

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

SEAFORTH TASTING MENU

£85pp - Food & Wine Pairings

£50pp - Food Only

1ST COURSE

HAM HOCK & PARSLEY PRESSING  

Beetroot & horseradish relish, pickled mushrooms, quail egg 668 cals

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

2ND COURSE

THAI CRAB RISOTTO

Fish cake fritter, confit tomato, coriander oil 598 cals

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

3RD COURSE

SUPREME OF SCOTTISH SALMON  

Soy glazed pak choi, shitake & oyster mushroom, sprouts, spring onion & chilli 600 cals

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

4TH COURSE

RICH CHOCOLATE DELICE  

Morello cherry sorbet, chocolate soil 582 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.