

## Jamie Oliver's Fabulous Feasts for the 2012 Oxford Literary Festival

Jamie's event food team, Fabulous Feasts, are thrilled to be putting their stamp on this year's Oxford Literary Festival and we would love for you to join us. Jamie is a firm believer that – like all good books – food should be both expressive and something that can be enjoyed by everyone.

The menu devised for this year's event brings about Jamie's promise for top quality, honest ingredients, sourced with care and to exceptionally high welfare standards. Fabulous Feasts place a real onus on

promoting products that support British or smaller producers, as well as dishes that show off seasonal bests and lesser known cuts of meat.

A beautifully prepared and presented two course menu, including a glass of wine, is £25 per person. To book your lunch, please call our (friendly!) booking line on 01869 323100 or email the team: mail@fabulousfeasts.co.uk

After all, a home is better than a house, a friend is better than a stranger and a feast is better than a meal!









Photography is indicative © James Lyndsay, Matt Russell



When I was earning my pocket money as a kid at my Dad's pub, I always loved working on special events and this is really what inspired Jamie Oliver's Fabulous Feasts. It's an opportunity for me to be involved in the sort of catering I'm passionate about – bringing people together and making an occasion truly memorable.

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## Two Course Menu The Oxford Literary Festival

CHOOSE A MAIN, DESSERT & GLASS OF WINE

 $\sim$ £25/head  $\sim$ 

## THE MAIN EVENT

Blackened Cotswold chicken on root vegetable fregola with peppery rocket & salsa verde Crispy skin salmon with butterbean & chorizo stew, market greens & aioli Butternut squash & purple sprouting risotto with crunchy herby breadcrumbs (v)

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## **SOMETHING SWEET**

Amalfi lemon tart with crushed pistachio biscotti & roasted peaches Chocolate & espresso tart with zesty orange mascarpone Sour cranberry Bakewell tart with St Clement drizzle

PLUS A glass of red or white wine