

CLONTER OPERA THEATRE

EVENT MENU



Opera Gala Saturday 8th November (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

Beef Bourguignon - Slow Cooked Beef in a Red Wine Sauce topped with Shallots, Lardons of Bacon, Button Mushrooms and Parsley on Dauphinoise Potatoes, accompanied by Crisp Green Beans

or

Chicken Breast served on Dauphinoise Potatoes with a Tarragon Sauce, accompanied by Crisp Green Beans

or

Vegan Vegetable Moussaka served with a dressed tossed Green Salad (Vg)



Dessert

Warm Sticky Toffee Pudding served with Fresh Vanilla Custard

or

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



Tea/Coffee and Chocolate Mints

£45.00 per person

(Vg) Suitable for Vegans

Bookings for catering close a week prior to the performance