



# 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

Lemon Cheesecake  
Lemon Curd, Raspberry Cream, Meringue  
£8.95

Baileys Crème Brulee  
Berry & Grand Marnier Compote (GF)  
£8.95

Steamed Ginger Sponge  
Crème Anglaise  
£8.95

Chocolate Fondant` `(GF)  
Cherry Ice Cream  
(Approx 12 Minutes)  
£9.95

Pineapple Tarte Tatin  
Rum & Rasin Ice Cream  
(Approx 12 Minutes)  
£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**