2013

**Thornton's Restaurant Dinner Menu, 2013**

Thornton's Restaurant

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DINNER MENU

TO START

Sauteed Bere Island Scallop with Potato Truffle Mousse,
Seared Foie Gras with Almond Purée, Sauternes Sauce
Black Angus Beef Carpaccio with Horseradish Cream

TO FOLLOW

Fillet of Atlantic Wild Seabass with Marinated Shrimp,
Micro Vegetables and Champagne Sauce
Milk fed Veal Loin, Sweet breads, Potato Tower, Red Cabbage purée, Sage Sauce
Loin of Wicklow Venison with Winter Vegetables, Pomme Fondant and Valrhona Sauce

TO FINISH

Lemon Tart with Lemon Confit, Cassis Sorbet
Hazelnut Parfait, Raspberry Chocolate Opera
Prune & Armagnac Soufflé with Pear sorbet
Selection of Irish and European farmhouse Cheese (Supp.€15)

€76