

CLONTER OPERA THEATRE

EVENT MENU



India Electric Company
Friday, 20th September 2019
(Pre-Performance Supper)

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)**

Walnut Tart with Clotted Cream

or

Chocolate Mousse Gateaux

£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.**