



A SEASON
OF OPERA
AND
GARDENS

at
WEST GREEN
HOUSE

2014

PLANNING
YOUR EVENING

DEAR GUEST

Firstly we would like to extend a very warm welcome to West Green House Opera and hope that you have a delightful evening, enjoying wonderful music and our beautiful gardens.

An evening at West Green House has a magical performance at its heart, but what happens before, during and after is also part of the enjoyment. To make the most of the experience there are a number of choices for you to make. This little booklet hopefully contains all the information you now need to plan your evening, including how to find us and parking arrangements, dining options and menus, dress codes and of course performance running times.

At the end of each evening performance the Garden with its water features and follies will be illuminated to create a “fete champetre” and unsurpassed garden spectacle. So do allow time to enjoy our final performance.

“At West Green House the gardens and opera come together as a total package; and it’s done with a degree of stylish fantasy that takes your breath away.”



Front cover: original painting by Criss Canning, her annual gift to West Green House Opera.

ENJOY YOUR EVENING

RUNNING TIMES

For evening performances guests are invited to arrive from 5pm, to stroll through the Gardens, take afternoon tea or enjoy a pre-performance drink at our new cash Champagne Bar by Mosimann's.

Evening performances commence at 7pm. On Saturday and Sunday evenings the performances include a long picnic interval and usually conclude by 10.30pm. End times do vary so please check our website for details. On Wednesday and Friday evening we only have a short 20 minute interval so guests are invited to dine before the performance.

For Midday Music concerts the Gardens are open from 11am and the concerts start at 12 noon. Guests are invited to picnic after the performance and the Gardens close at 3pm.

DRESS CODE

On weekend Opera nights dress is customary black tie and evening dress. Shawls and layers are advisable. Smart casual dress is recommended for all other performances. As the lawns may be soft stiletto and "kitten heels" are not recommended.

PERFORMANCES

All performances are under cover either in our Green Theatre Auditorium or Lakeside Pavilion. Your tickets are numbered. Opera Angels will be on hand to help you locate your seat.

EATING AND DRINKING

DINING OPTIONS

For dining we now offer a range of venues and menu options for your enjoyment.

Traditional Afternoon Tea	Available before every evening performance from 5pm.	£17 per person	Served in the Walled Garden or Courtyard Tea room.	Advance booking essential.
Mosimann's Champagne and Canapé Bar. An ideal place to meet for a drink and light bite.	Bar open every evening from 5pm.	Cash bar	Bar situated by the Lakeside Pavilion.	No booking required.
Mosimann's Fine Dining. Their chefs prepare for you a three course meal with wines of your choice. Pre-performance canapés also available to order.	Available on weekend evenings at interval and Friday pre-performance between 5-6.30pm.	£87 per person	Served in the Lakefield Pavilion.	Advance booking essential.
Mosimann's Al Fresco Dining. Choose this alternative cool three course menu designed especially for opera nights with wines of your choice.	Available on weekend evenings at interval and Friday pre-performance between 5-6.30pm.	£55 per person	Served in the Lakefield Pavilion.	Advance booking essential.
The Traditional Picnic. Homemade by Pepi Hudson. Presented in wicker hampers.	Available on weekend evenings, Wednesday and Friday evenings and both Sunday lunchtimes.	£32 per person	Collect from the bothy from 5pm or from 11.30am on Sunday lunchtimes.	Advance booking essential.
Bespoke Picnics and buffet service. With menus designed with you, with waitress service on request.	Opera weekend evenings only.	£ to be agreed	Served in your pre-booked Pavilion.	Advance booking essential.

EATING AND DRINKING

BRING YOUR OWN PICNIC

Guests are welcome to bring their own picnics. You may choose to book a Pavilion, a table in the Long Pavilion or to bring your own table and chairs. There is ample space in the Lakefield to enjoy a private supper. On Opera weekends picnics are taken during the long interval. On Wednesday and Friday nights picnics should be taken pre-performance between 5-6.30pm. On Sunday lunchtimes guests are invited to picnic until 3pm when the Gardens close.

DINING PAVILIONS

For your comfort on Opera Weekends, Wednesday and Friday nights and for Sunday lunchtimes we invite you to reserve a romantic lakeside Pavilion for your picnic. Choose from:

- a Pavilion for up to 10 guests* at £90
- a Grand Pavilion for up to 12 guests* at £150
- a table for up to 5 guests in the Long Pavilion. Additional chairs can be provided. £55 plus £10 for each additional chair.

Pavilions are furnished with tables, chairs, candles and flowers and are yours for the entire evening.

All Pavilions are half price on both Sunday lunchtimes.

*Should the weather be inclement you will dine in our flower filled Greenhouse or rustic Tea room.

To book a Pavilion contact us on T: 01252 844611 E: enquiries@westgreenhouse.co.uk

EATING AND DRINKING

FINE DINING WITH MOSIMANN'S - Three-Course Menu £87.00

A three course sensation

STARTERS

Marinated Scottish Salmon
Pickled Ginger, Herb Salad, Coriander, Lemon Dressing

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Roast Atlantic Prawns with Vegetable Ribbons
Summer Salad, Herb Dressing

~

Buffalo Mozzarella with Parma Ham
Heritage Tomato Salad

~

“Covent Garden” Seasonal Salad (V)
Best of Summer Grilled Vegetables, Balsamic Dressing

MAIN COURSES

Free Range Chicken Breast filled with Spinach and Herbs
Baby Potatoes, Seasonal Vegetables and Sauce Vierge

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Filet of Atlantic Sea Trout
Small Potatoes, Summer Vegetables, Dill Herb and Cherry Tomato
Sauce

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Grilled Medallion of Highland Beef with Herb de Provence
Herb Roasted Potatoes, Vegetables, Rosemary Jus

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Pancakes Filled with Roasted Summer Vegetables (V)
Herb and Tomato Sauce

DESSERTS

Mosimann's English Summer Trifle

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White and Dark Chocolate Mousse
Sesame Brittle

~

Tuile Sugar Basket filled with Seasonal Fresh Fruit
Vanilla Chantilly Cream

~

Baked Lemon Tart
Fresh Raspberries

(V) = Vegetarian, 20% VAT included, Menus are subject to change

For further information or to book your table please contact:

T. 020 875 0497 email info@mosimann.com

For more information on Mosimann's www.mosimann.com



EATING AND DRINKING

AL FRESCO DINING WITH MOSIMANN'S - £55.00. Select from the following options

Summer Carrés combine an antipasti, warm main course and dessert

ROSE MENU

Heritage Tomato and Basil Salad, Goats Cheese Log

Grilled Salmon with Pine Nuts, Grilled Vegetables and Herb Dressing

A selection of Cheese with Celery and Grapes

Earl Grey Chocolate Mousse with Raspberries

LILY MENU

Asparagus and Portobello Mushroom Salad with Parmesan

Tagliata of Scottish Beef

Rocket, Parmesan Shavings and Summer Vegetables

Selection of Cheese with Celery and Grapes

Baked Lemon Tart

PEONY MENU

Smoked Scottish Salmon, Golden Beetroot Salad

Marinated Lemon and Oregano Breast of Chicken

Tomato and Herb Dressing, Summer Vegetables

A selection of Cheese with Celery and Grapes

Summer Melon with Berries with English Wine Jelly

For further information or to book your table please contact:

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EATING AND DRINKING

DINING WITH MOSIMANN'S - Wine List and Canapés

Please be aware that vintages may change and wines are subject to availability.

CHAMPAGNE

Mosimann's Grand Cru Brut, Verzenay £55.00

Mosimann's Grand Cru Rosé Brut, Verzenay £58.00

Billecart-Salmon Réserve, Mareuil-sur-Aÿ £80.00

WHITE WINE

Mosimann's Sancerre - Sauvignon Blanc, Bué, Loire Valley, France, 2011 £28.00

Pouilly Fuisse "Vieilles Vignes", Domaine Cordier, Burgundy, France, 2009 £45.00

Chablis 1er Cru "Les Fourneaux", Domaine de la Mandeliere, France, 2007 £55.00

Meursault "Vieilles Vignes", Vincent Girardin, France, 2006 £75.00

RED WINE

Mosimann's Burgundy - Pinot Noir, Marsannay-la-Côte, France, 2008 £35.00

Château Cap de Faugères Côte-de-Castillon, exclusive to Mosimann's, 2007 £38.00

Séglà, Margaux, Bordeaux, France, 2004 £85.00

WATER

Mineral Water (Sparkling/Still) 75cl £3.50

Coffee £3.00

Tea £3.00

PRE PERFORMANCE CANAPÉ PLATTER

(min. Two People, 8 Canapés Per Person)

£15.00 Per Person

Sesame Pancake with Spicy Duck,
Spring Onion and Sweet Soy

Buckwheat Blinis with Scottish Smoked Salmon,
Cream Cheese and Chives

Cherry Tomato filled with Basil and
Avocado Cream with Parmesan Crisps

Rolled Roast Beef with Crispy Green Beans
and Horseradish Cream



EATING AND DRINKING

PICNIC MENU - £32.00

Served in a traditional hamper

STARTERS

Ham Hock and Parsley Terrine with Ciabatta

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Spiced Potted Shrimps

~

Tomato and Onion Tart

MAIN COURSE

Thai Beef - strips of Fillet of Beef with Cherry Tomatoes, Spring Onions, Coriander and Mint in a Thai Dressing with Fine Noodles

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Chicken in a Tarragon, Creme Fraiche, Lemon and Ginger Dressing with Baby New Potatoes and Asparagus, Fine Beans and Little Gem Lettuce

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Seared Salmon with a Lime Mayonnaise with Puy Lentils or New Potatoes and Fine Bean, Avocado, Cherry Tomato and Little Gem Salsa

PUDDINGS

Summer Fruit Tartlets

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Lemon and Ginger Syllabub

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Cheeses, Biscuits and Fruit

To book a picnic hamper or bespoke picnic,
please contact Pepi Hudson

T: 0118 932 8769 E: aandhudson1944@tiscali.co.uk



PERFORMANCE DIARY

Saturday	26th July	7 pm	Hänsel und Gretel	1	From £95	Humperdinck
Sunday	27th July	12 noon	Midday Music	7a	From £15	
Sunday	27th July	7pm	Hänsel und Gretel	2	From £95	Humperdinck
Wednesday	30th July	7pm	Amadeus	3	£60	Mozart/ Salieri
Thursday	31st July	11am	Stories from a Palace Garden	4	£95	Mark Lane MVO
Friday	1st August	7pm	Music and Memories An evening with Penelope Keith	5	£49	Dame Penelope Keith, Kirsty Hopkins, James Burton
Saturday	2nd August	7pm	A Little Night Music	6	From £95	Stephen Sondheim
Sunday	3rd August	12 noon	Midday Music	7b	From £15	
Sunday	3rd August	7pm	A Little Night Music	8	From £95	Stephen Sondheim

All details were correct at the time of going to print but may be subject to variation. Any changes to the published information will be posted on our website. All tickets are sold subject to the right of Management to cancel or alter the published performances, dates or casts.

All prices include a suggested but not obligatory donation of 40% of the ticket price.

GREEN THEATRE AUDITORIUM SEATING PLAN AND PRICES



CONDITIONS OF SALE

The performance should not be cancelled and refunds are not given. We may accept tickets for resale after all other tickets have been sold. However resale cannot be guaranteed. Tickets that are resold are subject to a £15 administration fee.

GETTING HERE

LOCATION

West Green House is situated in an unspoilt corner of Hampshire and close to Hartley Wintney. It is easily accessible from both the M3 and M4. Please visit our website for details.

ACCESS

All venues have wheel chair access. Please ask an Opera Angel if you need assistance at any time.

PARKING

Parking is close by in the orchard car park with overspill to the front of the House. It is well sign posted and Opera Angels will direct you. There is designated disabled parking.

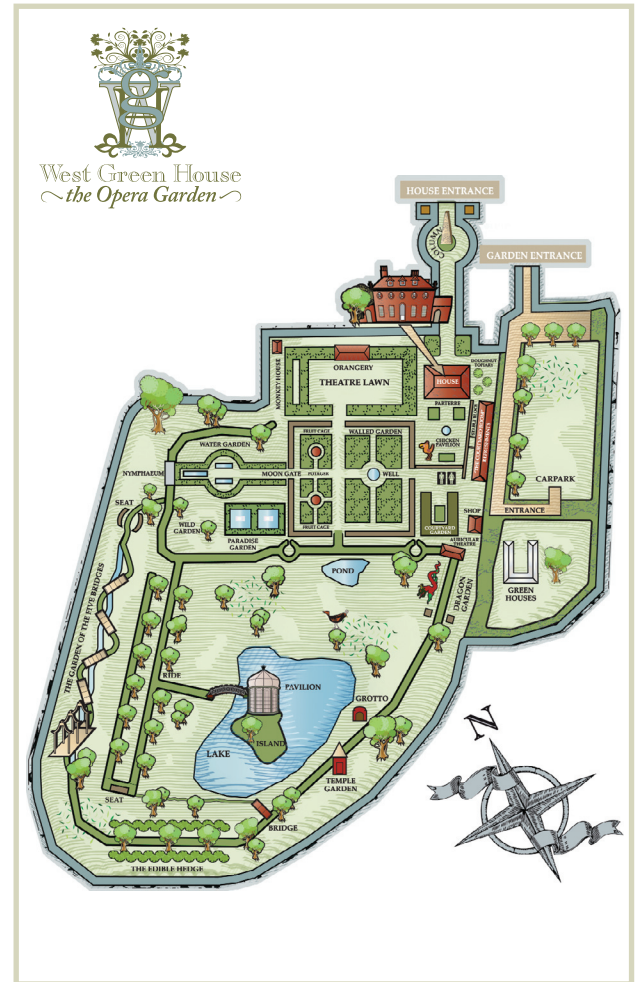
Opera Angels will also be on hand to assist you if you require help to carry picnics to the Lakefield.

TAXIS

There are details of local taxi firms on our website. The taxi “Drop Off and Pick Up” area is at the entrance to the Gardens.

HOTELS

A list of local hotels and bed and breakfast accommodation is posted on our website.





West Green House Opera

Thackhams Lane Hartley Wintney Hants RG27 8JB

T: 01252 844611 E: enquiries@westgreenhouse.co.uk W: www.westgreenhouse.co.uk

Registered Charity Number: 1148939