

The Raywell Grill

AT HESSLE GOLF CLUB

Function Menu

Starters

Homemade Tomato & Basil Soup (V)

Served with crusty ciabatta.

Homemade Yorkshire Pudding

Served with onion gravy.

Classic Prawn Cocktail

Served with brown bread and butter.

Chicken Liver Pâté

Served with homemade chutney and brown toast.

Homemade Salmon & Dill Fishcakes

Served with homemade tartar sauce.

Mains

All main meals are served with seasonal vegetables

Roasted Topside of Beef

Served with homemade Yorkshire pudding, mashed potato and goose fat and rosemary roast potatoes.

Chicken Supreme

Served with sautéed potatoes in a wild mushroom and tarragon sauce.

Oven Baked Salmon

Served with new potatoes, asparagus and lemon sauce.

Pork Chop

Served with fondant potato in a rosemary cider sauce.

Slow Braised Lamb Shank

Served with mashed potato and a minted gravy.

Vegetable Wellington (V)

Served with new potatoes and a vegetarian gravy.

Desserts

Classic Sticky Toffee Pudding

Served with vanilla ice cream.

Lemon Posset

Served with homemade shortbread.

Cheesecake of the Day

Served with a raspberry coulis.

Apple & Blackberry Crumble

Served with custard.

Belgian Chocolate Brownie

Served with vanilla ice cream.

Luxury Selection of Local Yorkshire Ice Creams

3 Course Meal £19

(£3 surcharge for lamb shank). Please choose a maximum of 2 options (plus vegetarian option) for each course.