RenMor

Restaurant by the Sea

The Bygone Years at The Headland

Wednesday 23rd December 2026

A rediscovery of the bygone years of dining at The Headland, with research as far back as dinner menus from 1949. We hope you enjoy our interpretation of the menus from through the decades.

To start

Mock turtle 'beef' soup
The Headland dinner – 1st of June 1953, Coronation celebration

Salad divine (v/vg on req)
artichoke, celery and French beans, garnished with prawns
The Royal Wedding celebrations, - 29 July 1981

A glass of fruit juice (vg)
Nearly every Headland dinner menu – mid 1960 until mid-1990

Grapefruit cocktail (vg)
grapefruit granita, gem lettuce, pickled shallots
The Headland dinner menu - summer 1953

Main course

Paupiette of lemon sole Bonne Femme
Duchess potatoes, fennel confit
The Headland dinner menu – 1978

Slow-cooked Ox cheek
creamed potatoes, pickled walnut
The Headland dinner menu – 31st December 1953

Homity pie (v)
melted onions, Davidstow Cheddar, parsley sauce
An ode to WWII and the women who 'dug for victory', The Headland was used as an RAF hospital and fed thousands of injured soldiers.

Caramelised cauliflower (vg)
leek hearts, Romesco sauce and treasured freekeh
RenMor opening menu – May 2023

Dessert

Crème caramel
caramelised oranges
The Headland Ladies' Festival – 7th January 1949

Pear melba
The Headland 'function' menus - 1978-1979

Assorted cream ices (v/vg on req)
on The Headland dinner menu since 1900

Cornish cheeses (v/vg on req)
crackers, chutney and grapes
Continental cheeses were 'luxury' until the late 1990s with Cornish cheese making an appearance in early 2000

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea

The bygone years at The Headland for Little Headlanders

Wednesday 23rd December 2026

To start

Honey-glazed chipolatas
smoked bacon jam

Crudités with hummus (vg)

Main course

Roast chicken breast
mashed potatoes and carrots

Steamed fillets of salmon
buttered greens, hollandaise sauce

Ham and cheese pizza
fries and crudités

Dessert

Treacle sponge & custard

Profiteroles & chocolate sauce

Cheddar cheese & biscuits

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea



The Headland Scavenger Hunt



Initials:

Room number/cottage name:

Question	Answer
How many stairs from the Spa to the top floor?	
Which floor is the Lego model on?	
How many AquaClub swimming pools can children swim in?	
How can you release a baby lobster with help of The Headland?	
How many Towers are there at The Headland?	
Where is the copper diving helmet found?	
What are the ingredients of a Shirley Temple?	
How many sofas are there in The Ballroom?	
Where is the giant horse's head?	
How many people with surf boards are there in the Lego model?	
What is the name of the 'Duty Manager' tonight.?	
How many bedrooms are there at The Headland?	
How many birds are there in the Lego model?	
Tiebreaker! How many children do you think have stayed at The Headland Hotel and Cottages since 1st January 2026?	

Hand your answer sheet into Reception before 10pm tonight

Prize for the winner at Reception tomorrow morning!

RenMor

Restaurant by the Sea

Christmas Eve

six-course dinner

To begin

A glass of Taittinger Brut NV
Sourdough with cultured Cornish butter
Newquay Harbour crab
Tartlet of whipped goat's cheese mousse (v)
Hay baked beetroot tartlet (vg)

Starters

Rillette of Cornish duck
toasted saffron cake, bitter leaf salad

Jerusalem artichoke velouté
lightly cured Cornish scallop, apple, hazelnut, truffle

Salt-baked heritage carrots (vg)
bitter leaves, tangerine, dukka

Main Course

Whole honey-glazed ham
orange, apple and mustard

Phillip Warren's 40-day dry-aged feather blade of beef
treacle-cured and cooked over coals, whipped horseradish, stuffed Yorkshire puddings

Roast haunch of wild fallow deer
dirty mash, sauce grand veneur

Roasted butternut squash (vg)
filled with piperade and wild rice

All served with truffled dauphinoise potatoes, honey-glazed carrots, barbecued brassica, crispy heritage potatoes & garlic butter, confit hispi cabbage with bacon & chestnut

Puddings

Brown butter waffle, "Mont blanc" (gf, vgon req)
chestnut cream, wisse chocolate, Amarina cherries

White chocolate and raspberry choux bun
white chocolate cremeux, raspberry compote and sorbet

Pear and almond tart
calvados cream

Cheese

Truffled brie de meaux and port-soaked Stilton
served with oat cakes, preserves, fruit and honey

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea

Christmas Day Lunch

Friday 25th December 2026

To start

A glass of Taittinger Brut NV

Cauliflower velouté (v/vg on req)
egg yolk dressing, black truffle fritters

Oak-smoked Boscastle trout
crème fraiche, blinis, trout caviar

Duck liver parfait
roasted chestnuts, cranberry relish, toasted brioche

Cornish gouda set custard (v on req)
caramelised onions, confit potato, extra-mature Cornish gouda

Main course

Butter-poached and roasted bronze turkey
rolled thigh, apricot and chestnut stuffing, pigs in blankets, turkey gravy

Loin of Tregothnan Estate wild fallow deer
truffled potato mousseline, Madeira sauce

Cornish Black Ram wine poached fillet of halibut
chive butter sauce, watercress

Ruby beetroot pithivier (vg)
woodland mushroom duxelles, chestnut velouté

Dessert

Christmas pudding (v/vg/gf on req)
Cognac butter, Madagascan vanilla custard

Clementine cheesecake
citrus sorbet

Chocolate & almond milk ganache (vg)
mulled wine sorbet

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea

Christmas Day Lunch for Little Headlanders

Friday 25th December 2026

To start

Homemade tomato (v/vg on req)
crusty bread

Smoked salmon
mini pancakes, crème fraiche

Chicken liver parfait
toasted brioche

To follow

Roast turkey
apricot & chestnut stuffing, pigs in blankets, gravy

Halibut fillet
butter sauce, new potatoes

Penne pasta (v/vg on req)
tomato sauce, Parmesan

To finish

Christmas pudding & custard (v/vg/gf on req)

Fresh fruit plate

Chocolate mousse

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea

Boxing Day 'Gastro pub classics' dinner

Saturday 26th December 2026

To start

Pork & apple sausage roll
gherkin ketchup

Smoked mackerel pâté
warm treacle loaf, pickled cucumber

Pumpkin gnocchi (vg on req)
sage, amaretti

7 YO Davidstow cheddar & onion tart (v)
pickled walnut ketchup, pear & walnut salad

"Cornish" onion soup
Cornish gouda toastie

Main course

Woodland mushroom risotto (v on req)
black truffle, aged Parmesan

Cornish pheasant, leek and smoked ham pie
creamed spinach, roasted chicken and Madeira velouté

Steamed fillet of brill
fregola, mussels, kale, dashi and soy

Confit of Creedy Carver duck leg
cassoulet of white beans, smoked ham and Morteau sausage

Caramelised cauliflower (vg)
yeasted cauliflower puree, salted grapes, mint, treasured barley

Dessert

Sticky toffee pudding (v)
salted caramel, Hicks & Healeys Cornish whiskey ice-cream

Tonka bean pannacotta
blood orange sorbet, meringue

Poached winter fruits (vg)
pear sorbet, whipped vanilla vegan cream

Callestick Farm ice-cream and sorbet (v/vg on req)

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.

RenMor

Restaurant by the Sea

Boxing Day 'Gastro pub classic' dinner for Little Headlanders

Saturday 26th December 2026

To start

Pork & apple sausage roll

Smoked mackerel pâté
warm treacle loaf

Davidstow cheddar cheese rarebit (v)

Crudités with butterbean hummus (vg)

To follow

Chicken & ham pie
spinach, mashed potatoes, gravy

Steamed fillet of brill
fregola pasta, mussel and mushroom sauce

Butternut squash curry (vg)
steamed basmati rice

To finish

Sticky toffee pudding (v)
toffee sauce, vanilla ice-cream

Callestick Farm ice-cream or sorbet (v/vg on req)

Poached fruits
pear sorbet

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.