

CLONTER OPERA THEATRE

EVENT MENU



La Bohème
Thursday 26th July
(70 Minute Supper Interval*)

Carmen Room
(A Chef For All Seasons)

Clonter is delighted to welcome A Chef For All Seasons to Clonter.

Main Course

Pan Fried Chicken Supreme, Roasted Potato Fondant,
Baby Carrots, Leeks, Chicken Jus

or

Baked Salmon, Buttered New Potatoes, Sautéed Asian Greens,
Butter Sauce

Vegetarian Option – Wild Mushroom & Truffle Risotto,
with Parmesan



Dessert

Dark Chocolate Mousse & Raspberry Garnish

or

Lemon Tart with textures of Raspberry

Fresh Tea & Coffee, & After Dinner Mints



£38 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.

Hamper (A Chef For All Seasons)

Sliced Antipasti Meats

Homemade Scotch Egg

Puff Pastry Sausage Rolls

Buffalo Mozzarella & Basil Pesto Salad

Pickled Beetroot & Walnut Salad

Homemade Pickles

Dark Chocolate Brownie, with Clotted Cream

£49 per Hamper (for 2)

Each Additional Person £24.50

Canapé Board (A Chef For All Seasons)

Caramelized Red Onion & Blue Cheese Tartlet

Thai King Prawns, Lime, Ginger & Chilli

Sticky Belly Pork Cubes

Baby Bell Peppers with Feta Cheese

Smoked Salmon Mousse & Horseradish

Watermelon, Parma Hall with Curry Oil

Hoi Sin Duck Spring Rolls

Mini Sugared Doughnuts

£36 per board (For 2 People)

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