

CLONTER OPERA THEATRE

EVENT MENU



Opera Gala Saturday 7th 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

Slow Cooked Belly Pork served with a Port Sauce and topped with a Puff of Crackling on Dauphinoise Potatoes and Tender Stem Broccoli

Chicken, Ham & Mushroom Pie encased in Shortcrust Pastry served with a Creamy Wholegrain Mustard Sauce, Buttery Mashed Potatoes and Crisp Green Beans.

Butternut Squash Risotto with fresh Vegetarian Parmesan Shavings, and drizzled with Rocket Oil (V)*

*Vegan option available (Vg)



Dessert

Bramley Apple Oat Crumble served with Vanilla Custard*

*Vegan Option Available (Vg)

Warm Bakewell Tart served with Chantilly Cream

Tea/Coffee and Chocolate Mints



£56.00 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