SEAFORTH

MGALLERY LIVERPOOL

FESTIVE MENU

2 COURSES - £39.00 • 3 COURSES - £49.00 AVAILABLE MONDAY-SATURDAY 12PM-9PM

STARTERS

MAPLE ROASTED PARSNIP SOUP @ 崔 業 Chestnut crumble, parsnip crips, chive oil (236 cals)

LOCALLY CURED HAM HOCK TERRINE © 1/2
Fig & cinnamon compote, toasted multigrain sourdough (314 cals)

SMOKED TROUT RILLETTE

Sweet, pickled cucumber, confit lemon, seaweed buttered rye (409 cals)

MAINS

ROAST BREAST OF LOCAL TURKEY ♥

Potato fondant, parsnip puree, shredded sprout, stock braised carrot, pig in blanket, cranberry stuffing, poultry jus (689 cals)

SEARED FILLET OF SEA BASS ≱

Fine herb potato pressing, corn & clam chowder, nori (897 cals)

CRANBERRY & MARMALADE GLAZED CELERIAC の後⊭ Braised fondant, carrot & caper salad, parsnip puree, kumquat jus (527 cals)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Ø
Gingerbread custard, snap crumble (438 cals)

VODKA & WILD BERRY TORTE Ø Crème chantilly, raspberry crispies (671 cals)

CHOCOLATE DELICE Ø

Coconut ice cream, honeycomb (719 cals

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





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.



THE MUNICIPAL HOTEL & SPA

