

# GARSINGTON OPERA AT WORMSLEY

## 2021 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. No refund will be given on cancellations made within 10 days of the event, unless your entire booking can be resold. Should the 2021 Garsington Opera season be cancelled due to COVID-19, Feasts will refund the booking less a £15.00 per person per night administration charge. Additional booking forms can be downloaded from [www.feastsatgarsington.co.uk](http://www.feastsatgarsington.co.uk).

### PRE-PERFORMANCE

Please write the number of people dining in the box provided

#### Tea Lawn

- Afternoon tea (£18.00pp)
- Celebration tea (select Champagne overleaf)
- Cream tea (£8.50pp)

#### Champagne Bar

- Canapés (£9.00pp)
- Champagne (select overleaf)
- Oxford Rye Organic Dry Gin & Tonic (£12.50)

- Smoked salmon plate (£9.00pp)
- Tick here for your canapés/Champagne to be delivered to your picnic tent

### INTERVAL DINNER (£72.00PP)

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

In line with government guidelines, tables will be for a maximum of 6 people. This will be reviewed as Government Guidelines change.

#### 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 Port
- During Der Rosenkavalier, additional cheese plates can be ordered to accompany your desserts. (£9.50pp)

### 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 (£42.00pp)
- Traditional Vegetarian picnic (£42.00pp)

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"/>	Portenova, Pinot Grigio, DOC Venezia, Veneto, Italy, 2019	£24.50
7	<input type="checkbox"/>	Corney & Barrow Périgord, Château Grinou, IGP, France, 2020	£28.00
8	<input type="checkbox"/>	Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2019	£33.50
9	<input type="checkbox"/>	Wairau River Family Estate, Sauvignon Blanc, Marlborough, New Zealand, 2020	£34.00
10	<input type="checkbox"/>	Gavi di Gavi, Conti Sperone, Piedmont, Italy, 2020	£35.50
11	<input type="checkbox"/>	Corney & Barrow White Burgundy Maison Auvigue, Burgundy, France, 2018	£39.00
12	<input type="checkbox"/>	Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, France, 2019	£43.00
13	<input type="checkbox"/>	Saint Veran 'Moulin du Pont' Domaine Jean Pierre Auvigue, Burgundy, France, 2018	£49.50
14	<input type="checkbox"/>	Mâcon-Verzé Domaines Leflaive, Burgundy, France, 2016	£55.00
15	<input type="checkbox"/>	Pouilly Fuisse 'les Crays' Domaine Jean Pierre Auvigue, Burgundy, France, 2018	£59.00
16	<input type="checkbox"/>	Chablis 1er Cru Vaillon, Domaine Jean Dauvissat, Burgundy, France, 2018	£62.00
17	<input type="checkbox"/>	Chassagne Montrachet Blanc 'les Houlières' Domaine Morey-Coffinet Burgundy, France, 2017	£85.00

## WHITE WINE HALF BOTTLES

18	<input type="checkbox"/>	Macon Blanc Villages 'Clos Condemine' Domaine Patrick Luque, Burgundy, France, 2019	£21.50
19	<input type="checkbox"/>	Sancerre Blanc, Domaine Thierry Merlin-Cherrier, Loire, France, 2019	£24.50
20	<input type="checkbox"/>	Chablis Domaine Vincent Dampit, Burgundy, France, 2019	£27.50

## ROSÉ

21	<input type="checkbox"/>	The Palm Rose by Whispering Angel, Provence, France, 2020	£30.00
22	<input type="checkbox"/>	Sancerre Rosé, Domaine Andre Neveu, Loire, France, 2020	£39.00
23	<input type="checkbox"/>	Domaines Ott Clos Mireille, Cotes de Provence, France, 2019	£55.00

## RED WINE

24	<input type="checkbox"/>	Carignan 'Vieilles Vignes' Roche de Belanne, VdP, France, 2019	£24.00
25	<input type="checkbox"/>	Rioja Crianza 'Arienzo' Bodegas Marques de Riscal, Rioja, Spain, 2016	£28.00
26	<input type="checkbox"/>	Corney & Barrow Claret Maison Sichel, 2017	£28.00
27	<input type="checkbox"/>	Altosur Malbec, Finca Sopenia, Mendoza, Argentina, 2019	£32.00
28	<input type="checkbox"/>	Rosso di Montepulciano, Cantine Crociana, Tuscany, Italy, 2019	£32.00
29	<input type="checkbox"/>	Cotes du Rhone 'Belleruche' Chapoutier, Rhône, France, 2019	£35.00
30	<input type="checkbox"/>	douROSA red, Quinta de la Rosa, Douro, Portugal, 2016	£35.00
31	<input type="checkbox"/>	Bourgogne Pinot Noir Domaine Cyrot-Buthiau, Burgundy, France, 2018	£40.00
32	<input type="checkbox"/>	Corney & Barrow Grand Cru St-Emilion Chateau Bellevue-Figeac, Bordeaux, France, 2017	£44.00
33	<input type="checkbox"/>	Vacqueyras, Domaine des Amouriers, Rhone, France, 2017	£44.00
34	<input type="checkbox"/>	Belezos Rioja Reserva Bodegas Zugober, Rioja, Spain, 2015	£48.00
35	<input type="checkbox"/>	Chateau Beaumont Cru Bourgeois Haut Medoc, Bordeaux, France, 2015	£48.00
36	<input type="checkbox"/>	Chateau Barrail du Blanc Grand Cru St-Emilion, Bordeaux, France, 2016	£50.00
37	<input type="checkbox"/>	Mt Difficulty Estate 'Bannockburn' Pinot Noir, Central Otago, New Zealand, 2018	£52.00
38	<input type="checkbox"/>	Chateau Fonbel Grand Cru Saint Emilion, Bordeaux, France, 2015	£59.00
39	<input type="checkbox"/>	Volnay 1er Cru Les Angles, Domaine Lucien Boillot, Burgundy, France, 2016	£85.00
40	<input type="checkbox"/>	Chateau Brane Cantenac 2me Cru Classe Margaux, Bordeaux, France, 2008	£85.00

## RED HALF BOTTLES

41	<input type="checkbox"/>	St. Esprit, Cotes du Rhone, Delas Freres, Rhone, France, 2019	£21.50
42	<input type="checkbox"/>	Fleurie, Domaine Patrick Tranchand, Burgundy, France, 2018	£24.50
43	<input type="checkbox"/>	Chateau Beaumont Cru Bourgeois Haut Medoc, Bordeaux, France, 2016	£26.00

## FORTIFIED AND SWEET

44	<input type="checkbox"/>	Muscat de Beaumes de Venise, Domaine Beaumalric, Rhône, France, 2016 <i>by the glass</i>	£26.50 £4.00
45	<input type="checkbox"/>	Chateau Coutet 1er Cru Classe Sauternes, Bordeaux, France, 2005 <i>by the glass</i>	£39.00 £5.00
46	<input type="checkbox"/>	Fonseca, Quinta Guimaraens, Douro, Portugal, 2004 <i>by the glass</i>	£70.00 £8.00

Corkage:  Bottles (£18 each)

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.