

The Raywell Grill

AT HESSLE GOLF CLUB

Private Dining Menu

Private dining menus are bespoke and are designed around customer preferences, seasonal fresh ingredients, availability, current trends, allergies and dietary requirements. Below are some examples from previous menus, please do not hesitate to contact us to discuss your preferences and budget requirements. (Maximum 10 Covers).

To begin

Selection of Hot and Cold Canapés

Starters

Locally Grown Fresh Asparagus

Served with Parma ham, poached hens egg, dill hollandaise sauce, honey and mustard dressing.

Ballantine of Guinea Fowl & Saddle of Rabbit

Served with smoked eel, petite salad and vicar style sauce.

Spring Vegetable Minestrone Soup

Served with a crusty ciabatta.

Crab & Smoked Salmon

Served with avocado, pink grapefruit and lobster dressing.

Mains

All Served with a Selection of Fresh Vegetables

Halibut Seafood Risotto

Served with samphire, lemon and brown butter.

Sea Bass, Mussels, Cod Cheeks & Monkfish Beignets

Served with a fresh tomato and crab dressing.

Roast Saddle of Spring Lamb

Served with wilted greens a la Francaise, wild mushroom and madeira sauce.

Fillet of Beef

Served with oxtail, braised onion, fondant potato, heritage carrots and red wine jus.

A Large Seafood Platter

Including oysters, lobster, crab, green lip mussels, smoked salmon, and crevettes. Seasonal salads, new potatoes and breads.

Desserts

Madagascan Vanilla Panna Cotta

Served with fresh seasonal berries, meringues, marshmallow and sorbet.

Classic Granny Smiths Apple Bavaois

Served with meringue shards and vanilla syrup.

White Chocolate and Mango Parfait

British Farmhouse Cheeses with Favours

Allergens : All of our food is prepared in a kitchen where allergens are ever present and our menu description does not include all ingredients. If you have a food allergy or special requirements, please let a chef know when ordering.