


2015-6

Thornton's Restaurant : Pre-Theatre Menu

Thornton's Restaurant

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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 "Éireyu" 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 Patissiere,
Vanilla Ice Cream

Selection of Irish and European Cheeses from our Trolley

€50 per person

10% Service Charge (distributed entirely to staff)