

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

FESTIVE MENU

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

STARTERS

MAPLE ROASTED PARSNIP SOUP (VE)

Chestnut crumble, parsnip crisps, chive oil

LOCALLY CURED HAM HOCK TERRINE

Fig & cinnamon compote, toasted multigrain sourdough

SMOKED TROUT RILLETTE

Sweet, pickled cucumber, confit lemon, seaweed buttered rye

MAINS

ROAST BREAST OF LOCAL TURKEY

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

SEARED FILLET OF SEA BASS

Fine herb potato pressing, corn & clam chowder, nori

CRANBERRY & MARMALADE GLAZED CELERIAC (VE)

Braised fondant, carrot & caper salad, parsnip puree, kumquat jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Gingerbread custard, snap crumble

VODKA & WILD BERRY DELICE

Crème chantilly, raspberry crisps

CHOCOLATE DELICE (VE)

Coconut ice cream, honeycomb

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