Thornton's Restaurant : Pre-Theatre Menu

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PRE-THEATRE MENU

TO START
Roast Saltee King Scallop with Coral Mousse & Summer Truffle
Braised Pig’s Head with Celeriac Purée and Poitin Sauce
New Season English Asparagus Salad, Poached Quail Eggs

TO FOLLOW
Fillet of Wild Atlantic Sea Trout with Clams, Barley & Dillisk, Lemongrass Broth
Our own Braised “Eireyu” Beef Cheek, Pomme Mousseline, Shallot Sauce
Roast Leg of Wicklow Lamb, Its Belly Cooked in Hay, Peas, Wild Garlic Sauce

TO FINISH
Thornton’s Chocolate Crème Brûlée, Coconut Bubbles
Summer Irish Strawberries, Vanilla Bourbon Crème Pâtissière, Vanilla Ice Cream
Selection of Irish and European Cheeses from our Trolley

€50 per person

10% Service Charge (distributed entirely to staff)