

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

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

‘RED RUM’ CURED SCOTTISH SALMON  

Wasabi emulsion, cucumber, potted shrimp (217 cals)

Wine Pairing – Chateau Roubine Cotes de Provence Cru Classe Rosé

2ND COURSE

HAM HOCK & PARSLEY PRESSING   

Beetroot & horseradish relish,
pickled mushrooms, quail egg (209 cals)

Wine Pairing – Chateau Ste Michelle Dry Riesling, Washington State

3RD COURSE

BREAST OF LAKE DISTRICT DUCK  

Braised chicory, peaches, carrot,
cavolo nero, red wine jus (462 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

