

CLONTER OPERA THEATRE

EVENT MENU



Eddi Reader
Saturday 6th May
(Pre-performance Supper*)

Carmen Room
(Caroline Perkin)

Caroline Perkin has been in the cooking business for 35 years. Caroline gets most of her inspiration from having travelled extensively around the world. She creates unique and special menus for events at Clonter. Caroline sources local ingredients for her dishes from local suppliers. Her butcher specialises in locally reared beef, that is hormone free.



One Course Supper to Share

This is a new concept, for those that would like 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.

Chicken, Leek & Potato Pie

Served with Peas

or

Beef Lasagne

or

Vegetarian Option – Spinach & Goats Cheese Tart

Both served with the following:

Rocket & Parmesan Shavings, with Balsamic Drizzle

Vine Tomatoes with Pine Nuts & Olives

Garlic Bread

£17 per person



Two Course Supper to Share
(One Course Supper to Share + Dessert*)

Raspberry Chocolate Biscuit Tart or Meringue Roulade filled with Strawberries

£22 per person

Please note – Menu choices need to be specified the week prior to the event.

*Option to have dessert in interval

Wine

House White Berrys' House White, France, Chardonnay £18/£5

House Red Berrys' House Red, France, Merlot £18/£5

Sparkling Vino Prosecco Spumante NV, Italy £19/£6

A full wine list available upon request – boxoffice@clonter.org

Hampers (Caroline Perkin)

A Picnic of Four Salads + Dessert

Watermelon & King Prawns, tossed with a Lime,
Lemongrass, Spring Onion, Garlic & Chilli Dressing

Chorizo & Avocado Salad with Baby Plum Tomatoes, Lettuce
Leaves served with Croutons, then drizzled with Balsamic glaze

Beetroot, Feta & Asparagus with an Oregano, Garlic,
Lemon & Olive Oil Dressing, on a Bed of Watercress

Mozzarella & Mango Salad with Rocket & Serrano Ham.
Dressing – Extra Virgin Olive Oil, Chilli, Basil Leaves
& Lime Juice

Chocolate Brownie, with Strawberry Garnish

£48 per Hamper (for 2)

Each Additional Person £24

Canapé Baskets (Caroline Perkin)

Meat

Smoked Salmon & Cream Cheese Tortilla Wrap Slices

Quails Eggs

Chicken with a Lime & Coriander Curried Dressing
in a Pastry Case

King Prawns

Goats Cheese, Figs & Parma Ham

Leek, Walnut & Roquefort Tarts

Garnished with Rocket & Cherry Tomatoes

Pescatarian

Smoked Salmon & Cream Cheese, in a Tortilla Wrap
Quails Eggs
Croustards with Tapenade or Vegetarian Pate
King Prawns
Chestnut Mushrooms filled with Tomato Salsa
Leek & Roquefort & Walnut Tarts
Garnished with Rocket & Cherry Tomatoes

Vegetarian

Quails Eggs
Cream Cheese in a Pepperdew
Leek, Walnut & Roquefort Tarts
Cherry Tomatoes with Pesto Humous
Rocket, Goats Cheese & Figs in Tortilla Slices
Chestnut Mushrooms filled with Tomato Salsa
Croustards with Tapenade or Vegetarian Pate
Garnished with Rocket & Cherry Tomatoes

Dessert

Mini Chocolate Eclairs
Fruit Kebabs
Lemon Mess Tarts
Mini Meringues with Cream & Raspberry

£16 per basket

Wine Recommendations for Hampers & Canape Baskets

White: Pinot Grigio, Bertoldi 2012 £18

Red: Domaine Coudoulet, Syrah 2012 £21

Sparkling: Vino Spumante Prosecco NV, Italy £19

Sparkling: Gruet Champagne £24

The Clonter Bar has a fabulous new selection of wines

***Clonter Opera Theatre politely asks that all drinks consumed in the Carmen Room Restaurant must be purchased at the Clonter Bar.**