


2013

Thornton's Restaurant Lunch Menu, 2013

Thornton's Restaurant

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LUNCH MENU

TO START

Sautéed Bere Island King Scallops with Truffle Mousse

Roast Breast of Wood Pigeon, Thyme Sauce

Rabbit and Foie Gras Terrine with Potato Cannelloni and Puy Lentils

TO FOLLOW

*Fillet of Atlantic Cod with Golden Potato Scales, Marinated Shrimp, Slowly
Roasted Beetroot*

*Roast Mallard Duck with Chestnut Purée, Braised Red Cabbage, Blackberry
Sauce*

Noisette of Wicklow Venison, Sweet Potato Purée, 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)

2 Courses - €35, 3 Courses - €45