

CLONTER OPERA THEATRE

EVENT MENU



Opera Gala
Saturday, 9th 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

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.