



# TEMPUS

Restaurant



## Tempus Begins

### **Oxtail Broth**

*With pearl barley, winter vegetables and red wine*

### **Smoked Haddock and Green Pea Tartlet**

*With a soft poached egg and chive dressing*

### **Cinnamon Spiced Melon**

*With poached Satsuma and peppered fig ice cream*

## Tempus Continues

### **Paupiette of Turkey**

*With candied sprouts, carrot and Swede mash, thyme roasted potatoes and rich pan gravy*

### **Grilled Salmon Fillet**

*With crushed new potatoes, sautéed curly kale and a lime and ginger butter sauce*

### **Parsnip and Chilli Rostis**

*With wild mushrooms, cream and coriander*

## Tempus Finale

### **Homemade Christmas Pudding**

*With brandy and cranberry ice cream*

### **Individual Chocolate Yule Log**

*With warm chocolate sauce and white chocolate shavings*

### **Local North West Cheeses**

*With a chestnut and apple chutney, biscuits and grapes*



Three Course Dinner £16.95

Between 5pm and 7pm

Three Course Dinner £25.00

Between 7pm and 10PM



To Make a Booking Contact Tempus on 0161 288 1111

Or

Online at [tempus.palace@principal-hayley.com](mailto:tempus.palace@principal-hayley.com)