



# FEASTS



WITH OLLIE DABBOUS

DINING AT GARSINGTON OPERA

2020 SEASON MENU

## FEASTS, WITH OLLIE DABBOUS

We are delighted to be catering at Garsington Opera for the eleventh consecutive year. To mark this, we are hoping to make 2020 the best year yet and are delighted to announce our new partnership with Ollie Dabbous. Ollie is chef patron of Michelin-starred restaurant HIDE, in Piccadilly, and is widely recognized as one of the UK's most accomplished chefs.

Ollie honed his skill with many of the world's top chefs, including two years with Raymond Blanc at Le Manoir aux Quat'Saisons, a position at the legendary Mugaritz in Spain and the opening of Texture with Agnar Sverrisson, before opening his first Michelin-starred restaurant Dabbous in 2012.

Ollie has worked with us to develop the 2019 menu, bringing his flair and passion for clean, elegant, delicious and beautifully presented dishes. We look forward to welcoming you to the restaurant where we feel sure this menu will delight and excite you.

### The Feasts Team

*"The food and service combined make this the best way to have a glorious Garsington evening."*

**Paul Levy, Arts Journal and food critic**

*"For Garsington Opera, we want to celebrate the British summer and offer a menu that is both accessible and innovative. The setting is very special, so it's a privilege to be part of proceedings and hopefully adding to the guests' enjoyment. I genuinely enjoy opera so look forward to seeing a performance as well one evening!"*

**Ollie Dabbous**

*We are thrilled that Ollie Dabbous has contributed his skill and flair to our 2020 Opera Menu. Ollie knows how important it is to construct an enticing selection of dishes that can be delivered looking beautiful and tasting delicious throughout the 2020 Season. We have also given care and thought to present an interesting wine list to compliment the menu.*

*Ollie's culinary genius brings a new style this year, and we hope that this, combined with the enthusiasm of our dedicated Feasts team, will make for an exceptional evening to remember on and off the stage, whether you choose to dine in our restaurant, order a sumptuous Feasts hamper, or bring your own picnic to enjoy with friends.*

**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, Chilterns Picnic Tent\* or a Deer Park tent. Please book online following these simple steps.*

*\*service charge may apply*



### Step-by-step

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

Please book online following 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** Please visit [www.feastsatgarsington.co.uk](http://www.feastsatgarsington.co.uk) for further information or complete the enclosed booking form

Additional booking forms can be downloaded from [www.feastsatgarsington.co.uk](http://www.feastsatgarsington.co.uk)

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

*If you would like to download this brochure please go to [www.feastsatgarsington.co.uk](http://www.feastsatgarsington.co.uk)*

## PRE-PERFORMANCE DINING



Serving for two guests

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

Cured salmon with cream cheese

Roast beef & horseradish

Cucumber & mint relish

Gougères

#### Sweet treats

Individual chocolate fudge cake with freeze dried raspberries

Freshly baked scone

Salted caramel eclair

#### And to drink

A pot of classic English breakfast tea or speciality tea

**£17.00 per person**

*"Perfect Feasts - very generous, delicious food and great people."*

#### Celebration tea

Make your afternoon tea a celebration by adding a bottle of Deutz Brut Classic NV Champagne for £69.00 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

**£8.50 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

Beef tartare, pickled mushrooms, anchovy mayo

Glazed fig, with creamy gorgonzola, hazelnut

Juniper marinated tuna, horseradish crème fraiche

Dukkah spiced carrot with whipped avocado

**£8.50 per person**

#### Traditional plate of smoked salmon

Smoked salmon, buttered brown bread, fresh lemon

**£8.50 per person**

Pre-order your Deutz Champagne

*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 Garsington Restaurant overlooking the Wormsley Cricket Ground.**

### Starters

Cured mackerel with lovage, crème fraiche, horseradish & green apple

Chicken liver parfait, plum & elderflower chutney, warm buckwheat waffles

Cauliflower couscous with cashew dressing & aromatic spices

Crab with crème fraiche, butterhead lettuce & tarragon; chilled watermelon gazpacho with lemon verbena

Beetroot tartare, pickled rose petals & crushed pistachio

### Main Courses

Glazed beef short rib, roast fillet, charred green asparagus, virgin rapeseed béarnaise  
(£9 supplement)

Grilled Iberico pork with fennel & lovage slaw, ripe peach, cashews & sorrel

Grilled summer vegetables, romesco & aged pecorino (v)

Corn fed chicken, warm leek vinaigrette, smoked butter sauce & wild mushrooms

Confit organic salmon, crushed peas, warm tartare sauce & crispy potato

Roast monkfish, broad bean vinaigrette & yellow split pea puree  
(£4 supplement)

*"A really excellent menu, beautifully produced, and the staff are marvellous."*

## INTERVAL DINING



### Desserts

Cherry blossom trifle

Lemon, elderflower & crème fraiche tartlet, blueberries & marigold

Chocolate pot with Thai basil, sheep's milk yoghurt & toasted hazelnuts

Ripe peach in its chilled juice, marigold leaves & olive oil

Local cheeses & crumpets  
*see wine list to add a glass of Taylor's Port*

Followed by coffee & chocolates

**£71.50 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 HAMPER



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 Hamper

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

#### To Start

Chilled watermelon gazpacho with lemon verbena

#### Main Course

Rare roast beef

Baked Chalk stream trout with watercress, samphire & dill

Smoked haddock, celeriac & leek quiche

Nectarines, golden beets salad with gorgonzola & almond

Roasted vegetables with bulgar wheat & chermoula dressing

**£65.00 per person**

#### Dessert

White chocolate mousse with raspberries & ginger crumble

#### Local cheese board

Breads & sea salt crackers

#### Coffee & truffles



## TRADITIONAL AND VEGETARIAN HAMPER

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

### Traditional Hamper

#### To Start

English cheddar, celeriac, leek quiche

#### Main Course

Smoked chicken, sundried tomatoes, toasted fregola & chimichurri dressing

Nectarines, golden beets salad with gorgonzola & almond

Roasted vegetables with bulgar wheat & chermoula dressing

A pot of lemon crème fraiche dressing

#### Dessert

Gooseberry fool with ginger crumb

Breads & sea salt crackers

#### Coffee & truffles

### Traditional Vegetarian Hamper

#### To Start

Za'atar roasted baby carrot with burnt onion hummus & crispy shallots

#### Main Course

English cheddar, celeriac, leek quiche

Shaved fennel, pickled celery & granny smith apple salad

Nectarines, golden beets salad with gorgonzola & almond

Roasted vegetables with bulgar wheat & chermoula dressing

A pot of lemon crème fraiche dressing

#### Dessert

Gooseberry fool with ginger crumb

Breads & sea salt crackers

#### Coffee & truffles

### Both hampers are £40.00 per person and delivered to your table

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



## WINE LIST

### Champagne

1	Deutz Brut Classic, NV	£69.00
2	Deutz Rose, NV	£72.00
3	Deutz Blanc De Blancs, 2013	£86.00
4	Deutz William Deutz, 2000	£178.00
5	Deutz Brut Classic, NV (HALF)	£37.00

### White

6	Bella Alba Bianco, Trebbiano & Pinot Grigio, Citra Vini, Veneto, Italy, 2018	£24.00
7	Berry Bros. & Rudd Reserve White by Collovray & Terrier, VdP, France, 2018	£27.50
8	Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2018	£33.50
9	Pale Clouds Sauvignon Blanc, Marlborough, New Zealand, 2018	£33.50
10	Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, Italy, 2018	£34.50
11	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, Burgundy, France, 2018	£37.00
12	Sancerre Blanc, Le Creux de Marloup Domaine Thierry Merlin-Cherrier, Loire, France, 2015	£42.50
13	St Véran, Les Terres Noires, Domaine des Deux Roches, Burgundy, France, 2017	£49.50

14	Montagny, 1er Cru, Domaine Jean-Marc Boillot, Burgundy, France, 2017	£56.50
15	Pouilly-Fuissé, Domaine Camille Paquet, Burgundy, France, 2017	£57.00
16	Chablis, Vaugiraut, 1er Cru, Domaine Gérard Duplessis, Burgundy, France, 2017	£62.00
17	Chassagne-Montrachet, Domaine Philippe Colin, Burgundy, France, 2017	£85.00

### White Half Bottles

18	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, Burgundy, France, 2018	£21.50
19	Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier, Loire, France, 2018	£24.50
20	Chassagne-Montrachet, Domaine Philippe Colin, Burgundy, France, 2017	£50.00

	Hendrick's Gin with Luscombe tonic	£12.50
	Non-alcoholic beer (330ml)	£4.00
	Elderflower pressé (275ml)	£2.50



Corkage will be charged at £18.00 per bottle

## WINE LIST

### Rosé

21	Berry Bros. & Rudd Provence Rosé by Château la Mascaronne, Provence, France, 2018	£30.00
22	Sancerre Rosé, Brigitte et Daniel Chotard, Loire, France, 2018	£39.00
23	Domaines Ott Clos Mireille, Cotes de Provence, France, 2018	£60.00

### Red

24	Pietas, Carignan, Vieilles Vignes, VdP, France, 2018	£24.00
25	Berry Bros. & Rudd Rioja by Bodegas Amézola de la Mora, Rioja, Spain, 2016	£27.50
26	Bardolino, Monte del Frà, Veneto, Italy, 2018	£28.50
27	Berry Bros. & Rudd Good Ordinary Claret, Bordeaux, France, 2017	£29.00
28	Chianti Colli Senesi, Casale Falchini, Tuscany, Italy, 2016	£30.00

29	Pulenta La Flor Malbec, Mendoza, Argentina, 2018	£32.50
30	Côtes du Rhône Reserve Rouge, La Famille Perrin, Rhône, France, 2017	£32.50
31	DouRosa Tinto, Quinta de la Rosa, Douro, Portugal, 2016	£35.00
32	Ch. Labadie, Médoc, Bordeaux, France, 2015	£40.00

33	Château Teyssier, Montagne-St Emilion, Bordeaux, France, 2015	£46.00
34	Gigondas La Bastide St Vincent, Rhône, France, 2017	£49.00
35	Neudorf Vineyards Tom's Block Pinot Noir, Nelson, New Zealand, 2016	£51.00
36	Ch. Coutet, Grand Cru, St Emilion, Bordeaux, France, 2015	£57.00
37	Volnay, Les Champans, 1er Cru, Domaine François Buffet, Burgundy, France, 2014	£82.00
38	Ch. Cantenac-Brown, Margaux, Bordeaux, France, 2012	£85.00

### Red Half Bottles

39	Berry Bros. & Rudd Good Ordinary Claret, Bordeaux, France, 2017	£21.50
40	Fleurie, Les Moriers, Domaine Chignard, Beaujolais, Burgundy, France, 2018	£24.00
41	Ch. Cissac, Haut Medoc, Bordeaux, France, 2014	£34.00

### Fortified and Sweet

42	Muscat Beaumes de Venise, Rhône, France, 2016 <i>by the glass</i>	£26.50 £4.00
43	Ch. La Tour Blanche, Sauternes, Bordeaux, France, 2010 <i>by the glass</i>	£54.00 £8.50
44	Taylor's LBV, Late Bottled Vintage Port, Douro, Portugal, 2011 <i>by the glass</i>	£43.00 £6.50
45	Taylor's, Quinta de Vargellas, Douro, Portugal, 2001 <i>by the glass</i>	£76.00 £12.50

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,  
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