Menus of the 21st Century

2013

Thornton's Restaurant Pre-Theatre Menu, 2013

Thornton's Restaurant

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PRE-THEATRE MENU

TO START

Sautéed Bere Island King Scallops with Truffle Mousse
Roast Breast of Wood Pigeon, Carrot puree, Brussels Sprout Leaves and Thyme Sauce
Wexford Rabbit and Foie Gras Terrine with Potato and Lentil Cannelloni

TO FOLLOW

Fillet of Brill, Marinated Shrimp, Slowly Roasted Beetroot
Roast Red Breast Partridge wrapped in Cep with Chestnut Purée, Braised Red Cabbage, Thyme Sauce
Noisette of Wicklow Venison, Sweet Potato Purée and Valrhona Sauce

TO FINISH

Lemon Tart with Lemon Confit, Cassis Sorbet
Apple Tart Tatin, Butterscotch Ice-Cream
Chocolate Crème Brulée with Coconut Bubbles
Selection of Irish and European Cheeses (Suppl. - €15)

€47