

# CLONTER OPERA THEATRE

## EVENT MENU



### **Albert Herring** **Tuesday 19th July 2022** **(Pre-Performance 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.

Chilli Con Carne with Rice, Tortilla Chips and Sour Cream

or

Chicken, Leek & Potato Pie with Peas



#### **Vegetarian and Vegan Options**

Vegetable Chilli with Rice, Tortilla Chips and Sour Cream  
(Suitable for Vegans)

or

Mediterranean Vegetable Moussaka served with Rocket and Parmesan Shavings with Balsamic Drizzle, Vine Tomatoes with Pine Nuts, Olives and Garlic Bread



#### **Dessert**

Strawberry & Elderflower Trifle with Shortbread Biscuit Bite

or

Lorraine's Lemon Cake with Blueberries and Whipped Fresh Cream

Tea/Coffee and Chocolate Mints

One Course £19.00 per person

Two Courses £24.00 per person

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