

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

TASTING MENU

FOOD & WINE PAIRINGS - £85PP

FOOD ONLY - £50PP

1ST COURSE

'RED RUM' CURED SCOTTISH SALMON  

Wasabi emulsion, cucumber, potted shrimp (217 cal)

Wine Pairing - Rare Vineyards Cinsault Vieilles Vigner Rose, France (125ml)

2ND COURSE

HAM HOCK & PARSLEY PRESSING   

Beetroot & horseradish relish,
pickled mushrooms, quail egg (209 cal)

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

3RD COURSE

BREAST OF LAKE DISTRICT DUCK  

Braised chicory, peaches, carrot,
cavolo nero, red wine jus (462 cal)

Wine Pairing - Don Jacobo Rioja Crianza Bodegas Corral, Spain (125ml)

4TH COURSE

RICH CHOCOLATE DELICE 

Morello cherry sorbet,
chocolate soil, cherry puree (347 cal)

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



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

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.

A STORY RICH IN HISTORY



Dale Street
THE MUNICIPAL HOTEL & SPA

