

CLONTER OPERA THEATRE

EVENT MENU



Don Giovanni
Saturday, 27th 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

Chicken Supreme Served on Crushed New Potatoes with a Pink Peppercorn Sauce and Tender Stem Broccoli

or

Fillet of Salmon on Crushed New Potatoes with a Dill Sauce and Tender Stem Broccoli

or

Vegetarian option: Asparagus and Pea Risotto



Dessert

Lemon Posset

or

White Chocolate Cheesecake with a Fresh Lime Infusion

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

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

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

Vino Prosecco Spumante NV, Italy — **£19/£6**

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

With an Extra Virgin Olive Oil, Basil Leaves and Lime Juice Dressing

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

Canape Baskets (Caroline Perkin)

Meat

Smoked Salmon and Cream Cheese Tortilla Wrap Slices
Quail's Eggs
Chicken with a lime and Coriander Curried Dressing in a Pastry Case
King Prawns
Goats Cheese, Figs and Palma Ham
Leek, Walnut and Roquefort Tarts garnished with Rocket
and Cherry Tomatoes

Pescatarian

Smoked Salmon and Cream Cheese Tortilla Wrap Slices
Quail's Eggs
Croutards 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

Quail's Eggs
Cream Cheese in a Pepper Dew
Leek, Walnut and Roquefort Tarts
Cherry Tomatoes with Pesto Hummus
Rocket, Goats Cheese and Figs in Tortilla Slices
Chestnut Mushrooms Filled with Tomato Salsa
Croutards 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.

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