

CLONTER OPERA THEATRE

EVENT MENU



Don Giovanni
Saturday, 20th July 2019
(70-Minute Supper Interval)

Carmen Room **(Top Table)**

Clonter is delighted to welcome award-winning Top Table to cater for this event. Top Table is one of the North West's finest caterers. They have decades of experience combined with the latest cuisine and an unceasing drive for perfection.



Main Course

Slow-Cooked Belly Pork with a Calvados Sauce on Colcannon Potatoes with Crisp Sugar Snap Peas

or

Chicken Korma Served on Pilau Rice

or

Vegetarian option: Vegetable Moussaka Served with Crisp Sugar Snap Peas



Dessert

Glazed Amalfi Lemon Tart with a Zesty Cream on a Raspberry Coulis

or

Brandy Basket Filled with Eton Mess

Fresh Tea, Coffee and After-Dinner Mints



£38 per person

Please note: Bookings for catering close and menu choices must be made the week prior to the event.

Wine

House White: Berry's House White, France, Chardonnay **£19/£6**

House Red: Berry's House Red, France, Merlot **£19/£6**

Sparkling: Vino Prosecco Spumante NV, Italy **£19/£6**