

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

SEAFORTH TASTING MENU

£85pp - Food & Wine Pairings

£50pp - Food Only

1ST COURSE

HAM HOCK & PARSLEY PRESSING 

Pickled vegetables, capers, tarragon emulsion, quail egg 357 cals

Wine Pairing - Kleine Zalze Vineyard Selection Chenin Blanc, South Africa (125ml)

2ND COURSE

CHEF GREENS FAMOUS 'LOBSTER MAC'

Lemon & garlic crumbs, lobster oil 598 cals

Wine Pairing - Rieslingfreak No 44, Australia (125ml)

3RD COURSE

SALT AGED CREEDY CARVER DUCK BREAST  

Smoked aubergine caviar, sprouting broccoli, blue berry jus, chive oil 740 cals

Wine Pairing - Gon Jacobo Rioja Crianza, Spain (125ml)

4TH COURSE

MINT CHOCOLATE CREMEUX   

Chocolate Cremeux, cinder toffee, Lake District vanilla pod ice cream 347 cals

Wine Pairing - Grahams LBV Port, Portugal (50ml)



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

ALLERGEN NOTICE

Please speak to a member of the Food & Beverage Team
If you have any dietary requirements, allergens or food
intolerances or wish to know anything about our menu.



OPTIONAL SERVICE CHARGE

A 12.5% service charge will automatically be added to
your cheque. This is optional and can be removed on
request.