

# SEAFORTH

MGALLERY LIVERPOOL

## VEGETARIAN TASTING MENU

FOOD & WINE PAIRINGS - £85 PP

FOOD ONLY - £50 PP

### 1<sup>ST</sup> COURSE

#### SOUP

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

*Wine Pairing - Mount Rozier Pinot Noir Coastal, South Africa (125ml)*

### 2<sup>ND</sup> COURSE

#### TRUFFLE HONEY BURRATA

Balsamic glazed vine tomatoes, basil (335 cal)

*Wine Pairing - Da Luca Pinot Grigio Terre Siciliane, Italy (125ml)*

### 3<sup>RD</sup> COURSE

#### SWEET POTATO & SPINACH LAKSA

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

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

### 4<sup>TH</sup> 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.



*Dale Street*  
THE MUNICIPAL HOTEL & SPA

