

# CLONTER OPERA THEATRE

## EVENT MENU



### Opera Prize Saturday 5th February 2022 (70-Minute 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.



#### Main Course

Slow-Cooked Lamb Shank in a Mint Gravy Jus

or

Apricot & Chilli Glazed Chicken

or

Mediterranean Vegetable Moussaka

All served with Dauphinoise Potatoes & Root Vegetables



#### Dessert

Baked Peaches with Almonds, Honey Amaretto Biscuits & Amaretto Liquor

or

Trio of Chocolate Mousse, Lemon Syllabub & Mango Sorbet

Tea/Coffee and Chocolate Mints



**£38 per person**

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