

GARSINGTON OPERA AT WORMSLEY 2012 SEASON MENU

Simply enter the number of dishes or orders you would like in each box, complete the summary on the reverse and return it to us at least one week in advance. Please use a separate form for each date; extra copies of the booking form can be copied, requested, or downloaded from www.fabulousfeasts.co.uk/garsington

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

PLEASE RETURN ALL COMPLETED
BOOKING FORMS AND PAYMENTS TO:

Jamie Oliver's Fabulous Feasts,
Charbridge Way, Bicester,
Oxfordshire, OX26 4SW

Tel: 01869 323100
Fax: 01869 322143

mail@fabulousfeasts.co.uk
www.fabulousfeasts.co.uk/garsington



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

*All our fish is sustainably-sourced
and all our meat is free-range.*

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*)

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

TOTAL REQUIRED

Starters with supplements

Main courses with supplements

Desserts with supplements

CANAPES

- CANAPES**
Price: £7.65 per board
- SMOKED SALMON**
Price: £9.50 per plate

GOURMET PICNIC

- GOURMET PICNIC**
Price: £39.95 per person
- VEGGIE GOURMET PICNIC **V****
Price: £39.95 per person

PICNIC HAMPER

- PICNIC HAMPER**
Price: £60.00 per hamper (for 2)
- VEGGIE PICNIC HAMPER **V****
Price: £60.00 per hamper (for 2)

AFTERNOON TEAS

- TRADITIONAL TEA**
Price: £11.50 per person
- CELEBRATION AFTERNOON TEA**
Please order your bottle of Veuve Clicquot, Brut nv *overleaf* to make a Celebration Afternoon Tea
Price: £55.00
- TRADITIONAL SCONES & JAM**
Price: £6.95 per person
- STRAWBERRIES & CREAM**
Price: £6.50 per person

FOOD SUMMARY (all costs are inclusive of VAT)

OPTION	QUANTITY	£
Interval dinner	£55.00 per person	
plus STARTERS supplements	£4.00 per selection	
plus MAIN COURSES supplements	£7.50 per selection	
plus DESSERTS supplements	£3.00 per selection	
Canapés	£7.65 per board	
Smoked salmon	£9.50 per plate	
Gourmet picnic	£39.95 per person	
Veggie gourmet picnic	£39.95 per person	
Picnic hamper (for 2)	£60.00 per hamper	
Veggie picnic hamper (for 2)	£60.00 per hamper	
Traditional tea	£11.50 per person	
Traditional scones & jam	£6.95 per person	
Strawberries & cream	£6.50 per person	

TOTAL FOR FOOD

BOX 1

WINE LIST

CHAMPAGNE

1	<input type="checkbox"/> Veuve Clicquot, Brut, nv	£55.00
	<input type="checkbox"/> Veuve Clicquot, Brut, nv as part of a <i>Celebration Afternoon Tea</i>	£55.00
2	<input type="checkbox"/> Veuve Clicquot Vintage, Brut, 2004	£65.00
3	<input type="checkbox"/> Veuve Clicquot Rosé, Brut, nv	£58.75
4	<input type="checkbox"/> Veuve Clicquot La Grande Dame, 2004	£137.50
5	<input type="checkbox"/> Dom Pérignon, 2003	£143.75

CHAMPAGNE HALF BOTTLES

6	<input type="checkbox"/> Veuve Clicquot, Brut, nv	£28.75
7	<input type="checkbox"/> Veuve Clicquot Rosé, Brut, nv	£33.75

ROSÉ

38	<input type="checkbox"/> Berrys' Rosé, Languedoc, 2010	£23.50
39	<input type="checkbox"/> Sancerre Rosé Les Epsailles, Sautereau, Loire, 2010	£33.75

SWEET HALF BOTTLES

40	<input type="checkbox"/> Berrys' Sauternes, Bordeaux, 2005	£31.25
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PORT

41	<input type="checkbox"/> Taylor's Late Bottled Vintage, Portugal, 2004	£40.00
42	<input type="checkbox"/> Taylor's Quinta de Vargellas, Portugal, 2001	£62.50

In the event of stocks of any wine becoming exhausted, we reserve the right to substitute a wine of similar quality, price or vintage. If you wish to consume your own wine, a corkage charge of £12.00 per bottle will be charged.

WINE SUMMARY

OPTION	QUANTITY	£
Champagne		
Rosé		
Sweet Wine & Port		
White Wine		
Red Wine		

TOTAL FOR WINE

BOX 2

WHITE

8	<input type="checkbox"/> Berrys' White, Languedoc, 2010	£17.20
9	<input type="checkbox"/> No Stone Unturned Semillon/Sauvignon, Australia, 2011	£20.65
10	<input type="checkbox"/> Picpoul de Pinet, Felines Jourdan, Languedoc, 2010	£23.75
11	<input type="checkbox"/> Berrys' White Burgundy, Burgundy, 2010	£25.00
12	<input type="checkbox"/> Gavi di Gavi Cru Maddalena, Roberto Sarotto, Italy, 2010	£26.25
13	<input type="checkbox"/> Dr. Renwick Sauvignon Blanc, New Zealand, 2011	£27.50
14	<input type="checkbox"/> douRosa Douro Branco, Quinta de la Rosa, Portugal, 2010	£28.25
15	<input type="checkbox"/> Sancerre Les Renarderies, Cherrier Frères, Loire, 2010	£32.50
16	<input type="checkbox"/> Pouilly Fuissé Vieilles Vignes Solutré, Domaine des Gerbeaux, Burgundy, 2010	£37.00
17	<input type="checkbox"/> Viognier Le Pied de Samson, Georges Vernay, Rhône, 2010	£47.50
18	<input type="checkbox"/> Chablis 1er Cru Fourchaumes, Domaine du Colombier, Burgundy, 2009	£48.25
19	<input type="checkbox"/> Meursault Vireuils, Jean-Yves Devevey, Burgundy, 2008	£65.00

WHITE HALF BOTTLES

20	<input type="checkbox"/> Berrys' White Burgundy, Burgundy, 2010	£15.00
21	<input type="checkbox"/> Sancerre Les Renarderies, Cherrier Frères, Loire, 2010	£20.00

RED

22	<input type="checkbox"/> Berrys' Red, Languedoc, 2010	£17.20
23	<input type="checkbox"/> Stone The Crows Shiraz/Viognier, Australia, 2010	£20.65
24	<input type="checkbox"/> Berrys' Good Ordinary Claret, Bordeaux, 2009	£23.75
25	<input type="checkbox"/> Pulentia La Flor Malbec, Argentina, 2010	£23.25
26	<input type="checkbox"/> Valpolicella Classico, Monte del Fra, Italy, 2010	£24.50
27	<input type="checkbox"/> douRosa Douro Tinto, Quinta de la Rosa, Portugal, 2008	£28.25
28	<input type="checkbox"/> Château Lucas, Lussac-St-Emilion, Bordeaux, 2007	£30.00
29	<input type="checkbox"/> Crozes-Hermitage, Domaine des Chenets, Rhône, 2009	£35.70
30	<input type="checkbox"/> Fleurie Les Moriers, Michel Chignard, Beaujolais, 2010	£37.50
31	<input type="checkbox"/> Balaxus, Castello di Potentino, Italy, 2008	£38.75
32	<input type="checkbox"/> Isabel Estate Pinot Noir, New Zealand, 2008	£40.00
33	<input type="checkbox"/> Rioja Reserva, Viña Araña, La Rioja Alta, Spain, 2001	£45.00
34	<input type="checkbox"/> Gevrey-Chambertin, Rossignol-Trapet, Burgundy, 2007	£62.50
35	<input type="checkbox"/> Domaine de Chevalier, Grand Cru Classé, Pessac-Léognan, Bordeaux, 2007	£68.75

RED HALF BOTTLES

36	<input type="checkbox"/> Berrys' Good Ordinary Claret, Bordeaux, 2009	£12.25
37	<input type="checkbox"/> Fleurie Les Moriers, Michel Chignard, Burgundy, 2009	£21.00

BOOKING FORM

Bookings must be received at least 1 week in advance.
Copy, download or request more forms to book extra dates.
Please complete using capital letters and retain a copy.

Performance date (1 date per form) _____

Name of host _____

Company name (if appropriate) _____

Email address _____

Address _____

Tel (day) _____

Tel (eve) _____

CANCELLATIONS POLICY

A full refund will be made on all bookings cancelled with 14 days notice. No refund will be given on cancellations made within 14 days of the event.

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Jamie Oliver's Fabulous Feasts, Charbridge Way, Bicester, Oxfordshire, OX26 4SW Tel: 01869 323100 | Fax: 01869 322143 | mail@fabulousfeasts.co.uk

TOTALS

BOX 1:

BOX 2:

GRAND TOTAL:

PAYMENT METHOD

CHEQUE All cheques should be drawn on a British bank payable to
Jamie Oliver's Fabulous Feasts

CREDIT CARD Please complete the form below

Name on Card _____

Card Type: Mastercard / Visa / Maestro / Solo / Visa Debit / AMEX

Card Number:

Issue Number: _____ Valid From: _____ Expiry Date: _____

CCV number (last 3 digits on the reverse): _____

Please note, if you're paying by credit card, a transaction charge of 1.3% will be added to your bill. No charge will be added if using a debit card.