



KNOWSLEY HALL

EXQUISITE EVENING

SAMPLE MENU

13th DECEMBER 2019

Canapés and welcome drink

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Freshly baked bread & butter selection

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Amuse-Bouche

Oyster two ways

Pickled oyster with jalapeno, southern fried chicken oyster
with oyster mayonnaise

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One egg is just un oeuf

Egg, dashi, enoki

Fondo Filara Etna Bianco (Organic), Italy 2017

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River maps

Hake, parsley, caviar, buttermilk

Papagiannakos Assyrtiko, Greece 2016

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Gary's pie

Lamb, truffle, potato

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Knowsley's own

Pheasant, sweetbreads, celeriac, cauliflower

Circumstance Straw Wine, Stellenbosch 2013

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From the earth

Beetroot, pecorino, balsamic

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Breakfast time

Cereal, sugar, milk

Domaine du Petit Métris Coteaux du Layon 1er Cru Chaume, France 2014

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Petit Fours

Golden walnut, white chocolate & lime, gin marshmallow, salted caramel dark chocolate
Knowsley's own blend of tea & coffee

Share your Exquisite Evening experience @KnowsleyHall

#khexquisiteevenings



Boutinot
WINES