



KNOWSLEY HALL
SUMMER MENU
May - September

CANAPÉS

Plant to Plate

Caramelised mushroom tartlet & creamy dijon purée
Crispy goats cheese bonbon & roasted red pepper purée
Spicy tofu bite, pickled cucumber & a sticky soy glaze
Honey glazed pineapple, charred halloumi & candied chilli
Pesto bruschetta, confit tomato & balsamic syrup
Knowsley rainbow sushi roll, crispy shallot & wasabi aioli

Field to Fork

Braised lamb croquette & tzatziki sauce
Chicken and mushroom vol-au-vent & crispy sage
Confit duck crostini & orange purée
Slow cooked beef & sticky red wine jus
Rare roast beef, crispy potato & horseradish sauce

Sea to Shore

Pancetta wrapped cod & spiced tomato purée
Salt & pepper prawn, watermelon & whipped feta
Smoked haddock fritter & minted pea purée
Breaded plaice goujon & curry aioli
Smoked salmon blini & dill crème fraîche

STARTERS

Plant to Plate

Beetroot three ways; salt-baked candied beetroot, beetroot crisps, beetroot purée with crunchy goats cheese & caramelised red onion
Velvet cauliflower soup, onion bhaji & curried olive oil
Leek & potato velouté, Welsh rarebit sourdough & fresh chive
Vegetable rosette tart, black garlic purée & pickled samphire
Honey glazed halloumi, Knowsley fig jam, roasted hazelnuts & charred broccoli florets

Field to Fork

Sticky BBQ braised brisket, roasted potato skin, peppered cheddar fondue & spring onion
Oak smoked duck, honey & lavender slaw, pistachio nuts & grain mustard
Confit chicken terrine, bacon jam purée, toasted brioche & truffle mushroom
Teriyaki glazed pork belly, burnt apple purée, caramelised apple & crispy onion textures
Baked Knowsley fig wrapped in cured ham, dolcelatte cheese, balsamic glaze & wild rocket salad

Sea to Shore

Smoked haddock fishcake, Stornoway black pudding crumb, creamed leeks & crispy kale
Tempura king prawns, compressed watermelon, candied chilli purée, pickled onion & thousand island dressing
Salt & pepper calamari, dijon cream, charred gem & roasted tomato salad with a tarragon vinaigrette
Torched mackerel, fennel purée, lime & ginger dressing with roasted radish
Grilled seabass, creamed caper & dill sauce, broccoli purée, cider battered onion rings and a wild salad

MAINS

Plant to Plate

Beetroot & barley risotto, confit tomato, feta cheese, toasted pine nuts & mixed olives
Baked gnocchi with summer vegetables, crispy capers & a creamy tomato sauce
Roasted cauliflower & chickpea curry topped with pomegranate and a chargrilled flatbread
Spicy braised tofu, vegetable fried rice, soy & sesame dressing
Roasted vegetable parcel, artichoke purée & butterbean salad

Field to Fork

12 hour braised lamb, sautéed potatoes, celeriac purée, roasted shallot, charon sauce rosemary crumb
Garlic butter baked chicken, creamy herb mash, crispy leek, roasted carrot purée & mushroom sauce
Slow cooked Guinness infused beef, peppercorn sauce, mushroom & potato dauphinoise & garlic thyme confit carrot
Pan roasted duck breast, confit duck leg bonbon, orange purée, puy lentils & red wine jus
Sage & apricot stuffed pork, sweet potato purée, oven roasted parsley potatoes & an apple cider jus

Sea to Shore

Herb & parmesan crusted hake fillet, roasted pepper & tomato purée, lemon basil oil, vegetable rosti & grilled asparagus
Pan fried seabass, silky cauliflower purée, smoked bacon, fresh mango salad & Jersey royal potatoes
Pan seared salmon fillet, lemon butter sauce, dill crème fraîche, crispy capers & chargrilled corn
Baked cod fillet, creamy parsley sauce, saffron potatoes & crunchy asparagus
Poached plaice fillet, tarragon white wine sauce, garlic spinach & roasted butternut wedges

DESSERTS

Luxury strawberry & prosecco cheesecake, fruit & basil salsa & a raspberry mint coulée
Banoffee fondant, caramelised banana, salted caramel ice cream & Knowsley fudge
Crème brûlée panna cotta, ginger biscuit crumb & coffee caramel textures
Knowsley summer style berry trifle, Knowsley custard, victoria sponge, gin infused berry jelly & lemon mascarpone cream
Knowsley summer pot; dark chocolate ganache, chocolate soil & summer fruits
Soft set chocolate, crunchy honeycomb & summer berries

EVENING

BBQ pulled chicken, Knowsley style chips & slaw
Honey roasted sweet potato fries, grilled halloumi & red pepper sauce
Spicy popcorn tofu, Knowsley style chips & spinach aioli
Bacon & brioche bun with smokey tomato sauce
Fresh cod, Knowsley style chips, pea purée & curry sauce
Cheesy stuffed dough balls with a garlic mayo dipping sauce
Pork sausage, Knowsley style chips, hot dog sauce & crispy shallot

FOOD ALLERGY

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.