

CLONTER OPERA THEATRE

EVENT MENU



Tosca

Saturday 26th 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

Slow Cooked Belly Pork served on Buttery Mashed Potatoes with a Calvados Sauce, accompanied by Tender Stem Broccoli

or

Chicken Breast served on Buttery Mashed Potatoes with a Tarragon Sauce accompanied by Tender Stem Broccoli

or

Vegan Wild Mushroom Risotto Drizzled with a Rocket Pesto (Vg)



Dessert

Vanilla Crème Brûlée served with a Shortbread Biscuit garnished with Fresh Strawberries

or

Lemon Tart with Rich Melting Pastry served on Raspberry Coulis topped with Mascarpone 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