



KNOWSLEY HALL
WINTER MENU
January-April | October-December

CANAPÉS

Plant to Plate

- Vegan mushroom pâté served with toasted sourdough bread & fresh basil *(veg/vg)*
- Confit tomato & pesto pastry cup, parmesan crisp & crispy sage *(veg/vg)*
- Baked vegetable croquette served with herby sour cream *(veg)*
- Turmeric blinis, beetroot hummus & roasted cauliflower floret *(veg)*
- Roasted vegetables & feta skewer *(veg/vg)*

Field to Fork

- Knowsley Estate game croquette, shallot & red wine purée
- Cheesy confit chicken & bacon croute, crispy spring onion
- Mini Knowsley pudding, rare roast beef & horseradish purée
- Confit lamb cannelloni, black olive purée & viola flower
- BBQ braised brisket tart, smoked aubergine purée & fresh parsley

Sea to Shore

- Smoked haddock fishcake, parsnip purée & crispy capers
- Garlic, lemon & shrimp tartlet, lemon balm
- Sweet chilli rice cracker, smoked salmon & avocado purée
- Fresh battered cod, Knowsley chips & sweet curry sauce
- Tempura king prawn, sticky teriyaki sauce & coriander

STARTERS

Plant to Plate

- Halloumi, carrot & orange salad (chargrilled halloumi, pickled carrots, blood orange, fennel dressing & crunchy winter leaf) *(veg)*
- Butternut squash velouté, spinach ravioli, pickled rolled butternut, toasted seeds & herb oil *(veg/vg)*
- Smokey fried aubergine with panko & sesame seeds, tahini yoghurt & tomato salad *(veg/vg)*
- Garlic mushroom parcel, roasted parsnip purée, parsley sauce, toasted pine nuts & sautéed spring onion *(veg)*
- Knowsley vegan Thai spring roll, pickled Asian salad & homemade sweet sauce

Field to Fork

- Confit apple & pork pastry roll, pickled celeriac salad & Dijon mustard dressing
- Pan fried pheasant breast, burnt onion purée, red wine jus, honey glazed carrots & roasted chestnuts
- Knowsley game terrine, spiced orange & walnut chutney, roasted garlic crostini
- Smoked pigeon breast, pancetta & spinach salad, carrot purée, blackberry jus & sautéed wild mushrooms
- Knowsley partridge, roasted pear, red current sauce, parsnip purée & toasted pistachio nuts

Sea to Shore

- Pan fried seabass, Mediterranean sauce, crispy potato & pesto dressing
- Smoked mackerel, celeriac & apple remoulade, creamy fish sauce & fresh dill
- Thai fishcake, homemade sticky sweet chilli sauce, stir fried vegetables & pickled cucumber
- Smoked salmon vol-au-vent, grain mustard sauce & dill crème fraîche
- Seafood risotto-king prawns, cod, salmon & chorizo combined with a beautiful creamy fish stock sauce

MAINS

Plant to Plate

- Butternut squash & spinach curry served with coconut rice, pomegranate seeds & fresh coriander
- Cheesy Mediterranean stuffed pepper, red pepper coulis & curly endive leaf
- Knowsley root vegetable pie with homemade shortcrust pastry & onion gravy
- Vegetable & lentil bolognese, rigatoni pasta, parmesan & basil
- Sticky braised orange tofu served with Asian vegetables fried noodles & crispy shallot

Field to Fork

- Knowsley gamekeeper's pie - a taste of Knowsley Estate, game pie from the grounds served with root vegetables & braised red cabbage
- Honey & soy glazed duck breast, cauliflower purée, sautéed French green beans, garlic herb roasted potatoes & orange sauce
- Mushroom & spinach stuffed chicken breast, herbed butternut squash mash, sautéed savoy cabbage, cheese and potato croquet & creamy garlic sauce
- Beer braised ox cheek, celeriac mash purée, mustard glazed carrot, roasted shallot gravy & crispy kale
- 12 hour braised lamb shank, carrot & swede mash, roast potatoes, roasted parsnips & red wine jus

Sea to Shore

- Roast cod loin, root vegetable ratatouille, lemon beurre blanc sauce & crispy capers
- Pan fried hake fillet, chorizo, roasted new potatoes, pickled samphire & confit tomato sauce
- Wild seabass fillet, roasted red pepper purée, sautéed garlic mushrooms & potatoes, fennel oil & watercress
- Crispy skinned salmon, creamy leek & cabbage purée, creamy parmesan potato disks, sautéed bacon, asparagus & basil oil
- Smoked haddock, curried puy lentils, French green beans, truffled egg yolk & roasted sweet potato

DESSERTS

- Chef's special sticky toffee pudding, creamy caramel sauce, vanilla ice cream & Knowsley fudge
- Brandy apple cheesecake, white chocolate shell, apple coulis & candied nuts
- Belgium chocolate fudge gateaux, cherry compote & salted caramel sauce
- Winter pear & ginger trifle, poached pear compote, custard, cream and rum jelly
- Orange bread & butter pudding served with chocolate sorbet and blood orange sauce

EVENING

- Salt and pepper chicken with chips, served alongside garlic aioli
- BBQ bacon mac and cheese, accompanied by Knowsley skinny fries and spring onion
- Texas smoked pulled pork with creamy winter slaw and Knowsley chips
- Tempura winter vegetables with Knowsley chips and sweet chilli soy dressing *(veg/vg)*
- Crispy cod nuggets with Cajun spiced aioli, Knowsley chips, and pickled onion
- Vegetable fried rice with crispy tofu, topped with garlic and ginger dressing *(veg)*

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.