

# CLONTER OPERA THEATRE EVENT MENU



**La Bohème**  
**Friday 20th July**  
**(70 Minute Supper Interval\*)**

**Carmen Room**  
(Edge Catering Co.)

## Main Course

Salmon in a Champagne & Dill Sauce, served with  
New Potatoes in Parsley Butter & Peas a la Francaise

or

Chicken Fillets wrapped in Parma Ham with  
a White Wine & Watercress Sauce served with  
Saute Potatoes & French Beans

Vegetarian Option – Courgettes stuffed with Pine Nuts, Celery,  
Spring Onion & Asparagus, served with Saute Potatoes  
& French Beans



## Dessert

Alderley Lemon Crunch – A Creamy Lemon Mousse  
on a Ginger Crunch Base

or

Treacle Tart & Cream

Fresh Tea & Coffee, & After Dinner Chocolates



**£37 per person**

## Wine

House White Berrys' House White, France, Chardonnay **£19/£6**  
House Red Berrys' House Red, France, Merlot **£19/£6**  
Sparkling Vino Prosecco Spumante NV, Italy **£19/£6**

A full wine list available upon request – [boxoffice@clonter.org](mailto:boxoffice@clonter.org)



**\*Clonter Opera Theatre politely asks that all drinks  
consumed in the Carmen Room Restaurant must be  
purchased at the Clonter Bar.**

**Please note** – Bookings for catering close, and menu choices  
need to be made, the week prior to the event.