



# HORSERADISH

KNOWSLEY HALL WEDDING PACKAGES





## WEDDING PACKAGES

OUR PACKAGES ARE BASED ON  
60 ADULT DAY GUESTS & 80 EVENING GUESTS

RECEPTION DRINK

THREE CANAPES

THREE COURSE WEDDING BREAKFAST WITH COFFEE

HALF A BOTTLE OF WINE PER PERSON

A PROSECCO TOAST

LATE NIGHT COMFORT FOOD

EXCELLENCE SERVED

# Canapés Menu

## A JOURNEY IN ONE BITE

Our canapé collections are designed as miniature expressions of flavour, texture and craft. Each piece is handmade by our chefs, drawing inspiration from global culinary traditions and reimagined with modern technique. These small but mighty bites are created to spark conversation, excite the senses, and set the tone for memorable events. Whether you choose four, six or eight, your selection will balance visual elegance with thoughtful dietary inclusivity, ensuring every guest feels part of the experience.



## CANAPÉS SELECT 3 OPTIONS

### BEST OF BRITISH

BUTTER POACHED CORNISH COD & CAPER CROQUETTE  
Dill & lemon emulsion

BAKED COTTAGE PIE TARTLETS  
Cheshirecheese | rosemarymash

14HR BRAISED BEEF FEATHER BLADE  
Yorkshirepudding | horseradishcream

BLOODY MARY PRAWN COCKTAIL  
Babygem | avocado | lemonpearls

SMOKED APPLEWOOD & GRAINY MUSTARD SCONE (PB)  
Confittomato | chivecrème fraiche

TRIO OF CHIPOLATAS  
Honeymustard | blackpudding | pork&leek

STORNOWAY BLACK PUDDING & POTATO ROSTI  
Mustardketchup

LIGHTLY SMOKED STEELHEAD TROUT  
Dill | radish

### TASTE OF ASIA

CRISPY KOREAN BEEF RIB  
Gochujang sauce

PRAWN & PORK SIU MAI  
Pickledradish | ponzudippingsauce

CHICKEN SATAY SKEWERS  
Toastedpeanuts | coriander

HOISIN VEGETABLE SPRING ROLLS (PB)  
Chilli | springonion

BLACK SESAME CRUSTED PRAWN TOAST  
Sweet chilli

SALT & PEPPER TOFU (PB)  
Wasabi mayo

CRISPY THAI CRAB CAKES  
Ginger | lime

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## MEDITERRANEAN

SUN BLUSHED TOMATO & MOZZARELLA ARANCINI (V)  
Saffron aioli

PORK AND NDUJA SAUSAGE ROLL  
Toasted fennel seed | saffron aioli

'GAMBAS PIL PIL', GARLIC & CHILI PRAWNS  
Toasted focaccia

CHICKEN CAESAR  
Parmesan custard | baby gem

"SICILIAN ARANCINI" CRISP BOLOGNAISE & PARMESAN RISSOTO  
Truffle mayo

MINI CHORIZO  
Red wine | paprika

WHIPPED FETA (V)  
Roasted beetroot | filo basket

IBERICO & MANCHEGO CROQUETTE  
Romesco

MAC N CHEESE FRITTER  
Crispy ham | soused onions

## PLANT BASED COLLECTION

BBQ WATERMELON  
Black sesame | yuzu

CHARRED COURGETTE  
Black garlic emulsion | dukkha

CAULIFLOWER BANG BANG  
Chilli | sesame

ROAST SQUASH, SAGE & ALMOND RICOTTA TART

RED PEPPER & SUN BLUSHED TOMATO ARANCINI

CONES OF SPICED ZUCCHINI FRIES  
Garlic aioli

THAI STYLE JACK FRUIT 'CRAB' CAKES

SHEPHERDESS PIE  
Rosemary | mustard mash

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Our core menus celebrate familiar favourites elevated through contemporary cooking and intelligent ingredient pairing. Rooted in seasonal British produce, each dish is designed for broad appeal while maintaining a distinct chef's signature. With parallel plant-based options for every course, we offer flexibility without compromise. These menus provide comfort, refinement and reliability, perfect for both intimate and large-scale dining.

# Horseradish Menu



## HORSERADISH MENU

PLEASE SELECT ONE STARTER, ONE MAIN &  
ONE DESSERT FROM THE FOLLOWING MENUS

### STARTERS

#### PRESSING OF POACHED CHICKEN

Parmesan custard | charred baby gem | Caesar emulsion | rosemary & garlic toasted focaccia | tarragon oil

#### BURRATA

Romesco sauce | heritage tomatoes | basil pesto | toasted pinenuts | focaccia

#### TERRINE OF POACHED & SMOKED SCOTTISH SALMON

Pickled beetroot | radish & peas | horseradish & dill dressing | toasted sourdough

#### HARISSA LAMB & FETA SAUSAGE ROLL

Sweet potato puree | pickled red cabbage | preserved lemon | sumac and oregano dressing

#### PRESSING OF HAM HOCK & CHESHIRE CHEESE

Gherkin ketchup | pickled vegetables | spiced crisp scratchings

#### SMOKED SCOTTISH SALMON

Fennel & radish slaw | teriyaki dressing | nori cracker | wasabi emulsion | toasted sesame

#### CHICKEN LIVER PARFAIT

Duck fat granola | spiced apricot & ginger chutney | toasted brioche | baby leaf salad

#### SLOW BRAISED CHAR SUI CUMBRIAN PORK BELLY

Apricot hoisin | kohlrabi & radish slaw | soy & sesame dressing | 5 spiced crisp crackling

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## MAINS

### TREACLE CURED ANGUS BEEF LOIN

14-hour braised featherblade | Beefatfondantpotato | mapleglazedcarrot | wiltedgreens | peppercorn sauce

### PAN SEARED SEABASS

Fennel & saffron risotto cake | auberginecaponata | charredRomanopepper | lemon & rocket pesto

### ROASTED PORK TENDERLOIN

Nduja lemon & parmesanpolenta | Wirralrocketpesto | wiltedgreens | toasted pinenuts

### HERB ROASTED BREAST OF CHICKEN

Buttermilk fried thigh | hothoney | crispyshallots | pommeannapotato | charredcorn | baby leeks | chicken jus

### LEMON ROASTED CORNISH COD LOIN

Panko fried cod cheek | butter&herbcrushedpotatoessamphire | capers | whitewine and dill cream sauce

### RARE ROASTED ANGUS BEEF LOIN

Slow braisedbeefcheek | parmesangnocchi | CavoloNero | redwinereduction

### HERB ROASTED CHICKEN BREAST

Filo feta parcel | braised babygemlettuce | celeryalagrecque | lemon&garlicfondantpotato | crispy kalamata olives

### RAS AL HANOUT SPICED LAMB RUMP

Lamb kofta | batataharra crushedpotatoes | beetroot hummus | charredaubergines | courgettes & butternut squash | wilted spinach & dukkah

## DESSERTS

### STEAMED STICKY TOFFEE PUDDING

Salted caramelpopcorn | butterscotchsauce | sugareddates | clotted cream

### COCONUT AND LIME PANNA COTTA

Mangoandchilisalsa | passionfruitgel | toastedcoconutmacaroon

### WHOLEMEAL KEY LIME PIE

Italian meringue | whippedmascarpone | freshraspberries | Dulcey chocolate

### BAKED APPLE AND CINNAMON CHEESECAKE

Vanillacrèmeanglaise | speculooscream | applecrisp

### FOREST BERRY BAKEWELL TART

Blackcurrantgel | Madagascanvanillacustard | raspberrycoralspong

### VALRHONA P125 80% DARK CHOCOLATE BROWNIE

Dulcedeleche | toastedmarshmallow | Satilia31%whitechocolatebubblewrap

### TRADITIONAL CHESTER PUDDING

Lemon andalmondtart | torchedmeringue | mandaringel | vanilla cream

### 55% DARK CHOCOLATE DELICE

Caramel centre | sesameseedtuile | chocolatepaint | whippedpeanut butter | yuzu gel

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EXCELLENCE SERVED



## HORSERADISH PLANT BASED MENU

Our plant based menu runs alongside our core menu.  
Our team will be happy to advise on the perfect pairing

PLEASE SELECT ONE STARTER, ONE MAIN &  
ONE DESSERT FROM THE FOLLOWING MENUS

### STARTERS

#### CELERIAC, LENTIL & WALNUT TERRINE

Parmesan custard charred baby gem | Caesar emulsion | rosemary & garlic toasted focaccia | tarragon oil

#### HOMEMADE SUN BLUSHED CASHEW CHEESE

Romesco sauce | heritage tomatoes | basil pesto | toasted pine nuts | focaccia

#### SMOKED CARROT & CREAM CHEESE TERRINE

Pickled beetroot | radish & peas | horseradish & dill dressing | toasted sourdough

#### HARISSA BEETROOT & FETA SAUSAGE ROLL

Sweet potato puree | pickled red cabbage | preserved lemon | sumac and oregano dressing

#### PRESSING OF MUSHROOM & LENTIL TERRINE

Gherkin ketchup | pickled vegetables | spiced crispyscratchings

#### SOY GLAZED TOFU

Fennel & radish slaw | teriyaki & sesame dressing | nori cracker | wasabi emulsion

#### FAUX GRAS

Savoury granola | spiced apricot & ginger chutney | toasted brioche | baby leaf salad

#### CHAR SUI SOYA BEAN CURD

Apricot hoisin | kohlrabi & radish slaw | soy & sesame dressing | 5 spiced crispy crackling

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## MAINS

### BEETROOT & LENTIL BOUDIN

Garlic & thyme fondant potato | maple glazed carrot | wilted greens | peppercorn sauce

### TEMPURA BANANA BLOSSOM

Fennel & saffron risotto cake | aubergine caponata | charred Romano pepper | lemon & rocket pesto

### ROASTED FENNEL & SMOKED PAPRIKA ROULADE

lemon basil & parmesan polenta | Wirral rocket pesto | wilted greens & toasted pine nuts

### CELERIAC & HERB ROULADE

Buttermilk fried king oyster | hot honey | crispy shallots | pomme anna potato | charred corn | baby leeks | port wine jus

### LEMON TEMPURA BANANA BLOSSOM

Butter & herb crushed potato & samphire | capers | white wine & dill cream sauce

### TREACLE GLAZED PORTOBELLO & LENTIL BOUDIN

Oyster mushroom & parmesan gnocchi | Cavolo Nero | red wine reduction

### SPINACH & HERB SPANAKOPITA

Braised baby gem lettuce | celery & leek | lemon & garlic fondant potato | crispy kalamata olives

### RAS AL HANOUT SPICED AUBERGINE

Chickpea kofta | batata harra crushed potatoes | beetroot hummus | charred aubergines | courgettes & butternut squash | wilted spinach & dukkah

## DESSERTS

### PLANT BASED STICKY TOFFEE PUDDING

Salted caramel popcorn | butterscotch sauce | sugared dates | vanilla cream

### COCONUT AND LIME PANNA COTTA

Mango & chili salsa | passion fruit gel | toasted coconut macaroon

### KEY LIME PIE

Torched plant meringue | cream tartarocher | fresh raspberry | dark chocolate

### APPLE AND CINNAMON CASHEW CHEESECAKE

Vanilla custard | vanilla cream | apple crisp

### FOREST BERRY BAKEWELL TART

Blackcurrant gel | vanilla custard | vanilla cream | raspberry meringue

### VALRHONA P125 80% DARK CHOCOLATE BROWNIE

Caramel | toasted marshmallow | dark chocolate bubble wrap

### PLANT BASED LEMON MERINGUE PIE

Mandarin gel | vanilla cream

### 55% DARK CHOCOLATE PAVÉ

Caramel centre | chocolate bubble wrap | chocolate paint | vanilla cream | yuzu gel

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## HORSERADISH CHILDREN'S MENU

### STARTERS

MELON  
OR  
GARLIC BREAD

### MAINS

CHICKEN GOUJONS  
Choice of either chips or mash and peas or beans

FISH FINGERS  
Choice of either chips or mash and peas or beans

SAUSAGES  
Choice of either chips or mash and peas or beans

PENNE PASTA WITH TOMATO SAUCE & CHEESE

### DESSERTS

CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE  
OR  
THE ADULT DESSERT SELECTION

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These dishes are engineered for moments when guests want something satisfying, fun and flavourful. From Detroit-style pizza to noodle boxes and loaded dogs, our evening food is casual but never careless. It's the perfect end-of-event uplift: bold flavours, generous portions and exactly the kind of food people crave after a full day of celebration.

# Late-Night Comfort Food



## LATE-NIGHT COMFORT FOOD

SELECT ONE OPTION

### DETROIT STYLE PIZZA STATION

Our Detroit is a focaccia based rectangular pizza, it has a thick, airy base and a delicious, caramelised cheese crust

MARGARITA | AMERICANO | VEGGIE FULL HOUSE (PB)

### FULLY LOADED DOGS

SMOKED BOURBON HOT DOG

Loaded with our house spiced BBQ pulled pork | Monterey jack cheese | crispy shallots | soft brioche

SMOKED MOVING MOUNTAIN DOG (PB)

Loaded with our house spiced BBQ pulled jackfruit | crispy shallots | soft brioche

### SOUTHERN FRIED CHICKEN ZINGER BURGER

SPICED BREADED CHICKEN BREAST

Hash brown | siracha slaw | crispy bacon | Monterey jack cheese | gem lettuce | beer sourdough

SPICED NO CHICKEN BURGER (PB)

Hash brown | siracha slaw | smoked cheese | gem lettuce | beer sourdough

PLEASE NOTE: THESE OPTIONS ARE ONLY AVAILABLE AS  
PART OF A WEDDING OR DINING PACKAGE



## NOODLE BOXES

### INDONESIAN BEEF SATAY

Bang bang sauce | roastedpeanuts | Stir-friedAsiannoodles | Pak choi & coriander

### CRISPY SWEET CHILLI TOFU (PB)

Stir-friedAsiannoodles | Pakchoi&coriander

## CARIBBEAN ROTIS

### BAJAN CHICKEN CURRY & POTATO

Jerkseasoning | scotchbonnet

### JAMAICAN POTATO & CHICKPEA (PB)

Turmeric | ginger | allspice

## LATE NIGHT BREAKFAST BUTTIES DRY CURED BACK BACON & SAUSAGE PATTIE

Soft brioche roll

### ROASTED PORTOBELLO & PLUM TOMATO (PB)

Soft brioche roll

## FULLY LOADED NACHOS

Served with, Crispy corn tortilla chips, guacamole, sour cream,  
cheddar cheese, pico de galo, soused onions, jalapenos

### CHILLI CON CARNE

Slow braisedbeef | blackbeans | anchochilli | cumin

### MEXICAN 3 BEAN CHILLI (PB)

Anchochilli | cumin

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