



Your Visit & Dining 2026

One enchanted evening

Join us the edge of London for an evening that is beyond stylish

Many say it is like summer opera in the old days: elegant and intimate formal gardens, an ancient house for interval dining and, most importantly, top-notch opera. The red five-tier opera house boasts an epic levitating chandelier.

- Arrive from two hours before for champagne and canapés in the Rose Garden. Wander the historic walled gardens where a convivial atmosphere reigns
- Nestled in the woods, a five-tier opera house modelled on La Scala, Milan, awaits. Take your seat to enjoy luxury casts in magnificent operas
- The long interval (100 mins) is all-important.

A three-course meal is served within the historic house: in the Marquess' Library, Red Drawing Room or magnificent Stone Hall

... or rustle up your own picnic ... or we can make life easier

- Return to the opera for the dramatic conclusion

BOOK picnics & dining when you book your tickets or book any time dine@grangeparkopera.co.uk

phone 01962 73 73 73





Before the performance

Pre-ordered drinks and canapés are served in the Rose Garden

Canapés must be ordered 48 hours in advance but all other items may be purchased at the bar

Greyfriars <i>Cuvée Royale</i>	£80
Chilworth <i>“The Bishop” Classic Cuvée</i>	£80
Chilworth <i>Brut Rosé</i>	£80
Lanson <i>Le Black Réserve</i>	£135
Lanson <i>Le Black Création</i>	£100
Lanson <i>Le Black Création (half)</i>	£55

ALCOHOL-FREE

Sparkling <i>“White Rose” (green tea & kombucha)</i>	£28
S. Pellegrino Zero Sugar <i>Lemon / Peach & Clementine</i>	£7
S. Pellegrino <i>Lemon & Mint / Pomegranate & Orange</i>	£7
Acqua Panna still mineral water	£7
S. Pellegrino sparkling mineral water	£7

SNACKS

A plate of 16 handmade canapés	£30
A plate of 8 handmade canapés	£20
Belazu Club Nuts	£8
Torres Black Truffle Crisps	£8
Belazu Giarraffa Green Olives	£8

The Duchess Restaurant



Dine in the Duchess Restaurant

Three courses, breads, coffee £97

The restaurant food, provided by *Kearney's*, is much praised. It is a family business with whom we have worked since 2007

Starter

Aburi Salmon *sticky rice, cucumber, carrot & ginger gf df*

Pulled English Lamb Shoulder Croquette *spiced Calabrian anchovy aioli & fennel df*

Timbale Of Roasted Provençal Vegetables *harissa cream & confit tomato vg v gf df (contains nuts)*

Smoked Barbary Duck *candied walnuts, sweet beetroot, chicory & burnt orange dressing df (contains nuts)*

v vegetarian
vg vegan
gf gluten free
df dairy free

Main Course

Seared English Pork Tenderloin with Brandy Cream & Tarragon *caramelised apple, mustard mash, steamed fine beans*

Roasted Chicken Summer Salad *(free range) new season potato salad, confit vine tomato, buffalo mozzarella, spinach, rocket & basil oil gf*

Rested Rare Roast Fillet of English Beef *with chimichurri, pressed Gruyère & parmesan potatoes, confit tomato, charred asparagus (£15 supp) gf*

Pan Seared River Test Trout *pilau wild & basmati rice, toasted almonds, baby coriander, greek yoghurt, salted cucumber & pomegranate gf (contains nuts)*

Whole Poached Dressed Native Lobster *lemon mayonnaise, summer salad, hot rosemary & garlic potatoes (£30 supp) gf df*

Beetroot & Red Onion Tarte Tatin *miso roasted carrots, flash fried tender stem, cauliflower purée, lemon thyme sauce vg v df*

Sautéed Wild & Chestnut Mushroom Risotto *fire roasted summer vegetables, parmesan crisp v gf*

Dessert

Summer Pudding *vanilla bean ice cream vg v df*

Lemon Thyme Brûlée Bar *yuzu gel v*

Champagne, Elderflower & Blueberry Jelly *cream gf*

Salted Caramel & Chocolate Torte *espresso gelato gf v*

A selection of Cheeses *biscuits, grapes & pickle v*

Dining takes place half way through the opera

WAGNER EVENINGS

*Dining will take place **at the end of the opera apart from Sunday 5 July** when it will take place after Scene 2*

Wine List

Corkage (75cl) £40 if booked in advance; on the night £50

White

20 Petit Ballon Blanc Producteurs Plaimont IGP Côtes de Gascogne 2024 £40

Refreshing blend of local grapes. Lemon, green apple & hints of stone fruit combined with vibrant and zesty acidity

21 Sanziana Pinot Grigio Recas Cramele 2024 £44

Opulent aromas of grapefruit and peach, combined with fresh flavours of melon, apple & zesty citrus

22 El Campesino Unoaked Chardonnay Vinedos Marchigue 2025 £48

Lively, ripe, refreshing with bright stone fruit & a touch of creaminess on the nose and palate. Farmers have worked the heartland of Valle Central, Chile since the 15th century

23 Picpoul de Pinet Domaine Morin Langaran 2024 £50

Languedoc Roussillon Pinet Growing in sight of the Bouzigues oyster-beds, these vines are aired by Mediterranean breezes. A lovely, delicate, versatile wine with a subtle medley of peach, citrus & exotic fruits

24 Muscadet sur lie Jean Francois Guilbaud Domaine du Grand Mouton 2023 £52

A perfect balance of tangy tropical notes, fresh jasmine flowers & a stony minerality

25 Homer Sauvignon Blanc Eradus 2024 £53

South Island Marlborough NZ. Cut grass aromas, gooseberry flavours & refreshing citric acidity. Named after winemaker Michiel Eradus' dog, Homer

26 Pazo la Maza Albariño Adegas Galegas DO Rias Baixas 2024 £57

Galicia A refreshing, yet intense wine grown in an epic landscape. Lively citrus, light blossom, rich peach & an irresistible saline note on the finish

27 Sancerre Domaine de la Grande Maison Chaumeau-Balland 2024 £72

A small family-run winery, making classic Sancerres in the village of Bué

28 Chablis Domaine Vincent Dampit 2024 £80

Burgundy characterised by citrus & white fruit with crisp minerality, the old vines contribute beautiful balance, weight & complexity

29 (half) Chablis Domaine Vincent Dampit 2024 £46

30 Pouilly-Fuissé Domaine Carrette 2023 £85
From a tiny one hectare estate of this most prestigious appellation, subtly ripe fruits & minerals are balanced by fresh acidity

Rosé

35 Chilworth Manor, Surrey Hills 2024 £45

A vibrant and youthful Provence style wine that bursts with aromas of red summer fruits & rose petal. The palate is smooth & luxurious, harmonious balance, long crisp finish

Red

40 Petit Ballon Rouge IGP Pays d'Oc 2024 £45

Grenache / Syrah grape blend. Plum-rich, savoury-spiced and velvety wine from Celliers Jean d'Alibert in the ancient Languedoc-Roussillon region

41 Panul Merlot Vinedos Marchigue 2024 £48

Rich and juicy style of Merlot from the idyllic Colchagua Valley in Central Chile

42 Il Carretto Sangiovese IGT Rosso di Puglia 2024 £50

A juicy wine bursting with ripe cherry fruit & laced with aromatic herbs

43 Santa Florentina Organic Malbec Reserva Fairtrade 2024 £54

Juicy high concentration of fruit: blackberries, ripe cherries & plums enhanced by a tiny, yet tasty, sweet spicy note. Tannins are soft & well-integrated

44 50/50 Rioja Joven Bodegas Zugober 2024 £57

A vibrant, fruit-forward & refreshing Rioja made by the small family-owned estate Bodegas Zugober

45 Les Lys de Léon Pinot Noir 2024 £62

A modern, stylish Loire wine bursts with red cherry flavours & hints of spice, lifted by bright fresh finish

46 Mucchietto Primitivo IGT Puglia 2024 £66

Fresh red cherry, with a hint of sweet spice on the nose, the palate is crammed with juicy plums & blueberries, cinnamon & vanilla, with dark chocolate. The wine has velvety tannins & an uplifting fresh finish to balance the rich fruit. This wine draws inspiration from the hand gesture on the label, used in Italy to indicate "what do you want from me?". A bold hand gesture for a bold wine

47 Valpolicella Classico Superiore Terre di Cariano Cecilia Beretta 2020 £72

From the heart of Veneto, this Valpolicella Classico winery is named after a 17th century villa owned by poet Giuseppe Beretta. Juicy & intense with warm spice & cherry notes, its 'superiore' status is well deserved

48 Château La Courolle St Emilion 2022 £75

An early-drinking Right Bank claret, rich in ripe cherry & cassis, with floral notes & earthy, mineral undertones

49 (half) Château La Courolle St Emilion 2022 £45

53 Châteauneuf-du-Pape Grande Réserve Château Beauchene 2022 £95

The power, opulence & complexity of the Grande Réserve comes from century-old vines planted on the famous terroir of pebble stones. Ripe fruit of cherries & plums, accompanied by peppery & violet notes

Picnic in the long interval

You can bring your own picnic and just fling down your rug . . . or we can make your life easier

Book a picnic *See next page*

Reserve a place in a marquee £25 per person
Table, chair & tablecloth

Reserve an Indian pavilion £160
Indian pavilions (4m diameter) are from Jodhpur seating 8 people, with table & chairs

Crockery £25 per person
2 glasses (large & small), dinner plate, 2 medium plates, 2 knives (large & small), 2 forks (large & small), dessert spoon, napkin

Half Crockery £10 per person
dinner plate, small plate, knife, fork, spoon, napkin
note: no glasses; these can be hired from the bar for £1 each

Porter £25 to carry your picnic from the car park to your picnic spot; this is a one-way service

NOTES If you bring your own staff / caterer, you must notify the Box Office; you will need to book a pair of pavilions alongside one another

No erected structures or barbecues



Grange Park Opera Picnics *for two*

If you have booked a marquee place, your picnic + half crockery will be ready for you at the interval

If you have **not** booked a marquee place, collect your picnic from the champagne bar where degradable cutlery is available

Picnics must be booked at least a week in advance

Picnics are provided by *At Home*, a family business in Cobham

v vegetarian
vg vegan
gf gluten free
df dairy free

The Wagner Picnic *for two* £102

Sourdough bread roll and butter *v*

Smoked Salmon, Lemon Cream Cheese & Dill Terrine
horseradish cream, caper berries and croutons gf

Korean-Style Chicken
crispy onions, gochujang mayo, kimchi df

Brown Rice Salad
wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing (contains nuts) v vg df

Mediterranean Vegetable Salad
pearl barley, chickpeas, artichokes, sundried tomatoes, cherry tomatoes, basil, garlic & black truffle oil dressing v vg df

Lemon Posset
summer berry compote, shortbread biscuit v

The Verdi Picnic *(vegetarian)* for two £97

Sourdough bread roll and butter *v*

Creamy Goat's Cheesecake
apple chutney, caramelised walnuts (contains nuts) v

Harissa Roast Squash, red pepper & courgette stack
with French vinaigrette dressed leaves v vg gf df

Brown Rice Salad
wholemeal rice with cashews, sunflower seeds, spring onions, shallots, sultanas & fresh parsley in a soy dressing (contains nuts) v vg df

Mediterranean Vegetable Salad
pearl barley, chickpeas, artichokes, sundried tomatoes, cherry tomatoes, basil, garlic and black truffle oil dressing v vg df

Lemon Posset
summer berry compote, shortbread biscuit v

Where we are

KT24 6AN

Only 23 miles from London by the Surrey Hills

By car Off the A246, between Leatherhead & Guildford;
10 mins from the A3 / M25 junction

Main gates (what3words /// twins.mole.joke)

Audience car park (what3words /// party.sharp.begin)

By train Horsley Station is close by with frequent trains
from Waterloo, Vauxhall, Clapham Junction
(45 mins). Woking station is 8 miles away
(London 25 mins; 8 trains/hour)

Taxis at Horsley Station

should be booked in advance

Magnum Cars is a local firm 01483 281111

The journey is about 10 minutes

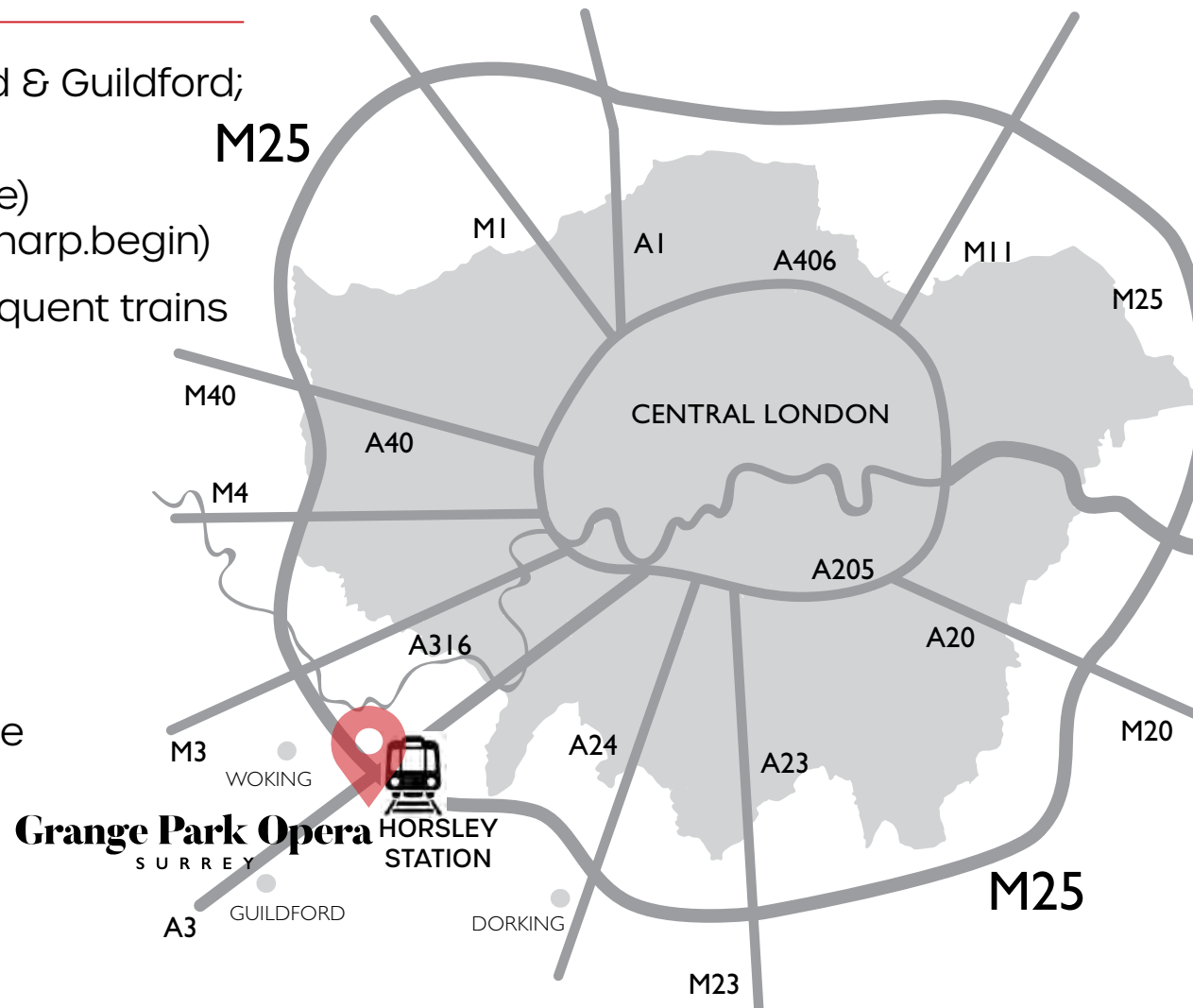
At the end of the evening, taxis should arrive
10 minutes before curtain down

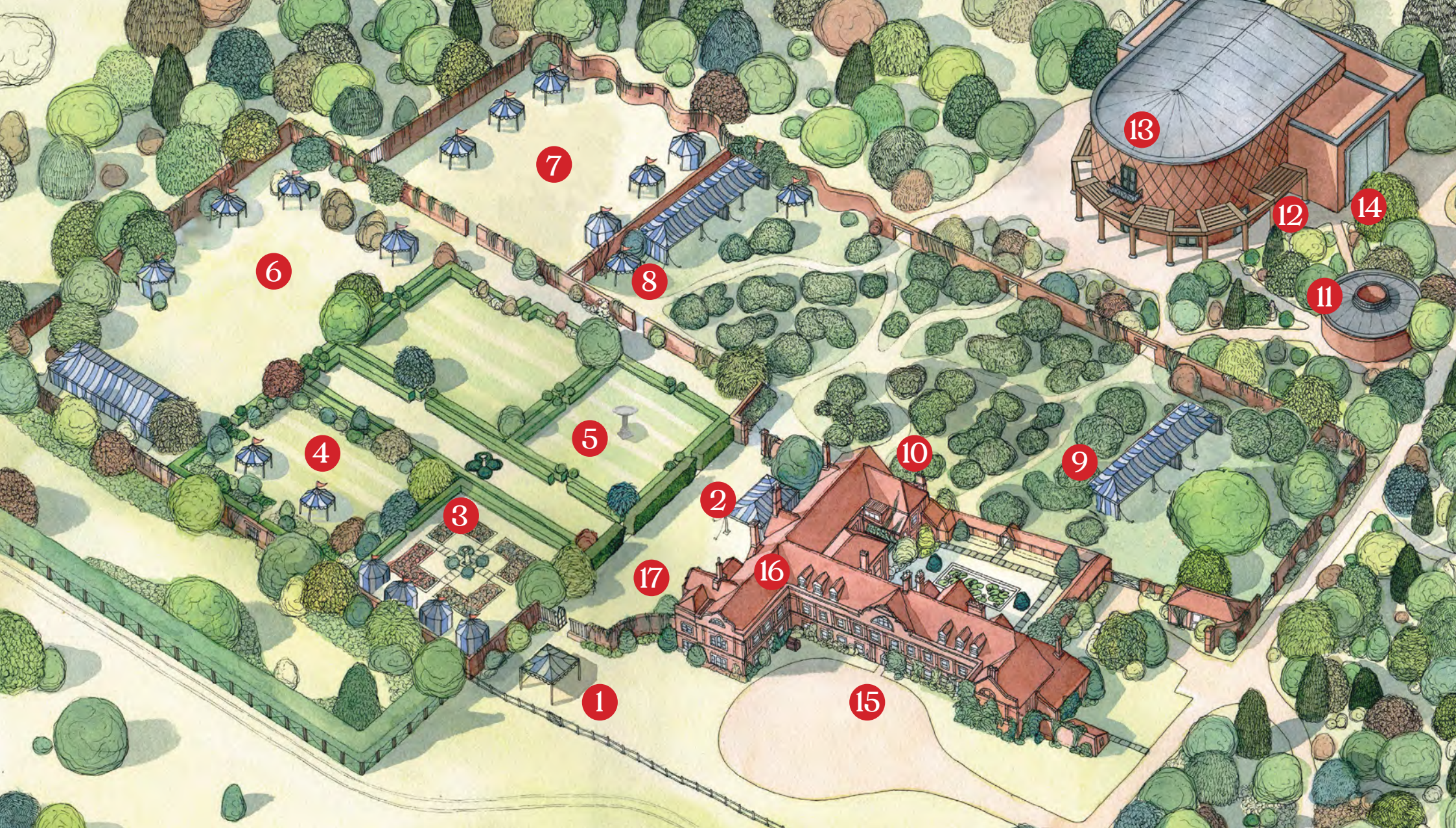
Contact us

Box office 01962 73 73 73

info@grangeparkopera.co.uk

www.grangeparkopera.co.uk





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| <p>1 Box Office & Welcome Tent</p> <p>2 White Wisteria bar</p> <p>3 Rose Garden
<i>(pre-performance bookings)</i></p> <p>4 Mole Lawn <i>(pavilions 6-7)</i></p> <p>5 Birdbath Garden</p> | <p>6 Croquet Lawn <i>(marquee & pavilions 1-4)</i></p> <p>7 Crinkle-crinkle Garden <i>(pavilions 8-13)</i></p> <p>8 Orchard <i>(marquee & pavilions 16-17)</i></p> <p>9 Walnut Tree marquee</p> <p>10 Duchess lavatories</p> <p>11 Lavatorium Rotundum <i>(never queues)</i></p> | <p>12 A little shop <i>(which we call The Kiosk – a Turkish word, used by Queen Elizabeth I)</i></p> <p>13 THE OPERA HOUSE</p> <p>14 Opera house drop-off</p> <p>15 Duchess drop-off</p> <p>16 DUCHESS RESTAURANT</p> <p>17 Concierge</p> |
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Illustration by Theo Creswell

Grange Park Opera

SURREY



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