

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)