

CLONTER OPERA THEATRE

EVENT MENU



Opera Gala Saturday 23rd November 2024 (70-Minute Interval Supper)

Carmen Room (Top Table)

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

Beef Bourguignon with Slow Cooked Beef in a Red Wine Sauce, Topped with Shallots, Lardons of Bacon, Button Mushrooms and Parsley on Dauphinoise Potatoes with Crisp Green Beans

or

Chicken Breast Served on Dauphinoise Potatoes with a Tarragon Sauce accompanied by Crisp Green Beans



Vegan Option

Vegan Vegetable Moussaka served with a Dressed Tossed Green Salad

Dessert

Warm Sticky Toffee Pudding served with Fresh Vanilla Custard

or

Warm Chocolate Brownie served on Raspberry Coulis with Vanilla Ice Cream (vegan option available)

Tea/Coffee and Chocolate Mints



£41.00 per person

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