

Alderley Edge Hotel Restaurant Review 11/01/10

We were invited to try the market menu and were greeted with a warm and efficient welcome from the front of house staff & enjoyed a drink in the newly extended bar area whilst we considered the menu. The menu changes daily and features the best of what is in season and locally sourced.

Compliments of the chef we (and, we noticed from a little nosying, all the other diners) were treated to a butternut squash & parmesan cheese amuse bouche - a delicious start, light & airy, with a bit of punch added by roasted pumpkin seeds. We were left enjoying the homemade, warm basket of bread whilst we eagerly awaited our starters.

I opted for the tasting plate of seafood to start and was not disappointed. The scallops were tender, which balanced well against the crisp coating of the crab croquettes. I stole a taste of my partner's cappuccino of white bean and parsnip which was divine & I was assured that the poussin leg provided some delightful extra texture and depth to the dish (it was, alas, too good for me to be allowed to pinch any of that!!).

The restaurant was surprisingly busy for a Tuesday night, nevertheless we were waited on attentively throughout the meal and generally felt that the service was excellent. After considering the menu, I had chosen the roast fillet of black bream and I wouldn't hesitate to recommend it. The skin had been roasted to a wonderful crisp finish which was in perfect contrast to the tender, delicate flesh of the bream itself. The dish was balanced perfectly by the sweetly spiced dressing. The other half chose the braised ox cheek which he assured me was a hearty, rich dish complimented by the sweetness of the accompanying vegetables.

We were then treated to a delicious cherry compote with an earl grey mousse - a very unusual and delightful pre-cursor to the dessert.

For my dessert I'd chosen the melting ginger pudding, which honestly has to be up there as one of the best desserts I've ever had (and I'm pretty big on desserts!!). The ginger flavour was subtle at first, but developed as the warm, moist pudding melted in my mouth. Delicious! My partner had chosen the soufflé and he was also suitably impressed, the wild berries were sharp in taste and worked well with the soufflé.

It would be remiss not to mention the fine bottle of wine that we enjoyed with our meal. We shared the 2009 Chilean chardonnay, a delightfully smooth bottle and a perfect accompaniment to our food.

Coffee was served with delicious petit fours and sugar coated pistachios - this along with the added little extras we'd enjoyed throughout the meal compliments of the chef, served to make the meal a really special experience and both of us felt that we had been very pleasantly spoilt during the night. The restaurant has a relaxed atmosphere, but the impeccable service, food and the special little touches that we enjoyed throughout served to create an ambience that exuded a little bit of luxury.

The market menu is priced at £29.95 p.p. not including coffee or wine - worth every penny & highly recommended, at that price it's definitely not a place just for a special treat - located above Alderley the restaurant and the market menu certainly do have the 'Edge'!

Review by Daniel Maycock, Onionring 11.1.2011