

T**MPUS**
RESTAURANT



TEMPUS

VALENTINES MENU 2010

Join us in Tempus lounge for a glass of sparkling rosé from 6pm

THE LURE

FRESH OYSTERS
WITH SHALLOTS, CAPERS, LEMON AND CHILLI

PH

SLOW ROASTED TOMATO AND SMOKED GARLIC SOUP
WITH CRÈME FRAICHE AND PAPRIKA

PH

GRIDDLED ASPARAGUS
WITH CRISPY PANCETTA, POACHED EGG AND TARRAGON HOLLANDAISE

THE TEASE

BLOODY MARY SORBET
WITH TABASCO, WORCESTERSHIRE SAUCE, AND CELERY

THE SEDUCTION

ROASTED SIRLOIN OF ENGLISH BEEF
WITH DAUPHINOISE POTATOES, GLAZED ROOT VEGETABLES AND BORDELAISE SAUCE

PH

PAN FRIED SEA BASS
WITH LEMON AND RED ONION RISOTTO, BABY RATATOUILLE AND BASIL CRISPS

PH

WILD MUSHROOM AND WALNUT LINGUINI
WITH ROQUETTE, MIZUNO AND BLACK OLIVE PESTO

LE COUPE DE GRÂCE

STRAWBERRIES
WITH CLOTTED CREAM AND SHORTBREAD

PH

DARK CHOCOLATE TART
WITH HAZELNUT ICE CREAM AND COCOA SYRUP

PH

LOCAL NORTH WEST CHEESES
WITH APPLE AND FIG CHUTNEY, GRAPES AND BISCUITS

£27.95 per head

SATURDAY 13TH 5PM—10PM & SUNDAY 14TH 7PM—10PM



PRINCIPAL HAYLEY

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