



# Bacchus

RESTAURANT & CHAMPAGNE BAR

## Credits:

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

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

Sailbrand, Huddersfield 01484 548975

Jack Wood Catering Butchers, Failsworth 0161 2191771

Thornhill Potatoes, Sandbach 01829 760321

R Noone & Son, Stockport 0161 406 8633

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

Baked Alaska  
Chocolate Fudge Sponge, Vanilla Ice Cream, Italian Meringue  
£8.50

Rhubarb & Custard "Trifle"  
Rhubarb Compote, Crème Patisserie, Vanilla Chantilly Cream  
£8.50

Cinnamon & Apple Roulade  
Caramel, Maple Pears  
£8.50

Dark Chocolate Fondant  
Cacao Tuille, Raspberry Sorbet  
(Approx 12 Minutes)  
£9.50

Summer Pudding  
Clotted Cream £8.50

Affogato  
Vanilla Ice Cream, Espresso, Amaretto  
£9.50

Selection of British Artisan & Continental Cheese  
Orange, Onion & Apple Chutney, Biscuits  
3 Cheeses £9.00 | 5 Cheeses £12.50 |

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

Coffee, Tea or Infusion with Homemade Petit Fours £3.50

**All prices inclusive of Current Rate of VAT**

**Service Not Included**