

CLONTER OPERA THEATRE

EVENT MENU



Gospel@Clonter **Saturday 3rd December 2022** **(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.

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

Trio of Chocolate Mousse, Lemon Syllabub & Mango Sorbet

or

Bakes Peaches with Almonds, Honey Amaretto Biscuits & Amaretto Liquor

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.

Food Allergy or Intolerance? *If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Thank you.*