two people

Treat yourself to a Gourmet Picnic served in a wicker hamper overlooking the Cricket Ground or Deer Park. This will be awaiting you at your table during the interval break. Just ask our waiting staff if you would like more of anything. Presented on country crockery.

Don't forget to order wine to go with your picnic. The wine list can be found at the back of this booklet.

Gourmet Picnic

Includes a generous picnic, fairtrade coffee & mineral water

Tarragon salt-crusted Surrey Hills beef fillet

Broad beans, crispy capers & wilted little gem

Gin cured sea trout

With king prawn gazpacho, dill & pangritata

Cobble lane 'London Coppa'

With mustard remoulade & pickled chillies

Fire-roasted Romaine peppers & heirloom tomato salad

Parmesan crunch & crispy basil

Green herb leaf salad

With dukkah seeds & caramelised sunflower seeds

Breads and grissini sticks

Dark chocolate pots

With salted caramel & honeycomb

British farmhouse cheeses

With vegetable crudité & water biscuits

Coffee & Chocolates

£55.00 per person (minimum of two people)



TRADITIONAL PICNIC HAMPER

Our picnic hamper includes a generous selection of food, fairtrade coffee and mineral water, presented in smart disposable picnic ware.

Traditional summer picnic

Potted salmon with seeded cracker

Spiced roast duck and watermelon salad
With pomegranate and mint

Courgette ricotta mint & tomato tart
with crispy parmesan

Anya potato salad with chive crème fraîche

Mustard fruit chutney

Shredded pickled slaw

Breads and grissini sticks

St Clement posset with summer berries

Coffee & Chocolates

Traditional vegetarian picnic

Courgette ricotta mint & tomato tart

English asparagus with minted peas
& goats curd

Anya potato salad with chive crème fraîche

Fire-roasted Romaine peppers &
heirloom tomato salad
Parmesan crunch & crispy basil

Green herb leaf salad
With dukkah seeds & caramelised
sunflower seeds

Breads and grissini sticks

St Clement posset with summer berries

Coffee & Chocolates



Picnic hamper delivered to your table - £39.00 per person

All our picnics can be delivered to picnic tents in the Deer Park. Please book these tents separately with Garsington Opera via their website www.garsingtonopera.org or on 01869 226671 and make Feasts aware on your food order form.

WINE LIST

Champagne

- | | | |
|---|------------------------------------|---------|
| 1 | <i>Deutz Brut Classic, NV</i> | £66.00 |
| 2 | <i>Deutz Rose, NV</i> | £67.00 |
| 3 | <i>Deutz Blanc De Blancs, 2008</i> | £80.00 |
| 4 | <i>Deutz William Deutz, 2000</i> | £172.00 |

Champagne Half Bottles

- | | | |
|---|-------------------------------|--------|
| 5 | <i>Deutz Brut Classic, NV</i> | £35.00 |
|---|-------------------------------|--------|



White

- | | | | | | |
|----|---|--------|---|--|--------|
| 6 | Bella Alba, Gargenega/Pinot Grigio, Cantina Castelnuovo del Garda, 2015, Italy/Veneto | £22.50 | 14 | St Véran, Les Terres Noires, Domaine des Deux Roches, 2014, France/Burgundy | £48.00 |
| 7 | Berry Bros. & Rudd Reserve White by Collovray & Terrier, France/South of France | £25.50 | 15 | Chablis, Montée de Tonnerre, 1er Cru, Domaine Gérard Duplessis, 2014, France/Burgundy | £56.00 |
| 8 | Gavi di Gavi, Bric Sassi, Roberto Sarotto, 2015, Italy/Piedmont | £33.00 | 16 | Meursault, Jean-Philippe Fichet, 2014, France/Burgundy | £80.00 |
| 9 | DouRosa Branco, Quinta de la Rosa, 2014, Portugal/Douro | £33.00 | <hr/> | | |
| 10 | Mount Franklin Sauvignon Blanc, 2015, New Zealand/Marlborough | £34.00 | White Half Bottles | | |
| 11 | Berry Bros. & Rudd White Burgundy by Collovray & Terrier, 2015, France/Burgundy | £36.00 | 17 | Berry Bros. & Rudd White Burgundy by Collovray & Terrier (HALF), 2015, France/Burgundy | £19.00 |
| 12 | Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier, 2015, France/Loire | £41.00 | 18 | Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier (HALF), 2015, France/Loire | £22.50 |
| 13 | Ch. La Tour de Chollet Blanc Sec Exceptionnel, 2013, France/Bordeaux | £42.00 | <p>Non-alcoholic beer (330ml)
£4.00 per bottle</p> <p>Elderflower pressé (275ml)
£2.50 per bottle</p> | | |

Corkage will be charged at £12.00 per bottle (up to 75cl) and £18.00 per magnum.

WINE LIST

Red		Rosé				
19	Pietas, Carignan, Vieilles Vignes, 2015, France/VdP	£22.50	29 Constantia Glen Three, Constantia Wine Valley, 2012, South Africa/Constantia	£45.00	37 Côtes de Provence Rosé, Domaine du Grand Cros, 2015, France/Provence	£28.00
20	Berry Bros. & Rudd Chilean Merlot by Viña Doña Javiera, 2015, Chile/Maipo Valley	£24.00	30 Château Grand Pey Lescours, Grand Cru St Emilion, 2004, France/Bordeaux	£47.50	38 Sancerre Rosé, Brigitte et Daniel Chotard, 2015, France/Loire	£37.00
21	Ventoux Rouge, Famille Perrin, 2015, France/Rhone	£27.00	31 Domaine Thomson Explorer, Pinot Noir, 2013, New Zealand/Otago	£50.00	<hr/>	
22	Rioja Otiñano, Crianza, 2012, Spain/Rioja	£27.00	32 Ch. Potensac, Médoc, 1995, France/Bordeaux	£60.00	Port	
23	Berry Bros. & Rudd Good Ordinary Claret, 2014, France/Bordeaux	£27.50	33 Chambolle-Musigny, Vieilles Vignes, Patrice et Michèle Rion, 2011, France/Burgundy	£80.00	39 Taylor's LBV, Late Bottled Vintage Port, 2011, Portugal/Douro	£42.00 <i>£4.00 per glass</i>
24	Valpolicella Classico, Lena di Mezzo, Monte del Frà, 2014, Italy/Veneto	£29.00	34 Haut Bages Liberal, Pauillac, 2004, France/Bordeaux	£80.00	40 Taylors, Quinta de Vargellas, 2001, Portugal/Douro	£73.50
25	Pulenta La Flor Malbec, 2015, Argentina/Mendoza	£31.00	<hr/>		<hr/>	
26	DouRosa Tinto, Quinta de la Rosa, 2013, Portugal/Douro	£34.00	Red Half Bottles		Sweet	
27	Ch. La Tour de Chollet Prestige, 2010, France/Bordeaux	£43.00	35 Berry Bros. & Rudd Good Ordinary Claret (HALF), 2014, France/Bordeaux	£19.00	41 Ch. Coutet, Barsac (HALF), 2013, France/Bordeaux	£40.50 <i>£8.50 per glass</i>
28	Gigondas, La Bastide St Vincent, 2014, France/Rhone	£44.50	36 Brouilly, Alain Michaud (HALF), 2015, France/Burgundy	£22.50	42 Muscat de Beaumes-de-Venise (HALF), Vin Doux Naturel, Domaine de Durban, 2013, France/Rhone	£25.00 <i>£6.50 per glass</i>



BERRY BROS & RUDD
WINE & SPIRIT MERCHANTS
www.bbr.com

In the event that stock of a wine becomes exhausted, a wine of a similar quality, price or vintage will be substituted.

All wines chosen in consultation with
Berry Bros & Rudd

FEASTS

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