

CLONTER OPERA THEATRE

EVENT MENU



Jazz in June Saturday 1st June 2024 (70-Minute Interval Supper)

Carmen Room (Top Table)

Award-winning Top Table have decades of experience combined with the latest cuisine and unceasing drive for perfection. They are one of the North West's finest caterers.



Main Course

Pan Fried Fillet of Salmon on Dauphinoise Potatoes with a Dill Sauce, accompanied by Tender Steam Broccoli

or

Chicken Breast served on Dauphinoise Potatoes with a Chive Sauce, accompanied by Tender Stem Broccoli

Vegan Option

Asparagus and Pea Risotto drizzled with Rocket Pesto



Dessert

Warm Chocolate Brownie on Chocolate Soil with Vanilla Ice Cream
(Vegan option available)

or

Eton Mess served in a Brandy Basket

Tea/Coffee and Chocolate Mints *(Oat Milk available)*



£41.00 per person

Bookings for catering close and menu choices must be confirmed a week prior to the event.