



JAMIE OLIVER'S
FABULOUS
FEASTS



DINING AT GARSINGTON OPERA

2012 SEASON MENU

JAMIE OLIVER'S FABULOUS FEASTS



"We're really excited to be back working with the team at Garsington Opera and be a part of what is an amazing summer experience. We're always super critical of our menus to ensure that our food is unrivalled in terms of taste and flavour. With the Olympics round the corner we're finally starting to celebrate all that's great about being British, and we've embraced the best of our beautiful produce in this year's menu. Dine with us this summer and see for yourself."

Jamie

Opera and food share many synergies – or at least, at their finest they should do – and following a successful season last year we wanted to inject even more into our menus to ensure we've done justice to the beautiful rural idyll that is the Wormsley setting.

Therefore, this year, we've taken appropriate cues in creating our menu, many of which are from opera itself – not least an injection of colour and a dash more theatre.

As a nod to *L'Olimpiade* and as Olympic hosts for 2012, you will notice many more British ingredients in celebration of the flavours and seasons that this country has to offer. Like *Don Giovanni* one thing we're not lacking is passion – we're constantly trying to up the ante, challenging what may be considered the catering norm by engaging you – our guests – with a memorable dining experience. And maybe our menu is a little like *La Périchole* – we cannot resist adding a mischievous little twist into some elements – after all, it'd be no fun if we didn't keep enticing you to the next course!

One thing we're not shy to reiterate is the lengths to which we go to ensure that every ingredient featured on our menus is from the highest standards of welfare and British wherever possible. That doesn't just mean beautiful, free range meats and dairy items, or sustainably sourced fish... Even our fresh produce growers and farmers – whether from home or aboard – are treated with respect and integrity, because passion for superb quality ingredients starts with them and ends with us.

This booklet gives you a full description of what each menu has to offer and we hope you'll find it a useful reference when you come to complete your booking form.

We do hope you will dine with us to make 2012 a spectacular season for Garsington Opera at Wormsley.

MENUS TO SUIT EVERY TASTE

We are delighted to offer you a choice of dining options to enjoy during the evening:

- *A traditional three course dinner on a beautifully dressed table in one of the restaurant marquees*
- *A generously brimming picnic hamper or a Gourmet Picnic set up for you overlooking the renowned cricket pitch*
- *Pre-performance champagne and canapés to be enjoyed in the Opera Pavilion's Champagne Bar*
- *Choose from our selection of afternoon tea options in the restaurant marquees*

Please reserve by completing the enclosed booking form.



Step by step

The following pages set out the options of food to book for your visit to Garsington Opera, with a booking form at the back.

Please follow these simple steps:

- 1** *Read through the booklet to decide what you would like*
- 2** *Complete the enclosed form*
- 3** *Return it to Jamie Oliver's Fabulous Feasts, either by post or fax*

The Garsington Opera menu and booking form are also available to download at www.fabulousfeasts.co.uk/garsington

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

INTERVAL DINNER

A traditional three course meal on a beautifully dressed table in the restaurant marquees

Starters

Hot smoked organic salmon & Start Bay hand-picked crab with avocado, heirloom tomato & parsley (*supplement* £4)

Chilled summer soup with refreshing mint, English summer peas & baby spinach **V**

Confit of English duck & chicken liver terrine with cornichons, sourdough toast & truffle butter

Local English asparagus 'grilled & chilled' with Lancashire cheese, honeyed walnuts & Cotswold Gold extra virgin rapeseed oil **V**

Tomato, horseradish & Lincolnshire poacher tart with smoked British beef, pickled mushrooms & caperberries



Main courses

Pulled slow-cooked Oxfordshire lamb, English summer vegetable broth with watercress & tarragon pesto

Aubergine Parmigiana with caramelised red onion, lemon thyme & pine nut ravioli, field mushroom terrine, bocconcini & blackened tomato salsa **V**

Marinated & roasted British beef fillet with horseradish potato cake, summer beets & salted ricotta (*supplement* £7.50)

Sticky, marinated British chicken with summer légumes, golden croutons & sweet tomato fregola

Pan fried fillet of Cotswold rainbow trout with crushed Rectory Farm new season potatoes, refreshing cucumber & dill dressing

Fruits of the British seaside – diver-caught scallops, old-school fish pie & Venetian-style fish stew (*supplement* £7.50)




CANAPES


Pre-order canapés or organic smoked salmon to complement your pre-performance drinks at the Champagne Bar

Canapés

Beetroot cured organic salmon with pickled cucumber & mustard soured cream

Rosary Ash goats' cheese with walnut biscotti, tomato & olive chutney 

Smoked chicken in a herby pancake, parmesan & crispy Oxfordshire bacon

Bocconcini, San Marzano tomato & basil skewer 

Price: £7.65 per board

Smoked salmon

Upton Smokery organic smoked salmon with artisan bread, butter, lemon & pickles

Price: £9.50 per plate

Desserts

Glazed passion fruit tart with pistachio ice cream

Vanilla seed & coconut pannacotta with kaffir lime & Rectory Farm strawberries

Bitter chocolate tart with British raspberries & honeycomb

Eton Mess Baked Alaska with English summer fruits

Summer berries from Rectory Farm, Oxford, with clotted cream

Great British cheeses with frozen grapes, fig jelly & seeded crackers *(supplement £3)*

Price: £55.00 per person for 3 courses

Wines are available to order later in the brochure.

Please complete the relevant parts of the enclosed form and return it by fax or post to Jamie Oliver's Fabulous Feasts.



GARSINGTON OPERA GOURMET PICNIC



Enjoy a generous picnic, set out on a table overlooking the cricket pitch and the hills beyond

Wooden board of beetroot cured organic salmon with mustard soured cream & caper berries

Traditional Ploughman's board with Great British free range ham, rare roast beef, Oxford blue cheese & pickles

Classic Quiche Lorraine with smoked Oxfordshire bacon & Lincolnshire poacher cheese

Heirloom tomato salad with burrata, basil & British extra virgin rapeseed oil **V**

Rainbow vegetable salad with English mustard & walnuts **V**

Rectory Farm new potatoes with capers, Amalfi lemon & radish **V**

Accompanied by artisan breads from Jamie's own bakery, The Flour Station

(V) Vegetarian alternatives for the Ploughman's board & quiche available – please request vegetarian gourmet picnic when pre booking)

Sweet treats

Bowls of Rectory Farm strawberries & raspberries

White chocolate & apricot cookies

Passion fruit & Amalfi lemon posset

Bottle of mineral water

Price: £39.95 per person

Served during the interval

Please indicate on the enclosed form if you would like to include wine with your Gourmet Picnic.

GARSINGTON OPERA PICNIC HAMPER

Let us provide you with a luxury wicker picnic hamper, spilling over with beautiful flavours and surprises, available for you to collect from 4pm


Savoury

Rare-roasted Great British beef with smashed horseradish, gherkins & rocket on a London bloomer

Upton Smokery salmon with crème fraîche & chive pancake roll

Burford brown 'Scotch egg', wrapped in free-range chicken & tarragon sausage meat

Classic Quiche Lorraine with smoked Oxfordshire bacon & Lincolnshire poacher cheese

Rainbow vegetable salad with English mustard & walnuts 

Heirloom tomato salad with burrata, basil & British extra virgin rapeseed oil 

(Vegetarian alternatives for the beef, Scotch egg & quiche available – please request vegetarian hamper when pre booking)

Sweet treats

Zesty Amalfi lemon drizzle cake with poppy seeds

Strawberries & raspberries from Rectory Farm, Oxford

Bottle of mineral water

Price: £60.00 based on two people sharing

Your hamper will be placed on a table overlooking the cricket pitch or delivered to a pre-booked tent or table overlooking the Deer Park. If you prefer, you can collect your hamper to enjoy at your chosen spot on the day.

Please indicate on the enclosed form if you would like to include wine with your picnic hamper.



AFTERNOON TEA OPTIONS



A gorgeous raft of options for those wishing to enjoy traditional sweet and savoury delights before the performance, overlooking the cricket pitch

Traditional tea

Proper old-school finger sandwiches with Upton Smokery salmon with crème fraîche, classic cucumber & free-range egg & mustard cress

Warm sultana fruit scone with clotted cream & fruity jam

Caramel shortbread with rich dark chocolate

Pot of traditional or infusion tea

Price: £11.50 per person

Celebration tea

Make your Traditional Tea a celebration by adding some bubbles. Our Celebration Tea is as per the above, with the addition of a bottle of Veuve Clicquot, Brut nv.

Traditional scones & jam

Warm sultana fruit scones with clotted cream & fruity jam

Pot of traditional or infusion tea

Price: £6.95 per person

Strawberries & cream

English summer strawberries from Rectory Farm, Oxford, with clotted cream

Price: £6.50 per person

JAMIE OLIVER'S FABULOUS FEASTS

Our approach to food

Jamie believes food is one of life's greatest joys. Whether it's educating children, taking you through a recipe on television, or creating a menu for a restaurant; he believes great quality ingredients should never be compromised.

With that belief comes a responsibility for never accepting second best.

This year, we're excited to introduce new ingredients and fantastic, new ways of cooking them. For example, we're being true to our experimental word – with our lamb dish we're using the whole animal, not just the more popular cuts – no waste and sublime new flavours as a result! After carefully considering last year's trends, we've added more fish dishes, which proved popular and we've tweaked and worked hard on our dessert options too.

Please join us and allow us to contribute to making your experience at Garsington Opera exceptional, by enjoying our promise of an exclusive culinary experience with enormous added value.



WINE LIST

Champagne

1	Veuve Clicquot, Brut, nv	£55.00
2	Veuve Clicquot Vintage, Brut, 2004	£65.00
3	Veuve Clicquot Rosé, Brut, nv	£58.75
4	Veuve Clicquot La Grande Dame, 2004	£137.50
5	Dom Pérignon, 2003	£143.75

Champagne Half Bottles

6	Veuve Clicquot, Brut, nv	£28.75
7	Veuve Clicquot Rosé, Brut, nv	£33.75

White

8	Berrys' White, Languedoc, 2010	£17.20
9	No Stone Unturned Semillon/Sauvignon, Australia, 2011	£20.65
10	Picpoul de Pinet, Felines Jourdan, Languedoc, 2010	£23.75
11	Berrys' White Burgundy Burgundy, 2010	£25.00
12	Gavi di Gavi Cru Maddalena, Roberto Sarotto, Italy, 2010	£26.25
13	Dr. Renwick Sauvignon Blanc New Zealand, 2011	£27.50
14	douRosa Douro Branco, Quinta de la Rosa, Portugal, 2010	£28.25
15	Sancerre Les Renarderies, Cherrier Frères, Loire, 2010	£32.50
16	Pouilly Fuissé Vieilles Vignes Solutré, Domaine des Gerbeaux, Burgundy, 2010	£37.00

17	Viognier Le Pied de Samson, Georges Vernay, Rhône, 2010	£47.50
18	Chablis 1er Cru Fourchaumes, Domaine du Colombier Burgundy, 2009	£48.25
19	Meursault Vireuils, Jean-Yves Devevey, Burgundy, 2008	£65.00

White Half Bottles

20	Berrys' White Burgundy Burgundy, 2010	£15.00
21	Sancerre Les Renarderies, Cherrier Frères, Loire, 2010	£20.00

In the event that stock of a wine becomes exhausted, we reserve the right to substitute a wine of similar quality, price or vintage.

WINE LIST

Red		Rosé			
22 Berrys' Red Languedoc, 2010	£17.20	32 Isabel Estate Pinot Noir New Zealand, 2008	£40.00	38 Berrys' Rosé Languedoc, 2010	£23.50
23 Stone The Crows Shiraz/ Viognier, Australia, 2010	£20.65	33 Rioja Reserva, Viña Araña, La Rioja Alta, Spain, 2001	£45.00	39 Sancerre Rosé Les Epsailles, Sautereau, Loire, 2010	£33.75
24 Berrys' Good Ordinary Claret Bordeaux, 2009	£23.75	34 Gevrey-Chambertin, Rossignol-Trapet, Burgundy, 2007	£62.50	<hr/>	
25 Pulenta La Flor Malbec Argentina, 2010	£23.25	35 Domaine de Chevalier, Grand Cru Classé, Pessac-Léognan Bordeaux, 2007	£68.75	Sweet Half Bottles	
26 Valpolicella Classico, Monte del Fra, Italy, 2010	£24.50	<hr/>		40 Berrys' Sauternes Bordeaux, 2005	£31.25
27 douRosa Douro Tinto, Quinta de la Rosa, Portugal, 2008	£28.25	Red Half Bottles		Port	
28 Château Lucas, Lussac-St- Emilion, Bordeaux, 2007	£30.00	36 Berrys' Good Ordinary Claret Bordeaux, 2009	£12.25	41 Taylor's Late Bottled Vintage Portugal, 2004	£40.00
29 Crozes-Hermitage, Domaine des Chenets, Rhône, 2009	£35.70	37 Fleurie Les Moriers, Michel Chignard, Burgundy, 2009	£21.00	42 Taylor's Quinta de Vargellas Portugal, 2001	£62.50
30 Fleurie Les Moriers, Michel Chignard, Beaujolais, 2010	£37.50				
31 Balaxus, Castello di Potentino Italy, 2008	£38.75				



All wines chosen in consultation with
Berry Bros and Rudd

If you wish to consume your own wine, corkage will be charged at £12.00 per bottle.

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