



FEASTS



WITH MICHAEL NORTH

DINING AT GARSINGTON OPERA

2019 SEASON MENU

FEASTS, WITH MICHAEL NORTH

It is a great honour to be catering at Garsington Opera for the tenth consecutive year. To mark this wonderful milestone, we hope to make the 2019 Season our best yet. We are delighted to continue our partnership with Michelin-starred chef, Michael North.

Michael North is the owner of The Nut Tree Inn in Murcott, Oxfordshire, and he has been awarded a Michelin star for the last ten years. 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 Caines at Gidleigh Park.

We are pleased to announce a new partnership with TOAD (The Oxford Artisan Distillery) for 2019. TOAD Oxford Dry Gin & tonic can be pre-ordered and will be available at the Champagne Bar.

The Feasts Team

"Everything was delicious, prepared and served with the skill and attention that knocks the many other meals we've had at country house opera restaurants into a cocked hat!" **Paul Levy, Arts Journal and food critic**

"I am thrilled to be working with Feasts again in creating and developing the menus for the 2019 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

For our 30th Anniversary Season we welcome back Michelin-starred Chef Michael North whose work with the Feasts team over the last three years has proved to be a winning combination, offering you exceptional standards of dining, to match the artistic quality on our stage. As with every aspect of the Garsington experience, we have invested time and thought into the construction of the menu, including some of Michael's signature dishes from the Nut Tree restaurant. Similar attention has been given to the choice of wines to bring you an interesting selection. We trust you will enjoy a memorable experience.

**Nicola Creed
Garsington Opera**



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 and smoked salmon plates at the Champagne Bar or delivered to your picnic tent
- Champagne Bar in the Walled Garden

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 or Island Pavilion

Please note: If you wish to dine in the Cricket or Island Pavilions, Chariman's Tent 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 one guest

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 on black rye bread

Roast beef & horseradish on a Borough loaf

Cucumber & mint relish on white sourdough

Sweet treats

Raspberry tartlet

Freshly baked scones

Mini chocolate & salted caramel tart

And to drink

A pot of classic English breakfast tea or speciality tea

£16.00 per person

"The cream tea and dinner at Feasts was as excellent as ever. The food delicious and the service impeccable."

Celebration tea

Make your afternoon tea a celebration by adding a bottle of Deutz Brut Classic NV Champagne for £67.00 per bottle, or choose another Champagne from our wine list

Cream tea

A pair of warm scones with Rosebud Preserve strawberry jam & Blackmore Vale clotted cream

Classic English breakfast or speciality tea

£6.95 per person

Available to purchase on the day:

Cakes

Freshly baked, from our selection

£4.00 each

Our classic finger sandwiches

£4.95 per round

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

Cheese straw with black olive tapenade (v)

Beetroot & goat's cheese macaron (v)

Mackerel ceviche

Dorset Blue Vinny & fig salami with celeriac remoulade

£8.00 per person

Traditional plate of smoked salmon

Smoked salmon, buttered brown bread & fresh lemon

£8.00 per person

Pre-order your Deutz Champagne and TOAD Oxford Dry Gin & tonic

Please speak to our team prior to the event if you need any allergen information on 01869 226671.

Please note: We are unable to guarantee that all of our dishes are allergen free.



One of each canapé per person.

INTERVAL DINING



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

Starters

Charred asparagus with rapeseed hollandaise & smoked almonds (v)

English new potato and pea pressé, salsa verde & radish salad (v)

Gin-cured salmon with black treacle & buttermilk crumb

Iberico ham, celeriac remoulade & parmesan

Smoked eel, beetroot salad, apple purée

Main Courses

Free-range roasted chicken, asparagus, wild garlic & chestnut mushrooms

Fillet of beef, creamed spinach, pressed boulangère potatoes, red wine jus (£9 supplement)

Pan-fried hake with mussel velouté, new season potatoes & wilted spinach (£4 supplement)

Pork belly, celeriac purée, sautéed potatoes, apple, pork jus

Sea-bream, herb mayonnaise, saffron summer vegetables

Winterdale Shaw Cheddar, celeriac & leek tart with summer vegetables (v)

“Feasts were better than ever; delicious food, good wines and impeccable service.”

INTERVAL DINING



Desserts

Almond & honey panna cotta with passion fruit & mango

Treacle tart with crème fraiche & ginger crumb

Strawberries & raspberries with a chocolate glazed elderflower sorbet

Pear tarte tatin, gorgonzola cream & honey walnuts

British cheese board; Yorkshire Blue, Waterloo, Kirkham's Cheddar

Followed by coffee & chocolates

£68.50 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



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

A generous four course picnic with mineral water, coffee & truffles.

First Course

Wild rabbit sausage roll with redcurrant jam

Potted crab with brown shrimp butter

Main Course

We offer a choice between;

Rare roasted beef fillet with beer pickled onions and horseradish mustard

Or

Severn & Wye hot smoked salmon, chilli & lime prawns with charred corn salsa

Served with

Avocado salad with heirloom tomatoes, pulses, toasted sunflower seeds (v)

Rocket, radicchio & green bean salad with toasted pine nuts & lemon oil (v)

New season potatoes with almond & parsley dressing (v)

Breads & sea salt crackers (v)

Dessert

Mango & passion fruit mousse

Local cheese board

Coffee & truffles

£59.50 per person (for a minimum of two people having the same main course option)



TRADITIONAL PICNIC

Our picnic hampers include a generous selection of food, fairtrade coffee & mineral water, presented in smart disposable picnic ware.

Traditional Summer Picnic

To Start

Potted Paris Brown mushroom & tarragon pâté (v)

Main Course

Smoked chicken & salsa verde with a rocket, raddichio & green bean salad

Avocado salad with heirloom tomatoes, pulses, toasted sunflower seeds (v)

New season potatoes with almond & parsley dressing (v)

Breads & sea salt crackers (v)

Dessert

Banoffee pot with honeycomb

Coffee & truffles

Picnic hamper delivered to your table - £39.50 per person

Traditional Vegetarian Picnic

To Start

Potted Paris Brown mushroom & tarragon pâté (v)

Main Course

Asparagus, onion & Yorkshire blue cheese quiche (v)

Avocado salad with heirloom tomatoes, pulses, toasted sunflower seeds & feta (v)

Rocket, radicchio & green bean salad with toasted pine nuts & lemon oil (v)

New season potatoes with almond & parsley dressing (v)

Breads & sea salt crackers (v)

Dessert

Banoffee pot with honeycomb

Coffee & truffles



Our picnics are served in tents overlooking the Cricket Ground. However, if you wish your picnic to be delivered to a tent in the Deer Park please book these tents separately with Garsington Opera via their website www.garsingtonopera.org or on 01865 361636 and make Feasts aware on your booking form.

WINE LIST

Champagne

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

Gin & Tonic

6	TOAD Oxford Dry Gin & tonic	£12.50
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White

7	Bella Alba Bianco, Trebbiano & Pinot Grigio, Citra Vini, Italy, Veneto, 2017	£24.00
8	Berry Bros. & Rudd Reserve White by Collovray & Terrier, France, VdP, 2017	£27.50
9	Picpoul de Pinet, Domaine Félines Jourdan, France, Languedoc, 2017	£33.50
10	Pale Clouds Sauvignon Blanc, New Zealand, Marlborough, 2017	£33.50
11	Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy, Piedmont, 2017	£34.50
12	Quinta de la Rosa Branco, Portugal, Douro, 2017	£35.00
13	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, 2017	£37.00
14	Sancerre Blanc, Le Creux de Marloup Domaine Thierry Merlin-Cherrier, 2015	£42.50
15	St Véran, Les Terres Noires, Domaine des Deux Roches, France, Burgundy, 2016	£49.50
16	Montagny, 1er Cru, Domaine Jean-Marc Boillot, France, Burgundy, 2016	£56.50

17	Chablis, Montée de Tonnerre, 1er Cru, Domaine Gérard Duplessis, France, Burgundy, 2015	£62.00
18	Auxey-Duresses Blanc, Benjamin Leroux, France, Burgundy, 2016	£72.00
19	Meursault, Les Chevalières, Domaine Coche-Bizouard, France, Burgundy, 2015	£84.00

White Half Bottles

20	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, France, Burgundy, 2017	£21.50
21	Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier, France, Loire, 2016	£24.50

Non-alcoholic beer (330ml)
£4.00 per bottle

Elderflower pressé (275ml)
£2.50 per bottle



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

WINE LIST

Rose

22	Berry Bros. & Rudd, The Wine Merchant's Provence Rosé, France, Provence, 2017	£29.50
23	Sancerre Rosé, Brigitte et Daniel Chotard, France, Loire, 2017	£39.00
24	Domaine de Terrebrune, Rosé, Bandol, France, Provence, 2017	£60.00

Red

25	Pietas, Carignan, Vieilles Vignes, France, VdP, 2017	£23.50
26	Berry Bros. & Rudd Chilean Merlot by Viña Doña Javiera, Chile, Maipo, 2016	£27.00
27	Bardolino, Monte del Frà, Italy, Veneto, 2017	£27.50
28	Rioja Otiñano, Crianza, Spain, Rioja, 2014	£28.50
29	Berry Bros. & Rudd Good Ordinary Claret, France, Bordeaux, 2016	£29.00
30	Domaine Coudoulet, Pinot Noir, France, VdP, 2017	£29.00

31	Chianti Colli Senesi, Casale Falchini, Italy, Tuscany, 2015	£30.00
32	Pulenta La Flor Malbec, Argentina, Mendoza, 2017	£32.50
33	Côtes du Rhône Reserve Rouge, La Famille Perrin, France, Rhône, 2016	£32.50
34	DouRosa Tinto, Quinta de la Rosa, Portugal, Douro, 2016	£35.00
35	Ch. Cissac, Haut-Médoc, France, Bordeaux, 2014	£46.00
36	Gigondas La Bastide St Vincent, France, Rhône, 2016	£49.00
37	Neudorf Vineyards Tom's Block Pinot Noir, New Zealand, Nelson, 2015	£51.00
38	L'Esprit de Chevalier Rouge, Pessac-Léognan, France, Bordeaux, 2013	£57.00
39	Vosne-Romanée, Domaine Guyon, France, Burgundy, 2013	£82.50
40	Ch. Haut Batailley, Pauillac, France, Bordeaux, 2007	£82.50

Red Half Bottles

41	Berry Bros. & Rudd Good Ordinary Claret, France, Bordeaux, 2016	£21.50
42	Brouilly, Alain Michaud, France, Bordeaux, 2017	£24.00
43	Ch. Cissac, Haut-Médoc, France, Bordeaux, 2014	£28.00

Fortified and Sweet

44	Muscat Beaumes de Venise, France, Rhône, 2015	£26.50
45	Ch. La Tour Blanche, Sauternes, France, Bordeaux, 2010	£54.00
46	Taylor's LBV, Late Bottled Vintage Port, Portugal, Douro, 2011	£43.00
47	Taylor's, Quinta de Vargellas, Portugal, Douro, 2002	£76.00

All wines chosen
in consultation
with
Berry Bros & Rudd



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

UNIT 2, BICESTER PARK, CHARBRIDGE LANE,
BICESTER, OXFORDSHIRE, OX26 4SS

TEL: 01869 226671

EMAIL: OFFICE@FEASTSATGARSINGTON.CO.UK