

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

VEGETARIAN TASTING MENU

FOOD ONLY £49^{PP}

FOOD & WINE TASTER PAIRING +£10^{PP}
(3 x 100 ml wine)

FOOD & WINE FLIGHT PAIRING +£35^{PP}
(3 x 250 ml wine and dessert wine pairing)

1ST COURSE

SOUP

Slow roasted tomato & sweet pepper velouté,
toasted pumpkin seeds, wild garlic oil (116 cals)

Wine Pairing – Chateau Roubine Cotes de Provence Cru Classe Rosé

2ND COURSE

TRUFFLE HONEY BURRATA

Balsamic glazed vine tomatoes, basil (335 cals)

Wine Pairing – Chateau Ste Michelle Dry Riesling, Washington State

3RD COURSE

SWEET POTATO & SPINACH LAKSA

Rice noodles, coconut broth, carrot, king oyster
mushroom, beansprouts, golden yolk (687 cals)

Wine Pairing – Cavallaresco Chianti Classico

4TH COURSE

RICH CHOCOLATE DELICE

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

Wine Pairing – Petit Guiraud Organic Sauternes 2020



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

