



KNOWSLEY HALL

# FOOD

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## A MARRIAGE OF FLAVOURS MADE IN HEAVEN

It's time to celebrate with one of the finest menus you'll ever taste, designed by our Executive Chef to the Knowsley Estate and The Earl and Countess of Derby.

"I've put my heart and soul into creating dishes that transform quality, carefully sourced ingredients into something extra special. Superb dishes with sublime texture and tastes that look amazing and are freshly prepared by the Chefs here at Knowsley Hall. My main concern is respecting food and ensuring that every plate is treated with the same love and respect, whether we are creating a dish for one person or over a hundred."

"May your taste buds live happily ever after!"

*If you'd like to talk about menu options with our Chef at any time, just ask. We'll be happy to help with personal touches that will make your day even more special.*



# CANAPÉS

£4.50 each, minimum 3 for £13.50†

### Roots and shoots

Roast pumpkin & basil frittata, tomato & Spanish onion salsa (gf)

Seed crusted sweet potato cous cous cakes, labne

Herb blinis, stilton, truffle honey

Beetroot arancini

Bruschetta, tomato, basil & feta

Dragon rolls, avocado, cucumber, crispy onions, spicy mayo (gf) (vg)

Watermelon gazpacho (gf) (vg)

### A cut above

Spiced Lamb meatballs, Napolitana sauce, parmesan

Duck confit croquettes, aioli

Caramelized pork & prawn on pineapple, coriander, crispy eshallots (gf)

Jambalaya arancini, chorizo, prawns and spicy paprika

Thai inspired pheasant, crisp rice cracker (gf)

Rare roast beef, potato straws, truffled yolk (gf)

Club sandwich, chicken, mayo, bacon, avocado, pancetta shard

Southern fried chicken, smoked yoghurt, bacon dust (gf)

Manchego & corn croquettes, green chilli mojo (gf)

### Cast your net

Fish & chip, tartare sauce (gf)

Cured salmon lasagne, crème fraiche, basil

Thai fish cakes, nam jim (gf)

Tempura king prawns, wasabi mayo (gf)

Salt & pepper squid, watermelon, chilli jam (gf)

Nigiri salmon sushi, soy aioli (gf)



†Please note prices from 2023/2024 increase by £1 and 2025 by £0.50 per person.





# STARTERS

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## Roots and shoots

Fried halloumi, asparagus & herb salad, samphire, crispy quinoa, cumin aioli (*gf*)

Salted baked beet salad, olive, basil, heritage tomato, white tomato ice (*vg*)

Puy lentils, green peas, halloumi, courgette & mint salad

Aubergine & potato cannelloni, heritage tomato salad, cardamom vanilla emulsion

Cauliflower panna cotta, crisp kale, horseradish textures (*vg*)

Courgette veloute, baked courgette, pine nuts, crème fraiche

## A cut above

Chicken parfait, white chocolate & truffle ganache, balsamic onion, garlic toasts

Honey roasted quail, Jerusalem artichoke puree, baby gem, pancetta chard (*gf*)

Slow cooked Lamb shoulder, ras el hanout aubergine, cherry tomato, clove polenta, basil (*gf*)

Seared pork loin, new potatoes, broad beans & labne, tapenade (*gf*)

Wood pigeon, potato fondant, brown rice, pickled shimeji, burnt onion sauce, cognac glaze

Pork belly, forced rhubarb & ginger, miso gorgonzola sauce

Knowsley pheasant, cacao brioche crumb, pumpkin, blackberry jus

## Cast your net

50 degree salmon, lemon ricotta, tomato eshallot dressing (*gf*) (\*)

Sea bass, crème fraiche jersey royals, turmeric cream, broccoli (*gf*) (\*)

Blackened Crab risotto, mascarpone, roast hazelnuts (\*)

Sea bream, sweetcorn puree, chargrilled artichoke, rocket (\*)

Salt and pepper squid, watermelon, chilli & mint salad, aioli

Lobster tail, braised leek, chorizo stock, truffled yolk, caviar (\*)

Our 3 course menu consists of a starter, main and dessert and is charged as follows:

2022 - £55 per person 2023 - £61 per person 2024 - £64 per person 2025 - £67 per person

We serve Knowsley's own blend of tea or coffee with homemade chocolate truffles following the 3 course meal

(\*) Dishes featuring this icon are subject to a supplementary charge - speak to the team for current prices

Our roots and shoots dishes are all vegetarian. (*gf*) Gluten Free (*vg*) Vegan (*v*) Vegetarian

All prices are inclusive of VAT. Please note that prices are subject to change. The management advises that food prepared here may contain or have come into contact with peanut, tree nuts, soybeans, milk, eggs or shellfish. Please discuss any specific allergies with a member of our team.

Please ask a team member for allergen information



# MAINS

## Roots and shoots

Roast pumpkin, chilli fried kale, quinoa, brown rice & seeds, tahini coconut dressing *(gf) (vg)*

Blackened tofu, kaffir lime rice, spiced cucumber compote *(vg) (gf)*

Potato gnocchi, asparagus, broccoli, salsify, creamy truffle reduction, parmesan,

Kohlrabi noodles, watercress puree, asparagus, olive oil *(vg) (gf)*

Pomegranate quinoa pastry, chargrilled artichoke heart, pickled chicory, Jerusalem artichoke puree

Butternut gnocchi, tenderstem broccoli, roast butternut, daikon, lime, chilli, coriander *(vg) (gf)*

## A cut above

Chicken breast, roast potato puree, baked carrot, tenderstem, sage & onion croquette, jus *(gf)*

Pork loin with crackling, paprika roast pumpkin, puy lentils, miso current jus *(gf)*

Confit duck leg, sautéed cavalo nero, fondant potato, torched onion, pomegranate jus *(gf)*

Braised lamb neck, aubergine caviar, green beans, roast sweet potato, tamarind sauce *(gf) (\*)*

Masala lamb rump, cardamom new potatoes, young carrots, onion bhaji, crispy kale *(gf) (\*)*

Feather blade beef, potato horseradish foam, blackened broccoli, kohlrabi *(gf)*

Braised beef cheek, truffle mash, steamed greens, aerated hollandaise *(gf) (\*)*

## Cast your net

Crispy skinned salmon, crushed crème fraîche potatoes, watercress *(gf) (\*)*

Pan fried cod fillet, watercress, brioche, potato puree, caper cream reduction *(\*)*

Sea bass, quinoa, pomegranate, candied nuts, dill, bee pollen *(gf)*





# DESSERTS

Knowsley mess, thyme meringue, strawberry jelly, Chantilly cream,  
berry textures (*gf*)

Chocolate & pistachio fondant, ginger ice cream, candied nut crumb

Lemon meringue our way – lemon curd, torched Italian meringue, lemon jelly,  
shortbread crumb, raspberry

Soft set Belgium chocolate, white chocolate cream,  
honeycomb, raspberries (*gf*)

Orange & almond cake, orange jelly, candied zest, crème fraiche (*gf*)

Spiced poached pear, cardamom ice cream, gingerbread

Raspberry and vanilla mille feuille – layered puff pastry,  
vanilla pastry cream, fresh berries

Knowsley trifle, rhubarb gin jelly, coconut custard,  
rhubarb compote, meringue kisses (*gf*)

Vanilla bean Crème brulee, pink peppercorn shortbread,  
macerated raspberries

Kaffir lime rice pudding, brandy snap, lemongrass anglaise,  
strawberry mango salsa

Dessert tasting plate – mini brulee, lemon meringue,  
soft set chocolate & honeycomb (+)



# CHEESE

**Cheese platter £80 per table of 10**

Garstang blue  
Barbers vintage cheddar  
Golden brie  
Fig jam  
Crackers  
Grapes  
Celery

**Individual cheese plates £10 per person**

You can choose a selection of cheeses as above or just one particular cheese which we will match with the perfect accompaniment.

# SORBET

**Sorbet course £5 per person**

Basil & lime sorbet, champagne elderflower foam

White peach sorbet, lemon cream (*vg*)

Milk & cookies, ginger buttermilk sorbet, cookie crumb

Green tea sorbet, coffee espuma (yuen yeung)





# EVENING NIBBLES

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**Light bites £11.95 per person<sup>†</sup> - choose one item below  
(all served with a cone of home made chips)**

- Bacon butties Knowsley style (soft rolls, bacon jam, butter, ketchup)
- Hotdogs, quality sausages, fried onion
- Battered fish, mushy peas, lemon
- Halloumi fries, pomegranate, aioli
- Individual mini pizza's

**Nibble platters £22 per person<sup>†</sup> - choose three items below  
(served on large platters by our team)**

- Freshly baked sausage rolls with caramelized onions
- Individual mini pizza's
- Fish & chip cones
- Halloumi fries, pomegranate, aioli (v)
- Bacon butties Knowsley style

Additional vegetarian options available on request

<sup>†</sup>Please note light bites prices from 2023-2025 are to increase by £1 per person.  
Nibble platters prices from 2024/2025 to increase by £1 per person.



# CHILDREN

Under 12's £22 per person† 12 and above £27 per person†

A soft drink is included with all children's meals.

## Main course

Crumbed chicken & chips, cucumber and carrot sticks

Fish & chips, mushy peas

Penne in a tomato sauce, cheddar cheese (v)

Bangers & mash, onion gravy

Penne carbonara

Cheese burger & chips

## Dessert

Ice cream sundae

Chocolate mousse with honeycomb

Fresh fruit plate

†Please note prices from 2023 are to increase each year by £1 per person.

# DRINKS

Our team have taken the time to carefully craft three wine lists which reflect, complement and enhance each and every dish within our menus.

## Knowsley Selection £27.50 Per Person†

1 glass of sparkling wine on arrival

½ bottle of wine

1 glass of sparkling wine

Bottle of water

## Stanley Selection £36.50 Per Person†

2 glasses of sparkling wine on arrival

½ bottle of house wine

1 glass of house champagne

Bottle of water

## Derby Selection £46.50 Per Person†

2 glasses of pink champagne on arrival

½ bottle of wine from our extended selection

1 glass of champagne

Bottle of water

†Please note prices from 2023 are to increase each year by £2.50 per person.

Drinks Menu



SCAN ME





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September 2022