Thornton's Restaurant : Dinner Menu

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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 Poitín 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 “Eireyu” 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, Midleton 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)