

CLONTER OPERA THEATRE

EVENT MENU



Opera Prize Saturday 8th February 2025 (Interval Supper)

Carmen Room (Top Table)

Top Table have decades of experience combined with the latest cuisine and unceasing drive for perfection. They are one of the North West's finest caterers.



Main Course

Pan Fried Fillet of Salmon on Dauphinoise Potatoes with a Dill Sauce, accompanied by Tender Stem Broccoli

or

Chicken Breast served on Dauphinoise Potatoes with a Chive Sauce, accompanied by Tender Stem Broccoli

or

Mediterranean Vegetable En Croute served with Fondant Potato, accompanied by Tender Stem Broccoli and a Roasted Red Pepper and Tomato Sauce (Vg)



Dessert

Warm Chocolate Brownie on Chocolate Soil with Vanilla Ice Cream

or

Lemon Tart on a Raspberry Coulis (Vg)

Tea/Coffee and Chocolate Mints



£43.50 per person

(Vg) Suitable for Vegans

Bookings for catering close a week prior to the performance