



FEASTS



WITH MICHAEL NORTH

DINING AT GARSINGTON OPERA

2018 SEASON MENU

It is a great honour to be catering at Garsington Opera for the tenth consecutive year. To mark this wonderful milestone, we hope to make the 2018 season our best yet. We are delighted to continue our partnership with Michelin-starred chef, Michael North.

Michael North is the owner of The Nut Tree Inn in Murcott, Oxfordshire, and he has been awarded a Michelin star for the last ten years. Michael has spent his whole career in and around Oxford, undertaking enviable positions with Raymond Blanc at Le Manoir aux Quat'Saisons, with Marco Pierre White at Mirabelle, and with Michael Cairns at Gidleigh Park.

We are pleased to announce a new venture for 2018; Mr Hobbs of Henley's Spirited Gin and Fever-Tree Tonic can be pre-ordered and will be available at the Champagne Bar.

'Everything was delicious, prepared and served with the skill and attention that knocks the many other meals we've had at country house opera restaurants into a cocked hat!' - Paul Levy, Arts Journal and food critic

"I am thrilled to be working with Feasts again in creating and developing the menus for the 2018 Garsington Opera season. It is a joy to work with a team that embraces the special environment of such a prestigious event, from the menu creation through to ensuring the premium delivery of a carefully considered and designed food and beverage offer. The team prides itself on first class delivery, and looks forward to giving you another wonderful opera season."

Michael North

We are delighted that Michelin-starred chef Michael North is partnering with Feasts for a third year to bring you a tempting menu and the highest possible standards of dining, reflecting the artistic quality on the stage. As with every aspect of the Garsington experience, we have invested time and thought into the construction of the menu, including some of Michael's signature dishes from the Nut Tree. Similar attention has been given to the choice of wines to bring you an interesting selection. We trust you will enjoy a memorable experience.

Nicola Creed
Garsington Opera



We offer a choice of delicious dining options to enjoy on arrival and during the interval:

Pre-performance:

- A range of afternoon teas served overlooking the Cricket Ground
- Canapés and smoked salmon plates at the Champagne Bar or delivered to your picnic tent
- Champagne Bar in the Walled Garden

During the interval:

- A delicious three-course dinner served to your table in the restaurant marquee
- A gorgeous gourmet, traditional, or vegetarian picnic served in a tent overlooking the Cricket Ground, or to your pre-booked table or tent in the Deer Park
- A stunning three-course dinner served to a private party in the Cricket Pavilion or Island Pavillion

Please note: If you wish to dine in the Cricket or Island Pavilions, Chariman's Tent or a Deer Park tent please book this separately with Garsington Opera via their website www.garsingtonopera.org or on 01865 361636



Step-by-step

The following pages detail the various dining options that are available to book for your visit to Garsington Opera.

Please follow these simple steps:

- 1 **Pre-performance** Read through our pre-performance dining section and choose what you would like
- 2 **Interval** Examine our interval dining section and choose what you would like
- 3 **Wine list** Study our wine list and choose what you would like
- 4 **Online booking form** Visit www.feastsatgarsington.co.uk or complete the enclosed booking form

Additional booking forms can be downloaded from www.feastsatgarsington.co.uk

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

PRE-PERFORMANCE DINING



Serving for two people

We are delighted to offer you a range of afternoon teas to enjoy before the performance, served overlooking the famous Wormsley Cricket Ground.

Afternoon tea

Includes all of the following:

Classic finger sandwiches

Smoked salmon with herb cream cheese on rye

Roast beef & horseradish on granary

Cucumber & mint relish on sourdough 

Sweet treats

Summer berry French tart

Freshly-baked scones

Raspberry & amoretti brownie

And to drink

A pot of tea of your choice

£14.00 per person

Celebration tea

Make your afternoon tea a celebration by adding a bottle of Deutz Brut Classic NV Champagne for £67.00 per bottle, or choose another Champagne from our wine list.

Cream tea

A pair of warm scones with clotted cream & jam

A pot of tea of your choice

£6.95 per person

Available to purchase on the day

Cakes

Freshly baked, from our selection

£4.00 each

Our classic finger sandwiches

£4.95 per round

PRE-PERFORMANCE DINING

Our canapé platters are perfect to share with your guests before the opera, and can be served at the Champagne Bar or delivered to your picnic tent.

Pre-performance canapés

Fresh Cornish crab on toast

Mini savoury cheesecake 

Scottish salmon gravlax on pumpernickel

Crostini of summer peas, broad beans, mint, parmesan 

Traditional plate of smoked salmon

Smoked salmon, buttered brown bread & fresh lemon

£6.95 per person

Pre-order your Deutz Champagne and Mr Hobbs of Henley Gin & Tonic on the booking form

Please note: We are unable to guarantee that all of our dishes are allergen free. Please speak to our team prior to the event if you need any allergen information on 01869 226671.



Serving for four people

"The cream tea and dinner at Feasts was as excellent as ever. The food delicious and the service impeccable."

INTERVAL DINNER



A delicious three-course dinner served in the beautifully dressed Long Room Restaurant overlooking the Wormsley Cricket Ground.

Starters

Ceviche of Brixham scallop & tuna carpaccio

Fennel, radish & chilli

Cured pave of sea trout

Horseradish cream & pickled cucumber
one of Michael North's signature dishes

Goat's curd with marinated beetroot

Olive crumb & beetroot gel 

Wild rabbit terrine, lightly smoked

Charred baby leeks, blueberry & toasted pine nuts

Oxfordshire asparagus

White bean hummus, hazelnut pesto & crispy pancetta

Main courses

All served hot

Cotswold White chicken

Truffles, potato puree, wilted gem & charred spring onion dressing

Pan-fried turbot

New potatoes, baby vegetables, caper & shallot hollandaise

Marinated lamb cutlets & crispy shoulder

Ragu of summer vegetables, potato rosti & redcurrant glaze

Sea bass

Crab, chorizo & lemon balm with samphire
(£6 supplement)

Shallot tarte tatin

Creamed artichoke, roasted butternut squash & feta 

Fillet of beef

Sarladaise potato, confit tomato & sauce viege
(£9 supplement)

INTERVAL DINNER



Desserts

See wine list to add a glass of dessert wine.

Classic pavlova

Fresh summer berries, passion fruit, glazed hazelnuts & vanilla cream

Ginger panna cotta

Poached rhubarb with lemon shortbread

Summer berries

Crème de Cassis jelly & Cornish clotted cream ice cream

Valrhona chocolate tart

Marinated raspberries & crème fraîche

Local cheese board

Quince & artisan biscuits
See wine list to add a glass of port

Followed by **coffee & chocolates**

£65.00 per person

Please select your wines from the list at the back of the booklet.

Water will be provided for your table free of charge.

We have some delicious dessert wines and ports available by the glass or bottle to complete your meal.



"Dinner, the best in summer opera." – David Mellor, Mail on Sunday

"Feasts were better than ever; delicious food, good wines and impeccable service."

GOURMET PICNIC



For a minimum of two people

Treat yourself to a Gourmet Picnic served in a wicker hamper overlooking the Cricket Ground or Deer Park. This will be awaiting you at your table during the interval break. Just ask our waiting staff if you would like more of anything. Presented on country crockery.

Don't forget to order wine to go with your picnic. The wine list can be found at the back of this booklet.

Gourmet Picnic

Includes a generous picnic, fairtrade coffee & mineral water

Beef fillet with sweet & sour onions

King prawn & hot-smoked salmon tart

Cobble Lane charcuterie board

Fregola salad with roasted lemon

Carrot ribbon, hispi cabbage & celeriac slaw with crunchy seeds

Salad of Oxfordshire asparagus, peas & broad beans

Breads & sea salt crackers

Luxury layered lemon pot

Local cheese board

Coffee & chocolates

£55.00 per person (minimum of two people)



"A totally delicious gourmet picnic."

TRADITIONAL PICNIC HAMPER

Our picnic hamper includes a generous selection of food, fairtrade coffee and mineral water, presented in smart disposable picnic ware.

Traditional summer picnic

Oxfordshire reared game pie with apple, peach & apricot chutney

Cured sea trout with horseradish remoulade

Oxford blue, leek & roasted squash quiche

Carrot ribbon, hispi cabbage & celeriac slaw with crunchy seeds

New potatoes with gremolata

Breads & sea salt crackers

Ginger panna cotta with rhubarb

Coffee & chocolates

Traditional vegetarian picnic

Oxford blue, leek & roasted squash quiche

Salad of Oxfordshire asparagus, peas & broad beans with crumbled feta

Fregola salad with roasted lemon

Carrot ribbon, hispi cabbage & celeriac slaw with crunchy seeds

New potatoes with gremolata

Breads & sea salt crackers

Summer berries in Crème de Cassis jelly & Cornish clotted cream

Coffee & chocolates

Picnic hamper delivered to your table - £39.00 per person

Our picnics are served in tents overlooking the cricket ground. However, if you wish your picnic to be delivered to a tent in the Deer Park please book these tents separately with Garsington Opera via their website www.garsingtonopera.org or on 01865 361636 and make Feasts aware on your booking form.



"Our picnic was first class as was the friendly and attentive service in the tent."

WINE LIST

Champagne		White		15 Montagny, 1er Cru, Domaine Jean-Marc Boillot, 2015, France/ Burgundy	£56.00
1	<i>Deutz Brut Classic, NV</i>	£67.00	7 Bella Alba, Gargenega/Pinot Grigio, Cantina Castelnuovo del Garda, 2016, Italy/Veneto	£23.50	
2	<i>Deutz Rose, NV</i>	£68.00			
3	<i>Deutz Blanc De Blancs, 2008</i>	£82.00	8 Berry Bros. & Rudd Reserve White by Collovray & Terrier, 2016 France/ South of France	£27.00	
4	<i>Deutz William Deutz, 2000</i>	£172.00			
5	<i>Deutz Brut Classic, NV (HALF)</i>	£35.00	9 Pale Clouds, Sauvignon Blanc, 2016, New Zealand/Marlborough	£33.00	
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Gin & Tonic				White Half Bottles	
6	<i>Mr Hobbs Gin & Fever-Tree Tonic</i>	£12.50	10 Gavi di Gavi, Bric Sassi, Roberto Sarotto, 2016, Italy/Piedmont	£34.00	
			11 Quinta de la Rosa Branco, 2016 Portugal/Douro	£34.00	
			12 Berry Bros. & Rudd White Burgundy by Collovray & Terrier, 2016, France/ Burgundy	£37.00	
			13 Sancerre, Les Renarderies, Domaine La Rossignole, Cherrier, 2016, France/Loire	£42.00	
			14 St Véran, Rives de Longsault, Domaine des Deux Roches, 2014, France/Burgundy	£49.00	



Non-alcoholic beer (330ml)
£4.00 per bottle

Elderflower pressé (275ml)
£2.50 per bottle

Corkage will be charged at £12.00 per bottle (up to 75cl) and £18.00 per magnum.

WINE LIST

Red		Rosé	
20 Pietas, Carignan, Vieilles Vignes, 2016, France/VdP	£23.50	30 Ch. La Tour de Chollet Prestige, 2011, France/Bordeaux	£44.00
21 Berry Bros. & Rudd Chilean Merlot by Viña Doña Javiera, 2016, Chile/ Maipo Valley	£25.00	31 Constantia Glen Three, Constantia Wine Valley, 2013, South Africa/ Constantia	£46.00
22 Bardolino, Monte del Frà, 2016, Italy/Sicily	£27.00	32 Gigondas La Bastide St Vincent, 2015, France/Rhone	£47.50
23 Rioja Otiñano, Crianza, 2013, Spain/Rioja	£28.00	33 Neudorf Vineyards Tom's Block Pinot Noir, 2015, New Zealand/ Nelson	£51.00
24 Domaine Coudoulet, Pinot Noir, 2016, France/VdP	£28.50	34 Ch. Potensac, Médoc, 2011, France/ Bordeaux	£61.00
25 Berry Bros. & Rudd Good Ordinary Claret, 2015, France/Bordeaux	£29.00	35 Vosne-Romanée, Domaine Guyon, 2013, France/Burgundy	£82.00
26 Pulenta La Flor Malbec, 2016, Argentina/Mendoza	£32.00	36 Ch. Haut Batailley, Pauillac, 2007, France/Bordeaux	£82.00
27 Côtes du Rhône Reserve Rouge, La Famille Perrin, 2015, France/Rhone	£32.00	<hr/>	
28 DouRosa Tinto, Quinta de la Rosa, 2015, Portugal/Douro	£35.00	Red Half Bottles	
29 Berry Bros. & Rudd, The Wine Merchant's Chianti, 2015, Italy/ Tuscany	£40.00	37 Berry Bros. & Rudd Good Ordinary Claret (HALF), 2015, France/ Bordeaux	£20.00
		38 Brouilly, Alain Michaud (HALF), 2016, France/Burgundy	£23.50
		39 Berry Bros. & Rudd, The Wine Merchant's Provence Rosé, 2016, France/Provence	£29.00
		40 Sancerre Rosé, Brigitte et Daniel Chotard, 2016, France/Loire	£39.00
		41 Domaine de Terrebrune, Rosé, Bandol, 2016, France/Provence	£60.00
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		Fortified and Sweet	
		42 Taylor's LBV, Late Bottled Vintage Port, 2011, Portugal/Douro	£43.00 <i>£4.00 per glass</i>
		43 Ch. Coutet, Barsac (HALF), 2013, France/Bordeaux	£41.50 <i>£8.50 per glass</i>
		44 Muscat de Beumes-de-Venise (HALF), Vin Doux Naturel, Domaine de Durban, 2013, France/ Rhone	£26.00 <i>£6.50 per glass</i>
		45 Taylors, Quinta de Vargellas, 2001, Portugal/Douro	£75.00 <i>£12.50 per glass</i>



*In the event that stock of a wine becomes exhausted, a wine of a similar quality, price or vintage will be substituted.
All wines chosen in consultation with Berry Bros & Rudd*

FEASTS

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