

CLONTER OPERA THEATRE

EVENT MENU



Emma Jonson Trio Sat 9th March (Pre-performance Supper*)

Ramsey Room (Caroline Perkin)

Caroline Perkin has been in the cooking business for 35 years. Caroline gets most of her inspiration from having travelled extensively around the world. She creates unique and special menus for events at Clonter. Caroline sources local ingredients for her dishes from local suppliers. Her butcher specialises in locally reared beef, that is hormone free.



One Course Supper to Share

This is a new concept, for those that would like the intimacy of sharing a meal, as if you were at home. The supper is served in one dish, for you to all help yourselves.

Chicken, Leek & Potato Pie

Served with Peas

or

Beef Lasagne

or

Vegetarian Option – Spinach & Goats Cheese Tart

Both served with the following:

Rocket & Parmesan Shavings, with Balsamic Drizzle

Vine Tomatoes with Pine Nuts & Olives

Garlic Bread

£17.50 per person



Two Course Supper to Share (One Course Supper to Share + Dessert*)

Warm Cherry Bakewell Tart with Cream or

Marbled Honeycomb & Chocolate Pot with Shortbread

£22.50 per person

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

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 Ramsey Room must be purchased at the Clonter Bar.**