



Celebrate Christmas at The Headland and delight in festive dining and entertainment. Make a night of it by adding an overnight stay and recover and relax the next morning with a restorative Cornish breakfast.

SAMPLE MENU

Starters

Freshly baked breads, whipped salted butter (🌿 on request)

Cauliflower cheese croquettes, Bovril (V)

Muntjac lollypops, red cabbage ketchup (🌿 on request)

Whipped Chicken liver parfait, mandarin gel, chicken fat hobnobs (🌿 on request)

Caramelised chicory tart, fine blue cheese bon bons, pickled walnut, pear (V) (🌿 or alternative (M) on request)

Main courses

Apple, honey, and mustard glazed ham knuckles, pigs in blankets, swallows rest cider sauce (🌿)

Salmon en croute (🌿 alternative available on request)

Butter roasted cauliflower, polonaise sauce (🌿) (V) (M) on request)

Sides

Crispy heritage potatoes – Carrots with caraway and honey

Sprouts with smoked bacon and chestnuts – Buttered swede

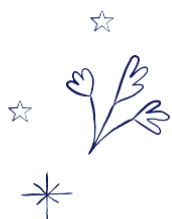
Desserts

Chocolate Namelaka

*blood orange jelly, olive oil cake,
meringue*

Pineapple pain perdu

coconut custard



(V) Vegetarian (M) Vegan (🌿) Gluten free (🥛) Dairy free

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