

# DINING AT GARSINGTON OPERA 2010



## BOOKING FORM

### THE CHAMPAGNE BAR PRE-PERFORMANCE

A range of pre-opera canapés.

Pre-ordering recommended. Limited number available for purchase each evening.

**CANAPÉS**

Polenta cookie with soft blue cheese & oven dried tomato

Smoked salmon blinis with crème fraiche & dill

Quail's egg & celeriac tart with celery salt (v)

Ginger scented rice with Asian vegetables & avocado (v)

**MEZZE**

A selection of marinated olives, feta, artichokes, pickled vegetables, capers & vegetable crisps

**CAVIAR & BLINIS**

Sevruga caviar and blinis

Oscietra caviar and blinis

#### POST-PERFORMANCE

Champagne bar open for coffee and port

Discuss the evening's performance over a glass of port or a cup of coffee at the Champagne Bar whilst the traffic eases.

	No.	(£s)
No. of people ordering Canapés @ £6.00	<input type="checkbox"/>	
No. of people ordering Mezze @ £4.50	<input type="checkbox"/>	
No. of people ordering Sevruga blinis @ £35.50	<input type="checkbox"/>	
No. of people ordering Oscietra blinis @ £21.50	<input type="checkbox"/>	

TOTAL OF PRE-PERFORMANCE  
CHAMPAGNE BAR ORDERS

All prices include VAT

### THE GREAT BARN LAWN AFTERNOON TEA

A full range of afternoon teas are available for you to enjoy from 4pm.

Pre-ordering recommended. Limited number available for purchase each evening.

**AFTERNOON TEA MENU**

Finger sandwiches with smoked salmon & cream cheese on granary bread

Traditional cucumber on white bread

Red pepper, olive & feta muffin

Quail's egg Scotch egg

Carrot cake

Millionaire's shortcake

Pot of tea or infusion

**CELEBRATION AFTERNOON TEA FOR TWO**

A half bottle of selected champagne

Finger sandwiches with smoked salmon & cream cheese on granary bread

Traditional cucumber on white bread

Red pepper, olive & feta muffin

Quail's egg Scotch egg

Carrot cake

Millionaire's shortcake

Pot of tea or infusion

**TRADITIONAL CREAM TEA**

Freshly baked fruit scone with strawberry preserve & clotted cream

Pot of tea or infusions

**STRAWBERRIES & CREAM**

Bowl of local strawberries served with clotted cream and a sprinkling of vanilla infused sugar.

**SOMETHING LIGHT** (pre-ordering not required)

Chocolate brownie • Lemon drizzle cake

Finger sandwiches • Pot of tea • Iced coffee

	No.	(£s)
No. of people ordering Afternoon Tea menu @ £9.50	<input type="checkbox"/>	
No. of people ordering Celebration Afternoon Tea menu for 2 @ £42.00	<input type="checkbox"/>	
No. of people ordering Traditional Cream Tea @ £6.50	<input type="checkbox"/>	
No. of people ordering Strawberries & Cream @ £6.00	<input type="checkbox"/>	

TOTAL OF PRE-PERFORMANCE  
TEA ORDERS

All prices include VAT

# LONG INTERVAL DINING PICNICS

# THE ORCHARD MARQUEE BUFFET

# GARSINGTON RESTAURANT MENU

Service includes hire of a hamper with tablecloth, glassware, china & cutlery. Private gazebos may also be hired

Pre-ordering required.

- CLASSIC PICNIC HAMPER**  
Smoked bacon & leek quiche  
Quail's egg Scotch egg  
Greek salad with sun blushed tomatoes & olives  
Lightly spiced chicken with mango & coriander  
Smoked salmon with cream cheese  
Freshly baked rosemary focaccia & ciabatta  
  
Summer berry trifle with elderflower jelly  
Chocolate brownie with English strawberries
- ¼ bottle of house red wine per person  
or  
 ¼ bottle of house white wine per person  
Small bottle of Blenheim water
- GOURMET PICNIC HAMPER**  
Lightly poached wild salmon with watercress mayonnaise  
Smoked bacon & leek quiche  
Char-grilled local asparagus wrapped in Parma ham  
Greek salad with sun blushed tomatoes & olives (v)  
Roasted summer vegetables with pesto & herbs (v)  
Poached chicken breast with lemon & tarragon crème fraîche  
Freshly baked rosemary focaccia & ciabatta  
  
Espresso mousse  
Maple & pecan tart with English strawberries & clotted cream  
Glazed lemon tart  
  
¼ bottle of champagne  
Small bottle of Blenheim water

No. (£s)

No. of people ordering Classic @ £25.00

No. of people ordering Gourmet @ £32.50

Hire of gazebo @ £65.00 (Suitable for up to 6 persons)

**TOTAL OF PICNIC ORDERS**

All prices include VAT

A more informal dining experience, within the garden. On fine evenings tables will be al fresco on request.

Pre-ordering required.

- MAIN COURSES**  
Corn-fed chicken with roasted squash & pine nut dressing  
Rare roast beef with a grain mustard & fragrant herb crust  
Smoked salmon & artichoke quiche  
Antipasti boards with cured meats, char-grilled vegetables & olives  
Filo tart with red onion, mushroom & Roquefort (v)
- SALADS**  
Bulgur wheat salad with apricots, coriander & chick peas  
Roasted beetroot salad with caramelised sunflower seeds  
Scrubbed Jersey Royal potato salad with lemon & mint  
Mixed salad leaves with watercress & rocket  
  
Mustard vinaigrette  
Chutneys & pickles  
  
Baskets of artisan breads
- DESSERTS**  
Summer fruits with brown sugar soft meringue & clotted cream  
Vanilla seed brulee with chocolate & espresso 'biscuit'  
Espresso mousse  
  
Coffee & chocolates  
Mineral water

No. (£s)

No. of people ordering from Buffet Menu @ £39.50

**TOTAL OF ORCHARD MARQUEE ORDERS**

All prices include VAT

Pre-ordering required.

- FIRST COURSES**  
 Home cured salmon with Devon crab, marinated cucumber & watercress salad  
 Roasted summer beetroot with herb crusted Cerney cheese & sunflower seeds (v)  
 Chilled spinach & courgette soup with lemon thyme & red pepper muffin (v)  
 Char-grilled asparagus, green olive tapenade with fragrant cresses (v) (£2.50 supplement)  
 Tuna carpaccio with Vietnamese salad & cashew nut dressing (£5 supplement)  
 Foie gras, chicken & duck terrine with roasted plum & vanilla chutney (£5 supplement)  
  
Basket of artisan breads
- MAIN COURSES**  
 Confit of West Country lamb with dauphinoise potatoes, summer squash & minted peas  
 Corn-fed chicken breast with gruyere & prosciutto, saffron potato, chorizo & rocket broth  
 Sautéed wild mushrooms with polenta, parmesan & green salad (v)  
 Chilled salmon lightly poached with lemon & parsley served chilled with Niçoise style salad  
 Half Cornish lobster served chilled with Italian green salad, minted new potatoes (£7.50 supplement)  
 Beef fillet char-grilled with Burgundy shallot reduction, Portobello mushroom terrine, potato puree & green beans (£7.50 supplement)
- DESSERTS**  
 Lemon mascarpone with almond biscotti & English strawberries  
 Summer fruits with brown sugar soft meringue  
 Maple & pecan tart with clotted cream  
 Chefs assiette of desserts (£2.50 supplement)  
 Chocolate plate, espresso mousse, Valrhona tart & spiced hot chocolate soup (£2.50 supplement)  
 Local cheeses with home made chutney, grapes & sultana loaf (£3 supplement)

Coffee & chocolates

Mineral waters are included

No. (£s)

No. of people ordering from the Menu @ £49.95

No. of starters/desserts with a supplement @ £2.50

No. of desserts with a supplement @ £3.00

No. of starters/desserts with a supplement @ £5.00

No. of main courses with a supplement @ £7.50

**TOTAL OF GARSINGTON RESTAURANT MENU ORDERS**

All prices include VAT

# WINE ORDER FORM

# BOOKING DETAILS

RED WINES	GLASS	HALF	BOTTLE	NO
1 Vin de Pays d'Oc, Berry Bros, France			£14.00	
2 Firefly Shiraz, Australia			£17.25	
3 Chateau Bellevue Chollet, Bordeaux			£17.50	
4 Berry's Good Ordinary Claret, Bordeaux	£4.50	£10.26	£17.95	
5 Montebueno Rioja Crianza, Rioja Alavesa, Spain			£19.50	
6 Quinta de la Rosa Estate Red, Portugal			£24.50	
7 Château du Barry 2006, Lussac St. Emilion, Bordeaux		£16.50	£26.00	
8 Marqués de Casa Cabernet Sauvignon, Chile			£27.75	
9 Il Potentino Sacromonte, Italy			£28.50	
10 Keerweder Pentagram Cabernet / Sangiovese, South Africa			£32.50	
11 Château Cissac, Cru Bourgeois Exceptionnel 2000, Bordeaux			£37.50	
12 The Islander Shiraz, Australia			£41.50	
13 Château Teyssier, Grand Cru St. Emilion 2004, Bordeaux			£48.00	
14 Gevrey-Chambertin, Rossignol-Trapet, Burgundy			£56.00	
<b>WHITE WINES</b>				
15 Vin de Pays d'Oc, Berry Bros, France			£14.00	
16 Santa Celina Pinot Gris, Argentina			£17.25	
17 Alturis Pinot Bianco, Veneto, Italy			£22.00	
18 Berry's White Burgundy	£5.00	£11.50	£22.50	
19 Quinta de la Rosa Estate White, Portugal			£24.50	
20 Ostler Sauvignon Blanc, Sagittarius Vineyard, New Zealand			£25.00	
21 Macon Lugny 'Les Charmes' Lugny, Burgundy			£26.50	
22 Marani IGT Sartori, Veneto, Italy			£27.00	
23 Albariño Pionero Maccarato, Rías Baixas, Spain			£27.50	
24 Chablis Seguinot-Bordet, Burgundy			£28.50	
25 Sancerre Les Renarderies, Cherrier, Loire		£18.00	£33.00	
26 Pouilly Fumé 'Triptyque', Loire			£37.00	
27 Chablis, 1er Cru 'Vaillons' Ropiteau, Burgundy			£42.00	
28 Meursault 1er Cru 'Genevrières' Ropiteau, Burgundy			£56.00	
<b>ROSÉ WINES</b>				
29 Vin de Pays d'Oc, Berry Bros, France			£23.00	
30 Baron Cassier Rose Cotes de Provence, France			£32.50	
<b>CHAMPAGNES</b>				
31 Lanson Black Label	£7.50	£22.00	£32.50	
32 Lanson Gold Label	£8.00		£44.50	
33 Lanson Noble Cuvée			£82.00	
34 Lanson Brut Rosé NV			£37.50	
<b>PORTS</b>				
35 Taylor's 10 Year Old Fine Tawny	£4.00		£28.00	
36 Taylor's Quinta de Vargellas 1995	£5.50		£45.00	

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.

	No.	(£s)
Total cost of White, Red & Rosé Wines		
Total cost of Champagnes		
Total cost of Ports		
<b>TOTAL OF WINES</b>		

All prices include VAT

Chilli Pepper are delighted to be catering at Garsington Opera once again.

Full dining information @ [www.chillipepperxford.com](http://www.chillipepperxford.com)

Please complete details in capital letters. Please retain a photocopy of this form for your own information.

Performance date (one date per form) .....

Name of host .....

Company name (if appropriate) .....

Email address (for us to confirm your booking) .....

Address .....

Tel (day) ..... Tel (eve) .....

Please photocopy or request another form to book another date.

COSTS (all costs are inclusive of VAT)	(£s)
Total cost of pre-performance Champagne Bar orders	
Total cost of pre-performance Afternoon Tea orders	
Total cost of Picnic Dining orders	
Total cost of Restaurant Dining orders	
Total cost of Orchard Marquee Dining orders	
Total cost of Wines ordered	
Total cost of corkage charge if applicable	
<b>TOTAL</b>	

**PAYMENT METHOD** (payment must be made at the time of submitting this form)

**Cheque** All cheques should be drawn on a British bank payable to Chilli Pepper Ltd

**Credit card** Please complete the form below

Name on card .....

Statement address .....

Card type (please circle): Mastercard/Visa/Maestro/Solo/Visa debit - We do not accept AMEX.

Card number  Issue number .....

Valid from ..... Expiry date ..... Last CV no .....

Please note a handling charge of 2% will be applied to all credit cards. Debit cards are not charged.

### CANCELLATIONS POLICY

A full refund will be made on all bookings cancelled with 14 days notice.

No refund will be given on cancellations made after 14 days prior to event.

**PLEASE SEND COMPLETED BOOKING FORMS AND PAYMENTS TO:**

Chilli Pepper Ltd, Unit A Bainton Close, Bicester Distribution Park, Charbridge Way, Bicester, Oxon OX26 4SW

TEL 01869 323100 FAX 01869 322143

E-MAIL [info@chillipepperxford.com](mailto:info@chillipepperxford.com) WEB [www.chillipepperxford.com](http://www.chillipepperxford.com)

ALL DETAILS ARE HELD IN THE STRICTEST OF CONFIDENCE.

