

CLONTER OPERA THEATRE

EVENT MENU



Spring Opera Showcase
Saturday, 18th May 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 serve food of a high standard on every occasion. Proud to work with the UK's Master Butchers.



Main Course

Slow cooked Lamb Shank in a Mint Gravy Jus

or

Apricot & Chilli Glazed Chicken

or

Mediterranean Vegetable Moussaka



Served with:

'The Honey Pot' Dauphinoise Potatoes & Root Vegetables

Dessert

Baked Peaches with Almonds, Honey Amaretto Biscuits & Amaretto Liqueur

or

Trio of Chocolate Orange Cheesecake, Lemon Syllabub & Mango Sorbet

Fresh Tea, Coffee & After-Dinner Mints



£32 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

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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