

CLONTER OPERA THEATRE

EVENT MENU



Opera Prize Saturday 7th February (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 Feather Blade of Beef in a rich Red Wine Sauce on Dauphinoise Potatoes, accompanied by Roasted Carrots

Chicken Breast served with a Pink Peppercorn Sauce on Dauphinoise Potatoes, accompanied with Roasted Carrots

Mushroom En Croute served with a Pink Peppercorn Sauce on Dauphinoise Potatoes, accompanied with Roasted Carrots (V)

Mushroom En Croute served with on fondant potatoes with a roasted Red Pepper and tomato sauce, accompanied by Roasted Carrots (Vg)



Dessert

Warm Chocolate Brownie with Vanilla Ice Cream on Chocolate Soil

Zesty Lemon Tart topped with Chantilly Cream

Zesty Lemon Tart with a Fresh Raspberry Coulis (Vg)

Tea/Coffee and Chocolate Mints

£48.00 per person

(V) Suitable for Vegetarians (Vg) Suitable for Vegans

Bookings for catering close a week prior to the performance and are subject to availability

