

2015-6

Thornton's Restaurant : Dinner Menu

Thornton's Restaurant

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T H O R N T O N ' S
R E S T A U R A N T

DINNER MENU

TO START

New Season White Asparagus Salad, White Asparagus Parfait, Hollandaise Sauce

Wild Atlantic Salmon smoked with Turf, Sashimi of Salmon, Carrageen Moss

Braised Pig's Head with Celeriac Purée and Poitin Sauce

Roast Saltee King Scallop with Coral Mousse & Summer Truffle

Roast Quail, Pearl Onion Tatin, Carrot Purée, Thyme Sauce

TO FOLLOW

Wild Atlantic Turbot, Sea Urchin, Letterfrack Seaweed Salad

Our own Braised "Éireyu" Beef Cheek, Pomme Mousseline, Shallot Sauce

*Roast Wicklow Lamb Loin, Its Belly Cooked in Hay
with Wild Garlic, Thyme Sauce*

*Magret Duck Breast glazed with Honey and Pistachio,
Red Cabbage Purée, Cep Sauce*

*Fruit Vegetable Mille-Feuille, Sweet Potato Gnocchi,
Wild Mushroom, Woodland Sorrel*

TO FINISH

Cherry Clafoutis with Griottines (please allow 12 minutes)

Pineapple Tatin, Candied Ginger, Banana Sorbet, Middleton Sauce

Thornton's Chocolate Crème Brûlée, Coconut Bubbles

Poached Rhubarb, Puff Pastry, Crème Patissière, Sorbet

Selection of Irish and European Cheeses (supplement of €10)

€75 per person

10% Service Charge (distributed entirely to staff)