

CLONTER OPERA THEATRE

EVENT MENU



Operafest Saturday 25th 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

Pan Fried Fillet of Salmon on Dauphinoise Potatoes with a Dill Sauce and Tender Stem Broccoli

Oven Roasted Chicken Breast with Garlic and Rosemary served with Chive Sauce on crushed New Potatoes and crisp Green Beans

Garden Pea and Mint Risotto with fresh vegetarian Parmesan Shavings, drizzled with Rocket Oil (v) *Vegan option also available*



Dessert

Gin & Tonic Cheesecake topped with a Fresh Lime Cream and drizzled with a Blueberry Coulis

Baked New York Style Vanilla Cheesecake drizzled with Salted Caramel *(Vegan option also available)*

Tea/Coffee and Chocolate Mints

£56.00 per person



(V) Suitable for Vegetarians
Vegan options available as indicated

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