

CLONTER OPERA THEATRE

EVENT MENU



Jazz in June Saturday 11th June 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 and Cranberries

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 and Balsamic Dressing

2 courses £24.00

or

Feta with Bulgur Wheat, Pomegranate Seeds and Cranberries

2 courses £24.00



Dessert

Trio of Chocolate Mousse, Lemon Syllabub & Mango Sorbet

or

Lorraine's Lemon Cake with Blueberries and Whipped Fresh Cream

Tea/Coffee and Chocolate Mints



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