

GARSINGTON OPERA AT WORMSLEY

2018 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)

Mr Hobbs of Henley Gin & Tonic (£12.00)

Smoked salmon plate (£6.95pp)

Tick here for your canapés/Champagne to be delivered to your picnic tent

INTERVAL DINNER (£65PP)

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

Starters

Ceviche of Brixham scallop & tuna carpaccio

Cured pave of sea trout

Goat's curd with marinated beetroot

Wild rabbit terrine

Oxfordshire asparagus

Main courses

Cotswold White chicken

Pan-fried turbot

Marinated lamb cutlets & crispy shoulder

Sea bass (£6 supplement)

Shallot tarte tatin

Fillet of beef (£9 supplement)

Desserts

Classic pavlova

Ginger panna cotta

Summer berries in a Crème de Cassis jelly

Valrhona chocolate tart

Local cheese board

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	£67.00
2	<input type="checkbox"/>	Deutz Rose, NV	£68.00
3	<input type="checkbox"/>	Deutz Blanc De Blancs, 2008	£82.00
4	<input type="checkbox"/>	Deutz William Deutz, 2000	£172.00
5	<input type="checkbox"/>	Deutz Brut Classic, NV (HALF)	£35.00

GIN & TONIC

6	<input type="checkbox"/>	Mr Hobbs of Henley Gin & Fever-Tree Tonic	£12.50
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WHITE WINE

7	<input type="checkbox"/>	Bella Alba, Gargenega/Pinot Grigio, Cantina Castelnuovo del Garda, 2016, Italy/Veneto	£23.50
8	<input type="checkbox"/>	Berry Bros. & Rudd Reserve White by Collovray & Terrier, 2016, France/South of France	£27.00
9	<input type="checkbox"/>	Pale Clouds, Sauvignon Blanc, 2016, New Zealand/Marlborough	£33.00
10	<input type="checkbox"/>	Gavi di Gavi, Bric Sassi, Roberto Sarotto, 2016, Italy/Piedmont	£34.00
11	<input type="checkbox"/>	Quinta de la Rosa Branco, 2016, Portugal/Douro	£34.00
12	<input type="checkbox"/>	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, 2016, France/Burgundy	£37.00
13	<input type="checkbox"/>	Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier, 2016, France/Loire	£42.00
14	<input type="checkbox"/>	St Véran, Rives de Longsault, Domaine des Deux Roches, 2014, France/Burgundy	£49.00
15	<input type="checkbox"/>	Montagny, 1er Cru, Domaine Jean-Marc Boillot, 2015, France/Burgundy	£56.00
16	<input type="checkbox"/>	Chablis, Montée de Tonnerre, 1er Cru, Domaine Gérard Duplessis, 2015, France/Burgundy	£62.00
17	<input type="checkbox"/>	Puligny-Montrachet, Les Charmes, Domaine Jean-Louis Chavy, 2015, France/Burgundy	£82.00

WHITE WINE HALF BOTTLES

18	<input type="checkbox"/>	Berry Bros. & Rudd White Burgundy by Collovray & Terrier (HALF), 2016, France/Burgundy	£20.00
19	<input type="checkbox"/>	Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier (HALF), 2016, France/Loire	£23.50

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

RED

20	<input type="checkbox"/>	Pietas, Carignan, Vieilles Vignes, 2016, France/VdP	£23.50
21	<input type="checkbox"/>	Berry Bros. & Rudd Chilean Merlot by Viña Doña Javiera, 2016, Chile/Maipo Valley	£25.00
22	<input type="checkbox"/>	Bardolino, Monte del Frà, 2016, Italy/Sicily	£27.00

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.

23	<input type="checkbox"/>	Rioja Otiñano, Crianza, 2013, Spain/Rioja	£28.00
24	<input type="checkbox"/>	Domaine Coudoulet, Pinot Noir, 2016, France/VdP	£28.50
25	<input type="checkbox"/>	Berry Bros. & Rudd Good Ordinary Claret, 2015, France/Bordeaux	£29.00
26	<input type="checkbox"/>	Pulenta La Flor Malbec, 2016, Argentina/Mendoza	£32.00
27	<input type="checkbox"/>	Côtes du Rhône Reserve Rouge, La Famille Perrin, 2015, France/Rhone	£32.00
28	<input type="checkbox"/>	DouRosa Tinto, Quinta de la Rosa, 2015, Portugal/Douro	£35.00
29	<input type="checkbox"/>	Berry Bros. & Rudd, The Wine Merchant's Chianti, 2015, Italy/Tuscany	£40.00
30	<input type="checkbox"/>	Ch. La Tour de Chollet Prestige, 2010, France/Bordeaux	£44.00
31	<input type="checkbox"/>	Constantia Glen Three, Constantia Wine Valley, 2013, South Africa/Constantia	£46.00
32	<input type="checkbox"/>	Gigondas La Bastide St Vincent, 2015, France/Rhone	£47.50
33	<input type="checkbox"/>	Neudorf Vineyards Tom's Block Pinot Noir, 2015, New Zealand/Nelson	£51.00
34	<input type="checkbox"/>	Ch. Potensac, Médoc, 2011, France/Bordeaux	£61.00
35	<input type="checkbox"/>	Vosne-Romanée, Domaine Guyon, 2013, France/Burgundy	£82.00
36	<input type="checkbox"/>	Ch. Haut Batailley, Pauillac, 2007, France/Bordeaux	£82.00

RED HALF BOTTLES

37	<input type="checkbox"/>	Berry Bros. & Rudd Good Ordinary Claret (HALF), 2015, France/Bordeaux	£20.00
38	<input type="checkbox"/>	Brouilly, Alain Michaud (HALF), 2016, France/Burgundy	£23.50

ROSÉ

39	<input type="checkbox"/>	Berry Bros. & Rudd, The Wine Merchant's Provence Rosé, 2016, France/Provence	£29.00
40	<input type="checkbox"/>	Sancerre Rosé, Brigitte et Daniel Chotard, 2016, France/Loire	£39.00
41	<input type="checkbox"/>	Domaine de Terrebrune, Rosé, Bandol, 2016, France/Provence	£60.00

FORTIFIED AND SWEET

42	<input type="checkbox"/>	Taylor's LBV, Late Bottled Vintage Port, 2011, Portugal/Douro	£43.00
	<input type="checkbox"/>	By the glass	£4.00
43	<input type="checkbox"/>	Ch. Coutet, Barsac (HALF), 2013, France/Bordeaux	£41.50
	<input type="checkbox"/>	By the glass	£8.50
44	<input type="checkbox"/>	Muscat de Beaumes-de-Venise (HALF), Vin Doux Naturel, Domaine de Durban, 2013, France/Rhone	£26.00
	<input type="checkbox"/>	By the glass	£6.50
45	<input type="checkbox"/>	Taylor's, Quinta de Vargellas, 2001, Portugal/Douro	£75.00
	<input type="checkbox"/>	By the glass	£12.50

Total for drink:

£

Overall total:

£