

# GARSINGTON OPERA AT WORMSLEY

## 2022 MENU BOOKING FORM

Unit 2, Bicester Park, Charbridge Lane, Bicester, Oxfordshire, OX26 4SS  
Tel: 01869 226671 Email: [office@feastsatgarsington.co.uk](mailto:office@feastsatgarsington.co.uk) [www.feastsatgarsington.co.uk](http://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): \_\_\_\_\_ Postcode registered to 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 10 days in advance. A full refund will be made on bookings cancelled with more than 10 days notice. No refund will be given on cancellations made within 10 days of the event. 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

#### Champagne Bar

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Afternoon tea (£19.00pp)                    | <input type="checkbox"/> Canapés (£9.50pp)                           | <input type="checkbox"/> Smoked salmon plate (£9.50pp)  |
| <input type="checkbox"/> Celebration tea (select Champagne overleaf) | <input type="checkbox"/> Champagne (select overleaf)                 | <input type="checkbox"/> Tick here for your canapés/Champagne to be delivered to your picnic tent |
| <input type="checkbox"/> Cream tea (£9.00pp)                         | <input type="checkbox"/> Oxford Rye Organic Dry Gin & Tonic (£13.00) |   |

### INTERVAL DINNER (£76.50PP)

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

#### Starters

#### Main Courses

#### Desserts

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Ripe tomato with stracciatella, pesto & black olive (v)          | <input type="checkbox"/> Pastilla of sea bream with preserved lemon & tarama; salad of samphire, cucumber, radish & dill   | <input type="checkbox"/> Ollie Dabbous' chocolate mousse                                      |
| <input type="checkbox"/> Prawns with white asparagus, crème fraîche, & parsley            | <input type="checkbox"/> Roast Wykham Park beef sirloin, warm horseradish buttermilk, crispy potato & toasted asparagus *£9.00 supplement  | <input type="checkbox"/> Apricot clafoutis with lemon thyme & lavender                        |
| <input type="checkbox"/> Grilled mackerel with tabbouleh & ripe melon gazpacho            | <input type="checkbox"/> Roast duck lacquered with honey & fennel pollen, confit tamarillo & tender beetroot   | <input type="checkbox"/> Raspberry financier with orange blossom & fragrant herbs             |
| <input type="checkbox"/> Cobble-Lane cured Wormsley venison, celeriac & pickled mushrooms | <input type="checkbox"/> Barbecued Iberico pork, smoked almond praline, fennel, apple & radish   | <input type="checkbox"/> Red fruits, basil & fig leaf oil in a chilled lemon verbena consommé |
| <input type="checkbox"/> Salad of avocado, white miso, pecans & gooseberries (v)          | <input type="checkbox"/> Glazed guinea fowl with ginger & lime, toasted broccoli & cashew  | <input type="checkbox"/> Local cheeses & sea salt crackers                                    |
|   | <input type="checkbox"/> Warm garden pea & mangetout tarlet, fresh ricotta & toasted pine nuts served with a side of Jersey royals, asparagus, soft boiled egg half, landcress & pickled shallot (v) |   |

### 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

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Gourmet picnic (£69.00pp) | <input type="checkbox"/> Traditional Picnic (£44.50pp) | <input type="checkbox"/> Traditional Vegetarian picnic (£44.50pp) |
|--|--|---|

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	£74.00
2	<input type="checkbox"/>	Deutz Rose, NV	£77.00
3	<input type="checkbox"/>	Deutz Blanc De Blancs, 2013	£92.00
4	<input type="checkbox"/>	Deutz William Deutz, 2000	£190.00
5	<input type="checkbox"/>	Deutz Brut Classic, NV (HALF)	£40.00

## WHITE WINE

6	<input type="checkbox"/>	Corney & Barrow Blanc IGP Cotes de Gascogne, France, 2020	£25.00
7	<input type="checkbox"/>	Corney & Barrow Perigord, France, 2020	£29.50
8	<input type="checkbox"/>	Picpoul de Pinet Domaine Morin Langaran, Languedoc Roussillon, France, 2020	£35.00
9	<input type="checkbox"/>	Gavi di Gavi Fratelli Antonio e Raimondo, Piedmont, Italy, 2020	£37.00
10	<input type="checkbox"/>	Ana Sauvignon Blanc, Marlborough, New Zealand, 2021	£38.00
11	<input type="checkbox"/>	Corney & Barrow Mâcon-Villages, Maison Auvigue, Burgundy, France, 2019	£41.00
12	<input type="checkbox"/>	Saint-Véran Les Chatenays Domaine Carrette, Burgundy, France, 2020	£52.00
13	<input type="checkbox"/>	Mâcon-Verzé Domaines Leflaive, Burgundy, France, 2017	£58.00
14	<input type="checkbox"/>	Chablis Les Lys 1er Cru Domaine Vincent Dampt, Burgundy, France, 2019	£60.00
15	<input type="checkbox"/>	Pouilly-Fuissé Vieilles Vignes Maison Auvigue, Burgundy, France, 2018	£64.00
16	<input type="checkbox"/>	Chassagne-Montrachet Domaine Bachelet-Ramonet, Burgundy, France, 2019	£86.00

## WHITE WINE HALF BOTTLES

17	<input type="checkbox"/>	Mâcon-Solutre-Pouilly Maison Auvigue, Burgundy, France, 2020	£21.50
18	<input type="checkbox"/>	Sauvignon Blanc Tunella, Friuli Venezia Giulia, Italy, 2020	£22.00
19	<input type="checkbox"/>	Chablis Domaine Vincent Dam Dampt, Burgundy, France, 2020	£29.00

## ROSÉ

20	<input type="checkbox"/>	Source Gabriel Rosé AOC Côtes de Provence, France, 2020	£31.50
21	<input type="checkbox"/>	Sancerre Rosé Domaine Tissier, Loire, France, 2019	£36.00
22	<input type="checkbox"/>	Domaines Ott Clos Mireille, Cotes de Provence, France, 2019	£58.00

## RED WINE

23	<input type="checkbox"/>	Corney & Barrow Rouge Vin de France 2020	£25.00
24	<input type="checkbox"/>	Altos de Baroja Rioja Joven, Rioja, Spain, 2018	£29.50
25	<input type="checkbox"/>	Corney & Barrow Clarot Maison Sichel, Bordeaux, France, 2018	£29.50
26	<input type="checkbox"/>	Chamuyo Malbec Mendoza Vineyards, Mendoza, Argentina, 2019	£33.50
27	<input type="checkbox"/>	Soraie IGT Veneto Cecillia Beretta, Vento, Italy, 2019	£33.50
28	<input type="checkbox"/>	Corney & Barrow Côtes du Rhône, Vignobles Gonnet, Rhône, France, 2019	£37.00
29	<input type="checkbox"/>	DouRosa Tinta, Quinta de La Rosa	£37.00
30	<input type="checkbox"/>	Fleurie La Madone Domaine Lathuillière-Gravallon, Beaujolais, France, 2020	£42.00
31	<input type="checkbox"/>	Chianti Classico Terre di Prenzano Vignamaggio, Tuscany, Italy, 2018	£46.00
32	<input type="checkbox"/>	Château Barrail du Blanc Grand Cru St-Emilion, France, 2016	£52.00
33	<input type="checkbox"/>	Pinot Noir Elephant Hill, Central Otago, New Zealand, 2018	£55.00
34	<input type="checkbox"/>	Dominio de Pingus 'PSI', Bodegas y Vinedos Alnardo, Ribera Del Duero, Spain, 2018	£62.00
35	<input type="checkbox"/>	Beaune Les Teurons 1er Cru Domaine Rossignol-Trapet 2017	£86.00
36	<input type="checkbox"/>	Espérance de Trotanoy, Pomerol, France, 2014	£89.00

## RED HALF BOTTLES

37	<input type="checkbox"/>	Corney & Barrow Claret Maison Sichel, Bordeaux, France, 2018	£18.00
38	<input type="checkbox"/>	St Esprit CDR, Delas Feres	£22.50
39	<input type="checkbox"/>	Gevrey-Chambertin Villages, Rossignol-Trapet, Burgundy, France, 2017	£40.00

## FORTIFIED AND SWEET

40	<input type="checkbox"/>	Muscat Beaumes-de-Venise Domaine de Coyez, Rhône, France, 2009	Half Bottle £23.00
41	<input type="checkbox"/>	Corney & Barrow Sauternes, Bordeaux, France, 2017	Half Bottle £31.00
42	<input type="checkbox"/>	Fonseca Guimaraens Vintage Port, Douro, Portugal, 2004	£60.00
43	<input type="checkbox"/>	Corney & Barrow 20 year old Tawny Port, Douro, Portugal	£70.00

Corkage:  Bottles (£20 each)

<input type="checkbox"/>	Oxford Rye Organic Dry Gin & Tonic	£13.00
<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.