



KNOWSLEY HALL

5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche
(Oyster two ways)

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Summertime
(Watermelon & horseradish textures)

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Sea legs
(Cornish crab, crispy squid, cardamom emulsion, pomegranate)

-

Leaves & bubbles
(Basil & lime sorbet, elderflower & champagne espuma)

-

Shepherds Delight
(Knowsley lamb, truffled celeriac, pickled cucumber, lamb neck suet pudding)

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Greenery for the scenery
(Chocolate custard tuille sandwich, avocado ice cream, aerated pistachio sponge, kaffir lime syrup)

Finished with Knowsley blend coffee & petit fours.

A Sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each course.



KNOWSLEY HALL

VEGETARIAN 5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

(Wakame parsnip sushi roll)

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Summertime

(Watermelon & horseradish textures)

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Spurious spaghetti

(Kohlrabi noodles, wye valley asparagus, watercress)

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Leaves & bubbles

(Basil & lime sorbet, elderflower & champagne espuma)

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Pillows of fun(ghi)

(Potato gnocchi, salsify, porcini, black truffle)

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Greenery for the scenery

(Chocolate custard tuille sandwich, avocado ice cream, aerated pistachio sponge, kaffir lime syrup)

Finished with Knowsley blend coffee & petit fours.

A Sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each course.



KNOWSLEY HALL

VEGAN 5 COURSE TASTING MENU

Freshly baked bread & butter selection

Amuse Bouche

(Wakame parsnip sushi roll)

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Summertime

(Watermelon & horseradish textures)

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Homage to fromage

(Cashew cheese, caramelized charred leeks, peppercorns, balsamic)

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Leaves & bubbles

(Basil & lime sorbet, elderflower & champagne espuma)

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Two worlds collide

(Pumpkin gnocchi, daikon, lime, watercress, chilli, coriander)

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Our greenhouse

(Rhubarb, Knowsley fig, baklava tuiles)

Finished with Knowsley blend coffee & petit fours.

A Sommelier from wine merchant Boutinot will be serving the perfect complimentary wine to accompany each course.