

# CLONTER OPERA THEATRE

## EVENT MENU



### **Albert Herring** **Thursday 21st July 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**

Warm Duck Salad, with Bulgur Wheat, Pomegranate Seeds, Cranberries, Chickpeas and Coriander.

Duck crisped with Chili Flakes\* 2 courses £28.00

or

Thai Green Curry with Chicken and Jasmine Rice

2 courses £28.00

#### **Vegetarian Options**

Halloumi with Rocket, Cherry Tomato Salad, Maple Syrup, Orange Juice and Balsamic Dressing

2 courses £24.00

or

Feta with Bulgur Wheat, Pomegranate Seeds, Cranberries, Chickpeas and Coriander.\*

2 courses £24.00

\*with Maple Syrup, Orange Juice, Balsamic Vinegar and Crushed Garlic Dressing

#### **Dessert**

Baked Peaches with Almonds, Honey Amaretto Biscuits & Amaretto Liquor

or

Chocolate Pastry Tart, Served with Clotted Ice Cream

Tea/Coffee and Chocolate Mints



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