

HOSTED BY NML  
KNOWSLEY HALL SUMMER DINNER MENU  
1<sup>st</sup> April to 30<sup>th</sup> September

THE BAKE HUB **sourdough bread** whipped salted butter

STARTERS

**Lamb fritter**

Garlic and parsley mayonnaise, crispy capers, lamb sauce

**Heritage carrot salad vg**

Smoked tofu cream, elderflower vinegar, hazelnut, carrot top oil

**Crab crumpet**

Crab and fennel remoulade, spiced brown crab butter, crispy cabbage, bottarga

**Slow cooked duck egg v**

Asparagus, roast onion puree, brioche crumb, hollandaise

**Ham and leek terrine**

Peas, radish and broad beans, ham emulsion, pickled mustard seeds

**Roast artichoke v**

Whipped ricotta, artichoke and sunflower seed puree, truffled honey

**Braised pork cheek**

Spinach puree, pickled rhubarb, smoked garlic, pork crackling

**King scallop**

Mussel and smoked ham sauce, artichoke puree, samphire

**Savoy wrapped celeriac vg**

Toasted almond, herb emulsion, dill, tomato dressing

MAINS

**Roasted guinea fowl**

Cocotte potato, artichoke, black garlic, smoked sausage and mustard seed sauce

**Lamb rack**

Braised belly, potato terrine, white onion puree, peas, lamb sauce

**Roasted cod**

Potato and leek rosti, parsley puree, crispy mussels, leek butter sauce

**Treacle cured beef sirloin**

Creamed spinach, beer onion, salt baked carrots, toasted barley sauce

**Roast stone bass**

Coco de paimpol, braised fennel, artichoke, saffron and lemon vinaigrette

**Roast chicken breast**

Smoked ham and leek bonbon, chicken braised leek, chicken sauce

**Duck breast, black lime honey glaze**

Preserved plum, kohlrabi, duck leg ragu, black sesame cream

**Lion's mane mushroom in apple and miso vg**

Potato rosti, parsley puree, crispy mussels, butter sauce, leek oil

**Courgette and basil risotto v**

Toasted almond, herb emulsion, dill, tomato dressing

## DESSERTS

### Lemon cream cheese

Carrot cake, apricot and ginger puree, ginger ice cream, yoghurt crisp

### Poached rhubarb and cream

Vanilla panna cotta, hob nob, blood orange sorbet

### Strawberry pavlova v

Chantilly cream, marinated strawberries, strawberry jam

### Apple and blackberry crumble vg

Elderflower and vanilla anglaise, vanilla ice cream

### Chocolate and cherry brownie vg

Cherry compote, coconut ice cream, roasted coconut, chocolate tuile

### Raspberry and caramelised white chocolate cheesecake

Raspberry and rose compote, white chocolate ice cream

### Roasted peach

Toasted almond panna cotta, almond crumb, raspberry sorbet

### Strawberry parfait

Marinated strawberries, shortcake, strawberry yoghurt

### Dark chocolate delice v

Salted caramel popcorn, Szechwan mango, mango sorbet, coco nib tuile

### Cheese platter

Selection of 4 British cheeses, fig chutney, Peter's Yard crackers

Freshly brewed tea and coffee, selection of petit fours

EVENTS  
HOSTED BY  
NATIONAL  
MUSEUMS  
LIVERPOOL