

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



***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.