

CLONTER OPERA THEATRE

EVENT MENU



Ben Somers String Band
Saturday, 19th October 2019
(Pre-Performance Supper)

Ramsey 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 serving food of a high standard on every occasion. Proud to work with the UK's Master Butchers.



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.**