

CLONTER OPERA THEATRE

EVENT MENU



Don Giovanni
Thursday, 25th July 2019
(70-Minute Supper Interval)

Carmen Room **(The Honey Pot Tea Room)**

Clonter is delighted to welcome Mark Bailey and his team, who pride themselves on presenting and serving food that not only creates excitement but meets and goes beyond people's expectations. Never scared to strive for more, nor afraid to learn. A variation between pleasure and comfort, Mark and his team are committed to serving food of a high standard on every occasion. Proud to work with the UK's Master Butchers.



Main Course

Drunken Chicken and Mushrooms

or

Beef Bourguignon

or

Vegetarian option: Baked Camembert, Topped with Mushrooms, Garlic, Tarragon and Pine Nuts

All Served with Roasted Potatoes and Beetroot, Cauliflower, Baton Carrots and Petit Pois



Dessert

Chocolate Pastry Tart, Served with Clotted Cream Ice Cream

or

Strawberry and Elderflower Trifle with Shortbread Biscuit Bite

Fresh Tea, Coffee and After-Dinner Mints



£35 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**

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

Hampers (Caroline Perkin)

A Picnic of Four Salads and Dessert

Meat

King Prawns and Watermelon, Tossed with a Lime, Lemongrass, Spring Onion, Garlic and Chilli Dressing

Chorizo and Avocado Salad with Baby Plum Tomatoes, Lettuce Leaves Served with Croutons, then Drizzled with Balsamic Glaze

Beetroot, Feta and Asparagus on a Bed of Watercress with an Oregano, Garlic, Lemon and Olive Oil Dressing

Mozzarella and Mango Salad with Rocket and Serrano Ham Dressing: Extra Virgin Olive Oil, Chilli, Basil Leaves and Lime Juice

Chocolate Brownie with Strawberry Garnish

Vegetarian

Watermelon, Mango and Grape Salad, Tossed with a Lime and Chilli Dressing

Roast Red Pepper with Pesto, Filled with Baby Plum Tomatoes, Served on Lettuce Leaves with Avocado

Beetroot with Feta and Asparagus on a Bed of Watercress with an Oregano, Garlic Lemon and Olive Oil Dressing

Cous Cous with Roasted Red Onion, Courgettes and Aubergines

Chocolate Brownie with Strawberry Garnish

£49 per hamper (for 2)

Each additional person: £24.50

Canapé Baskets (Caroline Perkin)

Meat

Smoked Salmon and Cream Cheese Tortilla Wrap Slices
Quails' Eggs
Chicken with a Lime and Coriander Curried Dressing
in a Pastry Case
King Prawns
Goats Cheese, Figs and Parma Ham
Leek, Walnut and Roquefort Tarts
Garnished with Rocket and Cherry Tomatoes

Pescatarian

Smoked Salmon and Cream Cheese in a Tortilla Wrap
Quails' Eggs
Croustards with Tapenade or Vegetarian Pate
King Prawns
Chestnut Mushrooms Filled with Tomato Salsa
Leek, Walnut and Roquefort Tarts
Garnished with Rocket and Cherry Tomatoes

Vegetarian

Quails' Eggs
Cream Cheese in a Pepper Dew
Leek, Walnut and Roquefort Tarts
Cherry Tomatoes with Pesto Humous
Rocket, Goats Cheese and Figs in Tortilla Slices
Chestnut Mushrooms Filled with Tomato Salsa
Croustards with Tapenade or Vegetarian Pate
Garnished with Rocket and Cherry Tomatoes

Dessert

Mini Chocolate Eclairs
Fruit Kebabs
Lemon Mess Tarts
Mini Meringues with Cream and Raspberry

£16.50 per basket

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 must be made the week prior to the event.