

# CLONTER OPERA THEATRE

## EVENT MENU



**Opera Gala**  
**Saturday, 9<sup>th</sup> November 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**

Beef Bourguignon, Slow-Cooked Beef in a Red Wine Sauce, Topped with Shallots, Lardons of Bacon, Button Mushrooms and Flat Leaf Parsley on Dauphinoise Potatoes with Crisp Green Beans and Carrots

**or**

Chicken in a Chive Cream Sauce, Served with Green Beans, Carrots and Dauphinoise Potatoes

**or**

Vegetarian option: Caramelised Red Onion, Peppers and Brie Tartlet with Dauphinoise Potatoes, Served with a Chive Sauce, Green Beans and Carrots



### **Dessert**

A Warm Chocolate and Raspberry Brioche Pudding with Fresh Vanilla Custard

**or**

Lemon Tart with Rich Melting Pastry on Raspberry Coulis, Topped with Mascarpone Cream

Fresh Tea, Coffee and After-Dinner Mints



**£39.50 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**

## **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**

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