

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

SEAFORTH TASTING MENU

£85pp - Food & Wine Pairings

£50pp - Food Only

1ST COURSE

SPICED BUTTERNUT SQUASH & COCONUT SOUP  

Toasted pumpkin seeds, curry oil, baby coriander 376 cals

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

2ND COURSE

GOATS CHEESE PEARLS  

Beetroot, Wirral watercress, pesto crostini 424 cals

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

3RD COURSE

HAND FILLED PUMPKIN & SAGE TORTELLONI 

Romesco sauce, pecorino, pangritata 968 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.