



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

E. Park & Sons -Potatoes, Macclesfield 01625 532511

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

Steamed Ginger Sponge
Ginger Syrup, Vanilla Ice Cream
£8.95

Crème Caramel (GF)
Poached Raisins, Confit Orange Peel
£8.95

Autumn Fruit Crumble
Creme Anglaise
£8.95

Dark Chocolate & Amaretto Mousse (GF)
Honeycomb, Blood Orange Sorbet
£9.95

Warm Banana Loaf
Candied Nuts, Cacao Tuille, Honeycomb Ice Cream
£8.95

Affogato
Vanilla Ice Cream, Espresso, Amaretto (GF)
£9.95

Selection of British Artisan & Continental Cheese
Carrot & Ginger Chutney, Biscuits
3 Cheeses £9.50 | 5 Cheeses £12.95 |

Alternatively – Stilton, Celery & LBV Port
Served with a Glass of Late Bottled Vintage Port £8.50

Coffee, Tea or Infusion with Homemade Petit Fours £3.95

**All prices inclusive of Current Rate of VAT Service Not
Included**