

The Raywell Grill

AT HESSLE GOLF CLUB

Function Menu

Function 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.

Starters

Beetroot-Cured Salmon

Served with beetroot, horseradish, pickled seasonal vegetables and garden lovage.

Smoked Salmon

Served with Jersey mids, sour cream, dill, salmon caviar, capers and toasted sourdough.

Cream of Butternut Squash & Coconut Soup

A full flavoured, Thai inspired soup.

Confit Duck Legs

Served with an Asian salad, red plum, ginger and chilli dressing.

Mains

All Served with a Selection of Fresh Vegetables

Roast Sirloin of Beef

Served with wild mushrooms, caramelised shallots, smoked bacon and a rich, red wine jus.

Poached Scottish Salmon

Served with wilted greens, pink peppercorn and horseradish butter.

Breast of Chicken

Served with black pudding farce, kale, tomato and red pepper sauce.

Sea Bass

Served with tender stem broccoli, pak choi and sweet and sour sauce.

Desserts

Lemon Posset

Served with raspberry sorbet and a shortbread biscuit.

Sticky Toffee Pudding

Served with toffee sauce and Burgess vanilla ice cream.

Seasonal Fruit Pavlova

Served with a blueberry and sloe gin frangipane, honey and ginger ice cream.

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.