



BEYOND *Monet*

IMMERSIVE DINING EXPERIENCE

EXHIBITION CENTRE LIVERPOOL

16th JULY

19:30 – 21:00



DISCOVER
THE ULTIMATE
DINING
EXPERIENCE



I WANT

TO GRASP

THE INTANGIBLE



CLAUDE MONET

ON THE MENU

Step into a dreamscape of art and flavor with a three-course dining experience inspired by the beauty of Monet's world. Surrounded by luminous water lilies, sun-dappled gardens, and golden fields, guests will savor a carefully curated menu that celebrates the textures, colors, and elegance of 19th-century French cuisine — an unforgettable feast for all the senses.

We can cater for all dietary requirements, and our team will discuss this with you at the time of booking.



Limited Spaces

ARRIVAL DRINK: 'SUNRISE'

Prosecco, passionfruit syrup, edible flower, grenadine.

STARTER: 'CARAFE, BREAD AND WINE'

Breaded crispy potato terrine, bacon lardons, cured egg yolk, tomato & red wine chutney, fried bread crumb.

MAIN: 'LUNCHEON'

Herb and mustard crusted lamb noisette, red wine jus, sweet potato mash, pea puree, tender stem broccoli.

DESSERT: 'JAR OF PEACHES'

Almond, white chocolate and honey blossom poached peach tart, honeycomb, lime clotted cream. (v)

DRINKS

All guests will receive a half bottle of wine and tea/coffee with this package.

BEYOND MONET
IMMERSIVE DINING
EXPERIENCE

+
THREE-COURSE
DINNER

FROM £99
PER PERSON

**Exclusive hire available on request*

Limited Spaces

VEGETARIAN & VEGAN MENU (must be pre-ordered)

ARRIVAL DRINK: 'SUNRISE'

Prosecco, passionfruit syrup, edible flower, grenadine.

STARTER: 'CARAFE, BREAD AND WINE'

Breaded buttered crispy potato terrine, crispy onions, cured egg yolk, tomato and red wine chutney, fried bread crumb. (v)

MAIN: 'LUNCHEON'

Sunflower seed crusted smoked tofu, red wine jus, sweet potato mash, cauliflower puree, tender stem broccoli, baby carrots. (vg)

DESSERT: 'JAR OF PEACHES'

Almond, white chocolate and honey blossom poached peach tart, honeycomb, lime clotted cream. (v)

DRINKS

All guests will receive a half bottle of wine and tea/coffee with this package

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PRICING

GROUPS OF TEN OR MORE GUESTS

£99 per guest (including £5 booking fee)

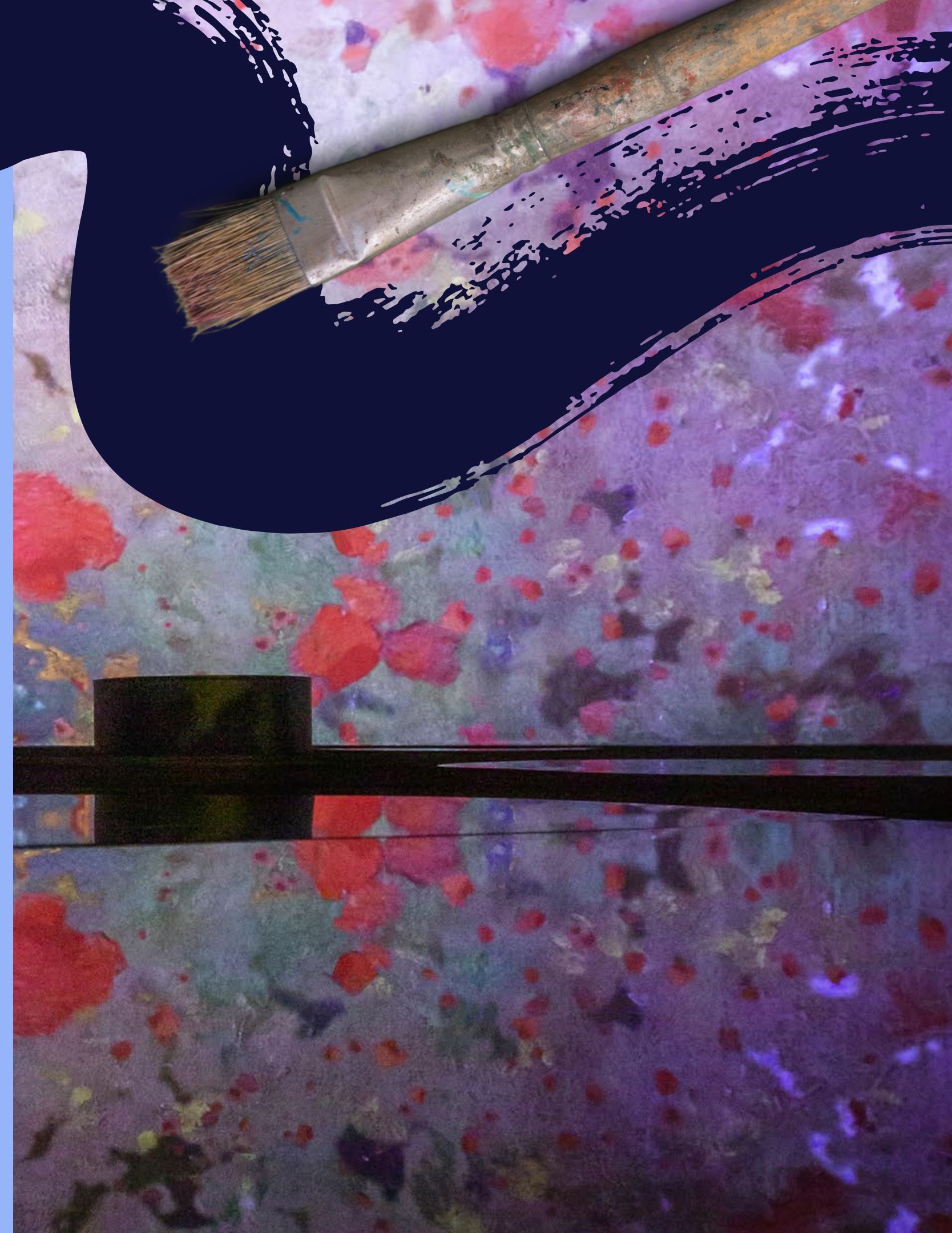
Tables are set based on 10 people. Depending on your group numbers, some of your party may be seated with other individuals.

LESS THAN TEN GUESTS

£110 per guest (including £5 booking fee)

Tables are set based on 10 people, so please note you may be seated with other individuals.

Each ticket includes entry to the immersive experience (worth £25.60), an arrival cocktail, three course meal and half bottle of wine.





BEYOND *Monet*

The Immersive Experience



**TO SECURE YOUR TICKETS
PLEASE CLICK HERE**

VIEW OUR FAQs.