

GARSINGTON OPERA AT WORMSLEY

2020 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 (£17.00pp)
- Celebration tea (select Champagne overleaf)
- Cream tea (£8.50pp)

Champagne Bar

- Canapés (£8.50pp)
- Champagne (select overleaf)
- Hendrick's Gin with Luscombe tonic (£12.50)

- Smoked salmon plate (£8.50pp)
- Tick here for your canapés/Champagne to be delivered to your picnic tent

INTERVAL DINNER (£71.50PP)

Please write the number of people dining in the box provided. **Total number of diners:**

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)

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

INTERVAL PICNIC

Please ensure both your picnic and table/tent reservations are under the same surname, to avoid double booking. If this is not possible, please give your tent/table reservation name below

- Gourmet picnic (£65.00pp)**
- Traditional Picnic (£40.00pp)**
- Traditional Vegetarian picnic (£40.00pp)**

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

Tick here if you have booked a 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	£69.00
2	<input type="checkbox"/>	Deutz Rose, NV	£72.00
3	<input type="checkbox"/>	Deutz Blanc De Blancs, 2013	£86.00
4	<input type="checkbox"/>	Deutz William Deutz, 2000	£178.00
5	<input type="checkbox"/>	Deutz Brut Classic, NV (HALF)	£37.00

WHITE WINE

6	<input type="checkbox"/>	Bella Alba Bianco, Trebbiano & Pinot Grigio, Citra Vini, Veneto, Italy, 2018	£24.00
7	<input type="checkbox"/>	Berry Bros. & Rudd Reserve White by Collovray & Terrier, VdP, France, 2018	£27.50
8	<input type="checkbox"/>	Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2018	£33.50
9	<input type="checkbox"/>	Pale Clouds Sauvignon Blanc, Marlborough, New Zealand, 2018	£33.50
10	<input type="checkbox"/>	Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, Italy, 2018	£34.50
11	<input type="checkbox"/>	Berry Bros. & Rudd White Burgundy by Collovray & Terrier, Burgundy, France, 2018	£37.00
12	<input type="checkbox"/>	Sancerre Blanc, Le Creux de Marloup Domaine Thierry Merlin-Cherrier, Loire, France, 2015	£42.50
13	<input type="checkbox"/>	St Véran, Les Terres Noires, Domaine des Deux Roches, Burgundy, France, 2017	£49.50
14	<input type="checkbox"/>	Montagny, 1er Cru, Domaine Jean-Marc Boillot, Burgundy, France 2016	£56.50
15	<input type="checkbox"/>	Pouilly-Fuissé, Domaine Camille Paquet, Burgundy, France, 2017	£57.00
16	<input type="checkbox"/>	Chablis, Vaugiraut, 1er Cru, Domaine Gérard Duplessis, Burgundy, France, 2017	£62.00
17	<input type="checkbox"/>	Chassagne-Montrachet, Domaine Philippe Colin, Burgundy, France, 2017	£85.00

WHITE WINE HALF BOTTLES

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

ROSÉ

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

RED WINE

24	<input type="checkbox"/>	Pietas, Carignan, Vieilles Vignes, VdP, France, 2018	£24.00
25	<input type="checkbox"/>	Berry Bros. & Rudd Rioja by Bodegas Amézola de la Mora, Rioja, Spain, 2016	£27.50
26	<input type="checkbox"/>	Bardolino, Monte del Frà, Veneto, Italy, 2018	£28.50
27	<input type="checkbox"/>	Berry Bros. & Rudd Good Ordinary Claret, Bordeaux, France, 2017	£29.00
28	<input type="checkbox"/>	Chianti Colli Senesi, Casale Falchini, Tuscany, Italy, 2016	£30.00
29	<input type="checkbox"/>	Pulenta La Flor Malbec, Mendoza, Argentina, 2018	£32.50
30	<input type="checkbox"/>	Côtes du Rhône Reserve Rouge, La Famille Perrin, Rhône, France, 2017	£32.50
31	<input type="checkbox"/>	DouRosa Tinto, Quinta de la Rosa, Douro, Portugal, 2016	£35.00
32	<input type="checkbox"/>	Ch. Labadie, Médoc, Bordeaux, France, 2015	£40.00
33	<input type="checkbox"/>	Château Teyssier, Montagne-St Emilion, Bordeaux, France, 2015	£46.00
34	<input type="checkbox"/>	Gigondas La Bastide St Vincent, Rhône, France, 2017	£49.00
35	<input type="checkbox"/>	Neudorf Vineyards Tom's Block Pinot Noir, Nelson, New Zealand, 2016	£51.00
36	<input type="checkbox"/>	Ch. Coutet, Grand Cru, St Emilion, Bordeaux, France, 2015	£57.00
37	<input type="checkbox"/>	Volnay, Les Champans, 1er Cru, Domaine François Buffet, Burgundy, France, 2014	£82.00
38	<input type="checkbox"/>	Ch. Cantenac-Brown, Margaux, Bordeaux, France, 2012	£85.00

RED HALF BOTTLES

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

FORTIFIED AND SWEET

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

Corkage: Bottles (£18 each)

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

Total for drink:

£

Overall total:

£

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.