

CLONTER OPERA THEATRE

EVENT MENU



Tosca

Saturday 19th July (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

Chicken Supreme served on a Fondant Potato with a Creamy Pink Peppercorn Sauce, accompanied by Crisp Green Beans

or

Fillet of Salmon served on Crushed New Potatoes with a Dill Sauce, accompanied by Crisp Green Beans

or

Vegan Mushroom and Nut En Croute served on a Fondant Potato with a Roasted Red Pepper and Tomato Sauce, accompanied by Crisp Green Beans (Vg)



Dessert

Brandy Basket filled with Eton Mess

or

Warm Chocolate Brownie served on Raspberry Coulis with Vanilla Ice Cream *(Vegan option available)*



Tea/Coffee and Chocolate Mints

£45.00 per person

(Vg) Suitable for Vegans

Bookings for catering close a week prior to the performance