

CLONTER OPERA THEATRE

EVENT MENU



Gospel @ Clonter
Saturday, 7th December 2019
(70-Minute Supper Interval)

Ramsey Room **(Caroline Perkin)**

Caroline Perkin has been in the cooking business for 35 years and 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 and Potato Pie, Served with Peas

or

Beef Lasagne

or

Vegetarian option: Spinach and Goats Cheese Tart

All served with the following:

Rocket and Parmesan Shavings with Balsamic Drizzle
Vine Tomatoes with Pine Nuts and Olives
Garlic Bread

£17.50 per person



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

Chocolate Profiteroles

or

Baked Lime Cheesecake

£22.50 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**

A full wine list is available upon request — Please email:
boxoffice@clonter.org

**Clonter Opera Theatre politely asks that all drinks
consumed in the Ramsey Room 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

***Contents of hampers may be subject to change.**

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

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***Contents of canapé baskets may be subject to change.**