

The Raywell Grill

AT HESSLE GOLF CLUB

Private Dining Menu

Starters

King Prawn Cocktail

Classic starter with king prawns and mixed leaf lettuce, served with a brandy infused Marie Rose sauce and brown bread and butter.

Wild Garlic Creamy Mushrooms on Toast

Wild and chestnut mushrooms pan fried in garlic butter and cream, served on a toasted ciabatta.

Chicken Liver Pâté

Served with a homemade chutney, salad garnish and brown toast.

Salmon, Sweet Potato and Coriander Fishcakes

Served with a black pepper and lemon dip.

Beer Battered Fresh Scampi

Served with a salad garnish and homemade tartar sauce.

Deep Fried Breaded Brie (V)

Served with a beetroot and honey reduction.

Mains

All main meals are served with seasonal vegetables

120z Sirloin Steak

Cooked to your liking, served with homemade chips and a peppercorn sauce.

Slow Braised Lamb Shank

Braised for 3 hours and served with buttery mash potato, roasted root vegetables and a redcurrant and apricot gravy.

Pan Fried Duck Breast

Served with a fondant potato and drizzled with a rich Hoisin sauce.

Oven Baked Salmon with King Prawns

Served with a lobster sauce, buttered new potatoes and asparagus.

Chicken Supreme

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

Vegetable Linguini (V)

Served with a rocket pesto, feta cheese and sun dried tomatoes.

Desserts

Luxury, Gooley, Belgian Chocolate Pudding

Served with vanilla ice cream.

Tiramisu

Luscious mascarpone cheese layered with espresso soaked sponge fingers, with a touch of amaretto.

White Chocolate and Baileys Cheesecake

Lemon Posset

Served with homemade shortbread.

Cheese & Biscuits

A selection of Yorkshire cheeses, chutney, celery, apple and grapes served with biscuits.