

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 £3.35

Frobishers Fruit Fusion

Apple & raspberry £3.35

Apple & mango £3.35

Orange & passion fruit £3.35

Healey's Farm Soft Drinks

Avalade traditional lemonade £3.35

Avalade sparkling apple £3.35

Softs

Coca-Cola, Diet Coke, lemonade

Belvoir elderflower pressé £3.35

Bottled still or sparkling water £3.35

Fever Tree (premium, light, £3.35

Mediterranean, ginger beer, £3.55

lemonade, ginger ale, soda)



For full terms and conditions please view the website

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March 2024 / 1

Restaurant

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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 almost a century.

Afternoon tea

£30.00 per person


Savoury:

Hazelnut and red pepper millefeuille
Hot smoked salmon tart, blood orange,
chilled olive oil, hollandaise

A selection of homemade finger sandwiches on artisan bread:

Rosedown egg mayonnaise and cress on white
Davidstow cheddar and chutney on granary
Roast chicken, honey and mustard on granary
Cucumber, fresh mint and cream cheese on white

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:

Blood orange and rose macaron
White chocolate and raspberry mousse, Breton sable
biscuit, sour raspberry
The Headland Easter Simnel cake
Ruby chocolate easter egg, rhubarb and custard, frangipane

Treat yourself

to a glass of champagne. Go on! – £15

Vegetarian afternoon tea

£30.00 per person


Savoury:

Hazelnut and red pepper millefeuille
Cheese and onion tart, balsamic onion

A selection of homemade finger sandwiches on artisan bread:

Romesco, piquillo peppers & hazelnut butter on granary
Rosedown egg mayonnaise and cress on white
Davidstow cheddar and chutney on granary
Cucumber, fresh mint and cream cheese on white

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:

Blood orange and rose macaron
White chocolate and raspberry mousse, Breton sable
biscuit, sour raspberry
The Headland Easter Simnel cake
Ruby chocolate easter egg, rhubarb and custard, frangipane

 Vegetarian  Vegan  Gluten free  Dairy free

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

For our younger guests

£15.00 per child


Savoury:

Sausage roll
Red pepper and basil quiche

A selection of homemade finger sandwiches on artisan bread:

Honey roast ham on white
Davidstow cheddar on granary
Honey on white

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:

Chocolate cupcake
Blood orange and rose macaron
Grape and melon brochettes

Tea/juice/water/milk/soft drink

Vintage afternoon tea parties

£39.50 per person

PERFECT FOR BABY SHOWERS, HEN PARTIES & BIRTHDAY CELEBRATIONS

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**.