

Festival Dining at Garsington Opera



We're delighted once again to be working with acclaimed chef Will Devlin, and in partnership with Payne & Gunter, who bring their passion for British seasonal produce to Garsington. With a host of pre-performance and interval dining options, there is something for everyone in this year's offering.

Our catering partners Payne & Gunter will be looking after you and your guests once you arrive at Wormsley. To keep your experience as simple and streamlined as possible, all tents, tables and dining can be booked and managed via the Garsington Opera Box Office alongside your tickets.

Full details of the menu can be found below, including a comprehensive wine list.

Introducing Will Devlin

Will Devlin is the founder of Acre, a family of restaurants and hospitality event spaces in Kent and Sussex including The Small Holding and Birchwood. Will's commitment to farm-to-fork dining with a sustainable and environmental ethos is matched by his culinary expertise in the kitchen where he crafts beautiful and nuanced menus that impress guests with their creativity. The Small Holding was one of the first restaurants in the country to be awarded a Michelin Green Star for sustainable gastronomy, which it has retained for the last three years.

"I'm delighted to be working with Payne & Gunter to deliver our summer series of event dinners at Garsington Opera, bringing a taste of our farm and restaurant at The Small Holding in Kent to Buckinghamshire."

Will Devlin | Chef



Dietary Requirements

V Vegetarian | **VG** Vegan | **NGCI** Non Gluten Containing Ingredients | **DF** Dairy Free

The safety and wellbeing of our guests is at the heart of what we do and we take all reasonable steps to avoid any risk of cross-contact in our kitchens. However, we do use a variety of ingredients in our kitchens to which people may be allergic, so we would ask that you consult with our catering team should you have any specific allergies or food intolerances.

Some dishes on the menu can be adjusted to suit dietary requirements. Our catering team will endeavour to accommodate individual needs wherever possible. To discuss your options **please contact the Box Office before making your booking** on boxoffice@garsingtonopera.org or 01494 376037.

Pre-Performance

We are delighted to offer you a range of pre-performance dining options.

Our canapé platters are perfect to share with your guests before the opera. Canapés must be ordered in advance and can be collected from the Champagne Bar at your convenience.

Our selection of afternoon teas are served overlooking the famous Wormsley Cricket Ground and can be booked in advance or purchased on the day.

Canapés

Includes the following:

Summer Vegetable Flatbread ^V
Sourdough flatbread with barbecued broccoli and smoked goat's curd

Tomato and basil tart ^{V, DF}
Nutbourne tomato tart with tarragon and basil

Cured trout blini with caviar
Hampshire trout with sour cream and caviar

Lamb tartare croustade ^{DF}
Lamb loin tartare with pickled onions and mint gel

Cream Tea (V)

Includes the following:

Buttermilk scone, clotted cream and homemade strawberry jam

English breakfast or speciality teas

Afternoon Tea

Includes the following:

Pork sausage roll with apple chutney

Cucumber and lemon verbena cream cheese sandwich ^V

Beetroot cured chalk stream trout sandwich

Buttermilk scone, clotted cream and homemade strawberry jam ^V

Lemon drizzle cake ^V

Dark chocolate tart with crème fraîche ^V

English breakfast or speciality teas



Vegan Afternoon Tea

Includes the following:

Vegan sausage roll with apple chutney ^{VG}

Summer squash, courgette and feta tart with carrot top pesto ^{VG, NGCI}

Cucumber and lemon verbena cream cheese sandwich ^{VG}

Fruit scone with coconut cream and homemade strawberry jam ^{VG}

Carrot cake ^{VG}

Dark chocolate brownie ^{VG}

English breakfast or speciality teas

Upgrade to include champagne

Afternoon Tea with a glass of Champagne Deutz

Afternoon Tea with a half bottle of Deutz Champagne each

Upgrade to include champagne

Vegan Afternoon Tea with a glass of Champagne Deutz

Vegan Afternoon Tea with a half bottle of Champagne Deutz each

Restaurant Menu



A three-course dinner by Will Devlin, served during the 90-minute interval, including coffee, still water and after-dinner truffles.

Starters

Trout | Fennel | Gooseberry NGCI

Cured and scorched Wiltshire trout with fermented gooseberries, fennel salad and buttermilk sauce

Asparagus | Duck Egg | Chervil v

Wye Valley asparagus and duck egg tart with Westcombe Cheddar and smoked rapeseed dressing

Tomato | Caper | Red Onion VG

Nutbourne tomato salad with pickled onions, basil, sourdough and capers



Ham | Pickles | Egg NGCI, DF

Pressed ham hock with piccalilli and poached quail's egg

Crab | Lettuce | Caviar NGCI, DF

Dungeness white crab with butterhead lettuce, elderflower dressing and caviar

Peas | Elderflower | Mint v, NGCI

Chilled new season pea soup with mint and elderflower dressing



Mains

Lamb | Aubergine | Lettuce NGCI

Roasted lamb saddle with braised gem lettuce, baked English aubergine sauce and potato terrine

Monkfish | Red Pepper | Basil NGCI

Baked monkfish with roasted red peppers, Charlotte potatoes and basil sauce



Chicken | Mushroom | Tarragon NGCI

Sutton Hoo chicken with wild mushrooms, creamed potato, tenderstem broccoli and tarragon white wine sauce

Hake | Broad Bean | Parsley DF, NGCI

Steamed hake with fresh peas, broad beans, crispy potatoes and parsley dressing

Beef | Nasturtium | Tomato NGCI

Roasted sirloin with beef fat fondant potato, Nutbourne tomatoes, bone marrow and nasturtium sauce

Courgette | Barley | Parsley VG

Roasted summer courgette with braised pearl barley, crispy kale and gremolata

Pea | Broad Bean | Potato VG

Pea and broad bean pithivier with diced new potatoes and roasted red pepper puree



Optional sides

Each main dish has been designed as a complete course. A sharing side of seasonal vegetables is available for those wishing to supplement the set meal.

Seasonal Vegetables v, NGCI for two

Desserts

Oat | Orange | Treacle v

Treacle tart with buckthorn and crème fraîche

Strawberry | Cream Cheese | Buckwheat v

Kent strawberries with whipped cream cheese and buckwheat biscuit

Chocolate | Cherry | Fig Leaf v

Chocolate ganache with cherries and fig leaf ice cream



Summer Berries | Garden Herbs vG, NCCI

Summer fruit salad with garden herb sorbet

Gooseberry | Cicely | Shortbread v

Gooseberry fool with sweet cicely cream and traditional shortbread

Cheese | Biscuits | Chutney v

British cheeses with oat biscuits and apple chutney

Optional Cheese Course

For those wishing to enjoy both a sweet dessert and a cheese course, additional cheeseboards can be added to your order.

British cheeses, sourdough crackers, dried fruit and tomato chutney v



Picnic Dining

When you book one of our delicious catered picnics, you will be allocated a space in a shared tent overlooking the Cricket Ground. If you would prefer your picnic to be served at a Deer Park tent, upper terrace table or private venue, this should be booked alongside your dining.

Explore our tents, tables and private dining venues on www.garsingtonopera.org/dining/menu



Garsington Gourmet Picnic

Presented on china at your table

Includes the following:

Baked breads with Netherend Farm butter v

Smoked paprika hummus with parmesan crispbread v

Ham hock and parsley terrine, apple and celeriac remoulade with sage and onion crumb NGCI

Chalk stream trout en croute, cream cheese and spinach mousse with cucumber and fennel pickle

Roast beef, sweet potato, tenderstem broccoli and rocket salad with salsa verde NGCI, DF

Beetroot, spinach, carrot and quinoa salad VG, NGCI

Summer tomato and fennel salad with lemon caper dressing VG, NGCI

Strawberry choux bun, rhubarb and strawberry salad with lemon verbena syrup v

British cheese selection, sourdough crackers, dried fruit and tomato chutney v

Filter coffee, English breakfast tea or fresh mint tea

Dark chocolate truffles

Traditional Picnics

Presented in a cool bag, with China tableware

Traditional

Includes the following:

Classic bread roll with Netherend Farm butter v

Chalk stream trout, asparagus, pea and mint tart with asparagus salad

Chicken ballotine with spelt, artichoke, rocket, broad bean, golden raisin and pine kernel salad with herb dressing

Beetroot, spinach, carrot and quinoa salad VG, NGCI

Summer tomato and fennel salad with lemon caper dressing VG, NGCI

Strawberry trifle v

Filter coffee, English breakfast tea or fresh mint tea



Traditional Vegetarian

Includes the following:

Classic bread roll with Netherend Farm butter v

Confit leek and nori terrine with sprouting broccoli and coconut yoghurt VG

Summer squash, courgette, goat's cheese and chickpea filo parcel with sweet potato, rocket, broad bean and salsa verde v

Beetroot, spinach, carrot and quinoa salad VG, NGCI

Summer tomato and fennel salad with lemon caper dressing VG, NGCI

Strawberry trifle v

Filter coffee, English breakfast tea or fresh mint tea

Wine List

A selection of wines will be available for purchase on the evening from the Champagne Bar or at your table in the restaurant. **Pre-orders are strongly encouraged alongside your dining reservation.** Pre-ordered drinks will be on your table ready for your arrival.

Champagne

Pre-ordered Champagne will be served pre-performance at the Champagne Bar unless otherwise requested.

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|---|----------------------------------|-------------------------------------|
| 1 | Deutz Brut Classic | <i>750ml bottle
125ml glass</i> |
| 2 | Deutz Rose | |
| 3 | Deutz Blanc De Blancs | |
| 4 | Cuvée William Deutz 2013 | |
| 5 | Deutz Brut Classic (Half Bottle) | |

White Wine

- | | | |
|----|--|-------------------------------------|
| 6 | Estate Chardonnay, De Martino, Casablanca Valley, Chile, 2024 | <i>750ml bottle
175ml glass</i> |
| 7 | Blanco Sobre Lias Care, Cariñena, Spain, 2024 | <i>750ml bottle
175ml glass</i> |
| 8 | Palooza Blanc Aubert & Mathieu IGP d'Oc, Languedoc, France, 2024 | |
| 9 | Remole Bianco, Frescobaldi, Tuscany, Italy, 2024 | |
| 10 | Classic Sauvignon Blanc Rapaura Springs, Marlborough, NZ, 2024 | |
| 11 | Picpoul de Pinet, Domaine de Belle Mare, Picpoul de Pinet, France, 2024 | <i>750ml bottle
175ml glass</i> |
| 12 | Babylonstoren, Candide White Blend, South Africa, 2024 | |
| 13 | Gavi di Gavi, Nicola Bergaglio, Piedmonte, Italy, 2024 | |
| 14 | Sancerre Blanc Domaine Bonnard, Loire, France, 2024 | |
| 15 | Hattingley Valley Chardonnay, England, 2022 | |
| 16 | Saint-Aubin 1er Maison Roche de Bellene, Burgundy, France, 2021 | |
| 17 | Chablis 1er Cru, Montée de Tonnerre, Domaine Louis Michel, Chablis, France, 2022 | |
| 18 | Chassagne-Montrachet Blanc, Domaine Morey-Coffinet, Côte de Beaune, France, 2023 | |

White Wine Half Bottles

- | | |
|----|--|
| 19 | Chablis Drouhin, Burgundy, France, 2023 |
| 20 | Château Favray Pouilly-Fumé, Loire, France, 2024 |
| 21 | Mâcon-Villages Les Préludes, Vignerons des Terres Secrètes, France, 2023 |
| 22 | Riesling Trimbach, Alsace, France, 2022 |

Red Wine

- | | | |
|----|---|-------------------------------------|
| 23 | La Lande Carignan Grenache, France, 2024 | <i>750ml bottle
175ml glass</i> |
| 24 | Rioja Crianza Heredad de Tejada, Vintae, Rioja, Spain, 2022 | <i>750ml bottle
175ml glass</i> |
| 25 | Estate Cabernet Sauvignon, De Martino, Casablanca Valley, Chile, 2024 | |
| 26 | Côtes du Rhône Rouge Cuvée Laurent B, Domaine Brusset, Côtes du Rhône, France, 2024 | <i>750ml bottle
175ml glass</i> |
| 27 | Sonoma Cabernet Sauvignon, Louis Martini, USA, 2021 | |
| 28 | Bourgogne Hautes Côtes de Beaune La Coulevraire, Nuiton-Beaunoy, Burgundy, France, 2019 | |
| 29 | Haut Medoc Cru Bourgeois Exceptionnel, Château Arnold, France, 2015 | |
| 30 | Côte de Nuits-Villages, Domaine de Bellene, Burgundy, France, 2020 | |
| 31 | Saint Émilion Grand Cru, Château La Gaffelière, Bordeaux, France, 2014 | |
| 32 | Beaune 1er Cru Les Sizies, Domaine de Montille, France, 2022 | |

Red Wine Half Bottles

- 33 Nipozzano Chianti Rufina Riserva, Frescobaldi, Italy, 2017
- 34 Corney & Barrow Claret, Bordeaux, France
- 35 Saint-Émilion Grand Cru, Château Tour de Capet, France, 2020

Rosé Wine

- 36 The Pale Rosé Chateau D'Esclans, Provence, France, 2024
- 37 Château Léoube Rosé, Organic, Provence, France, 2023

Sweet Wine

- 38 Muscat de Saint-Jean-de-Minervois, Domaine de Barroubio, France, 2023 37.5cl
- 39 Lucien Lurton Garonelles Sauternes, Bordeaux, France, 2023 37.5cl
- 40 Tokaji Late Harvest Cuvée, Sauska, Hungary, 2023 125ml

Port

- 41 Fonseca Vintage Port, Portugal, 1983 50ml

Drinks

Sparkling Water	750ml
Gin and Tonic	
Bottled lager	330ml
Bottled IPA	330ml
Alcohol-free Beer	330ml
Elderflower Pressé	
Pimm's	

In the event that stock of a wine becomes exhausted, a wine of a similar quality, price or vintage will be substituted.

Corkage & Extras

Boundary Room Restaurant

Corkage will be charged when dining in the Boundary Room Restaurant.

Catered Picnics

All crockery and glassware is included if you are ordering a catered picnic from Payne & Gunter.

If you are bringing your own drinks to enjoy with a catered picnic, ice buckets with ice can be pre-ordered.

Self-catered Picnics

If you are bringing your own picnic but require glassware or chilling, this can be pre-ordered. Glasses are charged per glass and ice buckets with ice are charged per bucket.

How to Book

Dining options can be added to your ticket booking at checkout. For members who have made a priority booking request, these options will be shown when paying for your tickets using the link in your allocation email.

If you are making a dining reservation for your party after paying for your tickets, or if the tickets have been purchased by somebody else, please ring or email the Box Office to book your dining.

For online booking instructions, visit www.garsingtonopera.org/dining/menu

Please note, provisional menu choices and payment must be made at the time of booking. The Box Office team will be happy to assist you with changes to your dining booking up to seven days before the date of your visit. These must be communicated via the Box Office by email on boxoffice@garsingtonopera.org or **01494 376037**.

Before completing your booking, please make yourself aware of the dining booking policy on www.garsingtonopera.org/conditions-of-sale

Contact Us

Box Office

01494 376037
boxoffice@garsingtonopera.org

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