



# Bacchus

RESTAURANT & CHAMPAGNE BAR

## *Credits:*

*The North West has a rich culinary heritage and is home to an ever-growing band of dedicated specialist producers and growers, many of who have gained recognition nationally for the excellence of their products.*

*All would not be possible without the help of the following:*

*M & J Seafood, Warrington 01925 283600*

*Jack Wood Catering Butchers, Failsworth 0161 2191771*

*Johnson and Swarbrick, Goosnargh, Preston 01772 865251*

*Strawberry Catering Ltd, Manchester 0161 503 0577*

*Andrew Mann, Poynton Dairy 07773 102784*

*Private Dining Room Available*

*Seats Up To 12 People on a Round Table*

*Taster Menu Available*

*Please Ask for Details*



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## *Desserts*

*Red Wine Poached Figs & Pears  
Candied Walnuts, Brandy Snap, Praline Chantilly Cream  
£7.50*

*Sticky Spiced Ginger Sponge  
Butterscotch Sauce  
£7.50*

*White Chocolate & Raspberry Parfait  
Macerated Raspberries  
£7.50*

*Baked Pumpkin Cheesecake  
Sour Cream Frosting, Cinnamon Ice Cream  
£7.50*

*Dark Chocolate & Caramel Fondant  
Hazelnut Bon Bon, Malted Crème Patisserie  
£7.50*

*Selection of British Artisan & Continental Cheese  
Red Onion Marmalade, Biscuits  
3 Cheeses £8.50 | 5 Cheeses £10.50 | 7 Cheeses £13.50*

*Alternatively – Stilton, Celery & LBV Port  
Served with a Glass of Late Bottled Vintage Port £8.00*

*Coffee, Tea or Infusion with Homemade Petit Fours - £3.25  
All prices inclusive of Current Rate of VAT  
Service Not Included*