RenMor

Restaurant by the Sea

Festive Feasting at The Headland

Private Dining Menu

This winter, join us at The Headland for a festive feast. Select one of our feasting menu's which includes a welcome drink and three course meal. Please inform our Events Coordinator of any dietary requirements.

£60 per person

Sloe Gin Fizz

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Freshly baked bread with salted butter
Cauliflower cheese croquettes, sweet mustard mayonnaise
Muntjac lollipops, red cabbage ketchup
Maple roasted squash, pumpkin hummus, truffle and hazelnut pesto

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Whole grilled plaice, fennel marmalade, hollandaise
Honey-glazed ham knuckles, pickled red cabbage, sour orange sauce
Crispy heritage potatoes, barbecued brassica

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Salted caramel tart, whipped crème fraiche.
Doughnuts, pear jam, brandy anglaise

£75 per person

Sloe Gin Fizz

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Freshly baked breads with salted butter
Whipped smoked cod's roe, brown butter crumpets, beef jerky
Chalk stream trout "pastrami", rye bread, dill pickles
Whipped chicken liver parfait, figs, granola, toasted brioche

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Roast breast and rolled thigh of bronze turkey, apricot and chestnut stuffing,
pigs in blankets
served with duck fat roasted potatoes, braised red cabbage, maple glazed roots,
sprouts with bacon and chestnuts, turkey gravy

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Mincemeat custard tart
poached clementines, champagne syrup, vanilla cream

Wine Recommendations

Sparkling
Knightor Brut Classic Cuvee, Cornwall UK £75
White
Knightor Carpe Diem, Cornwall £45
Red
Knightor Pinot Noir, Cornwall £56

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.