

GARSINGTON OPERA AT WORMSLEY

2017 MENU BOOKING FORM

Unit 2, Bicester Park, Charbridge Lane, Bicester, Oxfordshire, OX26 4SS
Tel: 01869 226671 Email: office@feastsatgarsington.co.uk www.feastsatgarsington.co.uk



Please complete in BLOCK CAPITALS. One form per visit.

Name: _____ Date of visit: _____
Address: _____
Postcode: _____
Email: _____
Telephone: _____ Mobile: _____

PAYMENT METHOD

Credit/debit card

Card type: Mastercard debit Mastercard credit Visa debit Visa credit Maestro Solo

Number:

Valid from: / Expiry date: / Issue No: CVV No:
(if applicable) (if applicable) (last 3 digits on reverse of card)

Name (as shown on card): _____

Signature: _____ Date: _____

Please complete and return all booking forms and payments to: Feasts, Unit 2, Bicester Park, Charbridge Lane, Bicester, Oxfordshire, OX26 4SS

Cheques: All cheques should be drawn on a British bank payable to Feasts

Please note, bookings must be received at least 7 days in advance. A full refund will be made on bookings cancelled with more than 7 days notice. No refund will be given on cancellations made within 7 days of the event. Additional booking forms can be downloaded from www.feastsatgarsington.co.uk

PRE-PERFORMANCE

Please write the number of people dining in the box provided

Tea Lawn

- Afternoon tea (£14.00pp)
 Celebration tea (select Champagne overleaf)
 Cream tea (£6.95pp)

Champagne Bar

- Canapés (£6.95pp)
 Champagne (select overleaf)
 Tick here for your canapés/Champagne to be delivered to your picnic tent

INTERVAL DINNER (£64.00PP)

Please write the number of dishes required in each box provided. Total number of diners:

Starters

- Carpaccio of yellow fin tuna
 Cornish crab
 Parfait of free range chicken livers
 Salad of griddled asparagus (v)
 Wood pigeon

Main courses

- Ballotine of Cotswold chicken & herbs
 Crespolini of creamed spinach (v)
 New season lamb
 Fillet of Charolais beef (£9 sup.)
 Olive oil poached fillet of halibut (£6 sup.)
 Wild sea trout

Desserts

- Champagne jelly
 Classic lemon tart
 Madagascan chocolate dessert
 Peach liqueur trifle
 British cheeses

INTERVAL PICNIC

Please write the number of people dining in the box provided.

Unless otherwise notified, we will serve all picnics overlooking the Cricket Ground.

- Gourmet picnic (£55pp) Traditional summer picnic (£39pp) Traditional vegetarian picnic (£39pp)

Complimentary tables are provided with all Feasts' picnics overlooking the Cricket Ground

- Tick here if you have booked a private tent in the Deer Park. My picnic tent is booked in the name of _____ (if different to catering order)
 Tick here for your Champagne to be served to your picnic tent before the performance (select overleaf)

Please see above to order canapés to your picnic tent prior to the performance

Total for food (including any additional supplements):

£

DRINKS MENU

Please write the number of bottles required in each box provided

CHAMPAGNE

To be awaiting your arrival at the Champagne Bar pre-performance, unless otherwise specified.

1	<input type="checkbox"/>	Deutz Brut Classic, NV	£66.00
2	<input type="checkbox"/>	Deutz Rose, NV	£67.00
3	<input type="checkbox"/>	Deutz Blanc De Blancs, 2009	£80.00
4	<input type="checkbox"/>	Deutz William Deutz, 2000	£172.00

CHAMPAGNE HALF BOTTLE

5	<input type="checkbox"/>	Deutz Brut Classic, NV	£35.00
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WHITE WINE

6	<input type="checkbox"/>	Bella Alba, Gargenega/Pinot Grigio, Cantina Castelnuovo del Garda, 2015, Italy/Veneto	£22.50
7	<input type="checkbox"/>	Berry Bros. & Rudd Reserve White by Collovray & Terrier, -, France/South of France	£25.50
8	<input type="checkbox"/>	Gavi di Gavi, Bric Sassi, Roberto Sarotto, 2015, Italy/Piedmont	£33.00
9	<input type="checkbox"/>	DouRosa Branco, Quinta de la Rosa, 2014, Portugal/Douro	£33.00
10	<input type="checkbox"/>	Mount Franklin Sauvignon Blanc, 2015, New Zealand/Marlborough	£34.00
11	<input type="checkbox"/>	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, 2015, France/Burgundy	£36.00
12	<input type="checkbox"/>	Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier, 2015, France/Loire	£41.00
13	<input type="checkbox"/>	Ch. La Tour de Chollet Blanc Sec Exceptionnel, 2013, France/Bordeaux	£42.00
14	<input type="checkbox"/>	St Véran, Les Terres Noires, Domaine des Deux Roches, 2014, France/Burgundy	£48.00
15	<input type="checkbox"/>	Chablis, Montée de Tonnerre, 1er Cru, Domaine Gérard Duplessis, 2014, France/Burgundy	£56.00
16	<input type="checkbox"/>	Meursault, Jean-Philippe Fichet, 2014, France/Burgundy	£80.00

WHITE WINE HALF BOTTLES

17	<input type="checkbox"/>	Berry Bros. & Rudd White Burgundy by Collovray & Terrier (HALF), 2015, France/Burgundy	£19.00
18	<input type="checkbox"/>	Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier (HALF), 2015, France/Loire	£22.50

<input type="checkbox"/>	Non-alcoholic beer	(330ml)	£4.00 per bottle
<input type="checkbox"/>	Elderflower pressé	(275ml)	£2.50 per bottle

Corkage: Bottles (£12 each) Magnums (£18 each)

Complimentary water is provided on the tables for those dining in the restaurant. In the event that stock of a wine becomes exhausted, a wine of a similar quality, price or vintage will be substituted.

RED

19	<input type="checkbox"/>	Pietas, Carignan, Vieilles Vignes, 2015, France/VdP	£22.50
20	<input type="checkbox"/>	Berry Bros. & Rudd Chilean Merlot by Viña Doña Javiera, 2015, Chile/Maipo Valley	£24.00
21	<input type="checkbox"/>	Ventoux Rouge, Famille Perrin, 2015, France/Rhone	£27.00
22	<input type="checkbox"/>	Rioja Otiñano, Crianza, 2012, Spain/Rioja	£27.00
23	<input type="checkbox"/>	Berry Bros. & Rudd Good Ordinary Claret, 2014, France/Bordeaux	£27.50
24	<input type="checkbox"/>	Valpolicella Classico, Lena di Mezzo, Monte del Frà, 2014, Italy/Veneto	£29.00
25	<input type="checkbox"/>	Pulenta La Flor Malbec, 2015, Argentina/Mendoza	£31.00
26	<input type="checkbox"/>	DouRosa Tinto, Quinta de la Rosa, 2013, Portugal/Douro	£34.00
27	<input type="checkbox"/>	Ch. La Tour de Chollet Prestige, 2010, France/Bordeaux	£43.00
28	<input type="checkbox"/>	Gigondas, La Bastide St Vincent, 2014, France/Rhone	£44.50
29	<input type="checkbox"/>	Constantia Glen Three, Constantia Wine Valley, 2012, South Africa/Constantia	£45.00
30	<input type="checkbox"/>	Château Grand Pey Lescours, Grand Cru St Emilion, 2004, France/Bordeaux	£47.50
31	<input type="checkbox"/>	Domaine Thomson Explorer, Pinot Noir, 2013, New Zealand/Otago	£50.00
32	<input type="checkbox"/>	Ch. Potensac, Médoc, 1995, France/Bordeaux	£60.00
33	<input type="checkbox"/>	Chambolle-Musigny, Vieilles Vignes, Patrice et Michèle Rion, 2011, France/Burgundy	£80.00
34	<input type="checkbox"/>	Haut Bages Liberal, Pauillac, 2004, France/Bordeaux	£80.00

RED HALF BOTTLES

35	<input type="checkbox"/>	Berry Bros. & Rudd Good Ordinary Claret (HALF), 2014, France/Bordeaux	£19.00
36	<input type="checkbox"/>	Brouilly, Alain Michaud (HALF), 2015, France/Burgundy	£22.50

ROSÉ

37	<input type="checkbox"/>	Côtes de Provence Rosé, Domaine du Grand Cros, 2015, France/Provence	£28.00
38	<input type="checkbox"/>	Sancerre Rosé, Brigitte et Daniel Chotard, 2015, France/Loire	£37.00

PORT

39	<input type="checkbox"/>	Taylor's LBV, Late Bottled Vintage Port, 2011, Portugal/Douro	£42.00
	<input type="checkbox"/>	By the glass	£4.00
40	<input type="checkbox"/>	Taylors, Quinta de Vargellas, 2001, Portugal/Douro	£73.50

SWEET

41	<input type="checkbox"/>	Ch. Coutet, Barsac (HALF), 2013, France/Bordeaux	£40.50
	<input type="checkbox"/>	By the glass	£8.50
42	<input type="checkbox"/>	Muscat de Beaumes-de-Venise (HALF), Vin Doux Naturel, Domaine de Durban, 2013, France/Rhone	£25.00
	<input type="checkbox"/>	By the glass	£6.50

Total for drink:

£

Overall total:

£