## Loose leaf teas

All our teas are supplied by The Cornish Tea Company. Crafted from whole leaves of the finest tea, loose leaf is the freshest, most authentic and satisfying way to enjoy tea.

Green tea: Asian green

Black teas: breakfast, decaf breakfast, Darjeeling,

Lapsang Souchong, chai spice, Earl Grey Infusions: chamomile, red berry, peppermint, lemon verbena, orange & passionfruit

## Hot drinks

Macchiato

Espresso

Flat white

Americano

Cappuccino

Latte

Mocha

Hot chocolate / white hot chocolate The 'works' hot chocolate *whipped cream, marshmallows and sprinkles* 

## Soft drinks

#### Juice

Apple, orange, cranberry, pineapple	£3.50
Frobishers Fruit Fusion Apple & raspberry Apple & mango Orange & passion fruit	£3.75 £3.75 £3.75
Healeys Farm Soft Drinks Avalade traditional lemonade Avalade sparkling apple	£3.75 £3.75
Softs Coca-Cola, Diet Coke, lemonade Belvoir elderflower pressé Bottled still or sparkling water Fever Tree (premium, light, Mediterranean, ginger beer, lemonade, ginger ale, soda)	£3.50 £3.50 £3.50 £3.50



For full terms and conditions please view the website www.headlandhotel.co.uk

The Headland, Fistral Beach, Newquay, Cornwall, TR7 1EW +44 (0) 1637 872 211 | reception@headlandhotel.co.uk

## February 2025 / 2

## Restaurant

# RenMor

## AFTERNOON TEA

## 2pm - 4pm

Feast on full afternoon tea with fancy cakes, delicious sandwiches, and homemade scones with oodles of Cornish clotted cream and jam. Add a little more sparkle to the occasion with a flute of champagne or an afternoon tea cocktail.

Sit back and enjoy afternoon tea with a stunning view across the Atlantic, where lavish tea parties have been thrown for more than a century.



## Please don't forget

There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or in our cottages. Please also be advised that, alternatively you can pay a day rate at £20.

## Afternoon tea

£35.00 per person

#### Savoury:

Cornish gouda gougère, truffled cheese custard Bacon and egg tart Coronation chicken in a brioche roll Smoked salmon millefeuille Cheese scone with smoked Godminster cheddar, apple chutney

#### The most important part:

Homemade fruit and plain scones with lashings of Cornish clotted cream and Cornish strawberry jam 🕅

## Indulge in a selection of pastries inspired by the season:

Rhubarb and custard choux bun White chocolate and passion fruit entremet Blood orange jammie dodger

## TREAT YOURSELF

to a glass of champagne. Go on!

## Vegetarian afternoon tea

£35.00 per person

#### Savoury:

Cornish gouda gougère, truffled cheese custard Red pepper and fetta tartlet Egg mayonnaise in a brioche roll Red pepper and hazelnut millefeuille Cheese scone with smoked Godminster cheddar, apple chutney

#### The most important part:

Homemade fruit and plain scones with lashings of Cornish clotted cream and Cornish strawberry jam 🧷

## Indulge in a selection of pastries inspired by the seasons:

Rhubarb and custard choux bun White chocolate and passion fruit entremet Blood orange jammie dodger









Please inform you server if you would like to order our gluten free or vegan afternoon tea

If you have any allergies please inform your server so that we may take good care of your requirements.

## For our younger guests

£17.50 per child

#### Savoury:

Sausage roll Bacon and egg tart

### A selection of homemade finger sandwiches on artisan bread:

Davidstow cheddar cheese .lam

#### The most important part:

Homemade scone with lashings of Cornish clotted cream and Cornish strawberry jam (7)

## Indulge in a selection of pastries inspired by the season:

Rhubarb and custard choux bun Blood orange jammie dodger

Tea/juice/water/milk/soft drink

## Vintage afternoon tea parties

£40.00 per person

## PERFECT FOR BABY SHOWERS HEN PARTIES & BIRTHDAY **CEIEBRATIONS**

## Our vintage tea parties are designed for indulgence with a hint of glamour

One of our private lounges will set the sumptuous scene for your party, classically decorated with vintage crockery and silver.

Relax as our staff serve luxurious loaded cake stands with all things sweet and fancy. Upgrade to fizz by selecting one of our local sparkling wines or a bottle of champagne.

Pre-booking is essential. Please speak to our Events team on +44 (0)1637 872 211.

A discretionary 10% service charge is included with your bill. Please let us know if you have any allergens. We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it. Please note these menus are subject to seasonal changes. Prices include VAT at current rate.