

# CLONTER OPERA THEATRE

## EVENT MENU



### **Gospel@Clonter** **Saturday 4th December 2021** **(Interval Supper)**

#### **Carmen Room** **(Marks Events)**

Clonter is delighted to welcome back 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.



#### **Supper to Share**

This concept aims to create 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 in a Puff Pastry, Served with Peas  
or

Beef Lasagne

or

Mediterranean Vegetable Moussaka

Served with Rocket and Parmesan Shavings with Balsamic Drizzle, Vine Tomatoes with Pine Nuts and Olives  
Garlic Bread



#### **Dessert**

Baked Peaches with Almonds, Honey Amaretto Biscuits & Amaretto Liquor

or

Trio of Chocolate Mousse, Lemon Syllabub & Mango Sorbet

Tea/Coffee and Chocolate Mints



**One Course £19 per person**  
**Two Courses £24 per person**

**Please note: Bookings for catering close and menu choices must be made the week prior to the event.**