



THE HEADLAND



Deck The Halls Menu



Starters

Freshly baked breads (🌿 on request)
Whipped salted butter

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Cauliflower and smoked cheese croquettes 🍷

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Wild venison lollipops (🌿 on request)
red cabbage ketchup

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Citrus cured chalk stream trout
watercress, beetroot, horseradish, apple

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Caramelised chicory tart fine 🍷 (🌿 on request)
blue cheese bon bons, pickled walnut, pear

Main courses

Slow roasted gammon (🌿 on request)
Glazed in honey and mustard, pigs in blankets, Swallows Rest cider sauce

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Herb crusted hake fillet (🌿 on request)

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Root vegetable, pear and walnut gratin 🌿

Sides

Roast potatoes
Carrots with caraway and honey
Sprouts with smoked bacon and chestnuts
Buttered crushed swede
Gravy

Desserts

Baked Alaska 🍷
clementine, cognac

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Almond and mincemeat pithivier 🍷
custard

🌿 Vegetarian 🍷 Vegan 🌿 Gluten free 🥛 Dairy free

Please tell our staff if you have any dietary requirements, restrictions or allergies and we'll let Chef know.

