

# RenMor

Restaurant by the Sea

## The bygone years at The Headland

Tuesday 23<sup>rd</sup> December 2025

*A rediscovery of the bygone years of dining at The Headland, with research as far back as dinner menus from 1949. We hope you enjoy our interpretation of the menus from through the decades.*



### To start

#### Mock turtle 'beef' soup

The Headland dinner – 1<sup>st</sup> of June 1953, coronation celebration

#### Salad divine (v/vg on req)

artichoke, celery & French beans, garnished with prawns

The royal wedding celebrations, - 29 July 1981

#### A glass of fruit juice (vg)

Nearly every Headland dinner menu – mid 1960 until mid-1990 -

#### Grapefruit cocktail (vg)

grapefruit granita, gem lettuce, pickled shallots

The Headland dinner menu - summer 1953

### Main course

#### Paupiette of lemon sole Bonne Femme

Duchess potatoes, fennel confit

The Headland dinner menu – 1978

#### Slow-cooked rib of beef

creamed potatoes, pickled walnut

The Headland dinner menu – 31st of December 1953

#### Homity Pie (v)

melted onions, Comté, parsley sauce

An ode to WWII and the women who dug for victory, The Headland was used as a RAF hospital and fed thousands of injured soldiers.

#### Caramelised cauliflower (vg)

leek hearts, Romesco sauce and treasured freekeh

RenMor opening menu – May 2023

### Desserts

#### Crème caramel

caramelised oranges

The Headland Ladies Festival – 7<sup>th</sup> January 1949

#### Pear melba

The Headland 'function' menus - 1978-9

#### Assorted cream ices (v) (vg on req)

On The Headland dinner menu since 1900

#### Cornish cheeses (v) (vg on req)

Crackers, chutney and grapes

Continental cheeses were 'luxury' until the late 1990s with Cornish cheese making an appearance in early 2000.



# RenMor

Restaurant by the Sea

**The bygone years at The Headland  
For Little Headlanders**  
Tuesday 23<sup>rd</sup> December 2025

**To start**

Honey-glazed chipolatas, smoked bacon jam



Crudités with hummus (vg)



**Main course**

Roast chicken breast



mashed potatoes and carrots

Steamed fillets of salmon

buttered greens, hollandaise sauce



Ham and cheese pizza  
fries & crudités



**Desserts**

Treacle sponge & custard



Profiteroles & chocolate sauce



Cheddar cheese & biscuits



## The Headland scavenger hunt



Initials:

Room number/cottage name:

Question	Answer
How many stairs from the Spa to the top floor?	
Which floor is the Lego model on?	
How many AquaClub swimming pools can children swim in?	
How can you release a baby lobster with help of The Headland?	
How many Towers are there at The Headland?	
Where is the copper diving helmet found?	
What are the ingredients of a Shirley Temple?	
How many sofas are there in The Ballroom?	
How many menus are displayed in The Gazzle?	
Where is the giant horse's head?	
How many people with surf boards are there in the Lego model?	
What is the name of the 'Duty Manager' tonight, and what is their favourite colour?	
How many bedrooms are there at The Headland?	
How many birds are there in the Lego model?	
<b>Tiebreaker!</b> How many children do you think have stayed at The Headland Hotel and Cottages since 1 <sup>st</sup> January 2025?	

Hand your answer sheet into Reception before 10pm tonight

Prize for the winner at Reception tomorrow morning!



# RenMor

Restaurant by the Sea



## Christmas Eve Gala Dinner

Wednesday 24<sup>th</sup> December 2025

### Champagne Reception in The Ballroom

A glass of Taittinger Brut NV & canapés

Ballotine of confit duck leg and ethical goose liver  
pickled pineapple, gingerbread



Barbecued monkfish  
Jerusalem artichoke velouté, apple, hazelnut, truffle

Mandarin sorbet  
Cornish Healeys' Tresor sparkling wine



Fillet of Phillip Warren's beef  
beef fat hash brown, stuffed Roscoff onion, lovage emulsion, Cornish  
Black Ram wine sauce



Valrhona chocolate delice  
florentines, rum and raisin ice-cream



Brie de Meaux  
walnut & raisin bread, figs poached in port

*Please advise us of any allergies.*



# RenMor

Restaurant by the Sea



## Christmas Eve Gala Dinner

### Vegan menu

Wednesday 24<sup>th</sup> December 2025

## Champagne Reception in The Ballroom

A glass of Taittinger Brut NV & canapés

Roulade of woodfired leeks & Fistral Bay sea lettuce

leek emulsion, black garlic, puffed rice



Tamari-glazed King oyster mushroom  
artichoke velouté, apple, hazelnut, truffle

Mandarin sorbet

Cornish Healeys' Tresor sparkling wine



Pot-roasted cauliflower

sesame, yeast emulsion, cranberry & citrus

Poire Williams poached pear

warm chocolate sauce, Madagascan vanilla cream

Cashel Blue 'cheese'

walnut & raisin bread, figs poached in port



*Please advise us of any allergies.*





# RenMor

Restaurant by the Sea



## Christmas Eve Gala Dinner

### Vegetarian menu

Wednesday 24<sup>th</sup> December 2025

## Champagne Reception in The Ballroom

A glass of Taittinger Brut NV & canapés

Roulade of woodfired leeks, nori & Fistral Bay sea lettuce  
soft hen's egg, hollandaise



Tamari-glazed King oyster mushroom  
Jerusalem artichoke velouté, apple, hazelnut, truffle

Mandarin sorbet  
Cornish Healeys' Tresor sparkling wine



Pot-roasted cauliflower  
sesame, yeast emulsion, cranberry & citrus

Valrhona chocolate delice  
florentines, rum and raisin ice-cream



Cornish brie  
walnut & raisin bread, figs poached in port

*Please advise us of any allergies.*





# RenMor

Restaurant by the Sea

## Christmas Eve Dinner For Little Headlanders

Wednesday 24<sup>th</sup> December 2025

**At the drinks reception**

Glass of fizzy pop or juice  
popcorn

Fried Cornish chicken  
roasted tomato ketchup

Goujons of plaice  
lemon mayo

Mandarin sorbet

Beef fillet  
Creamed potato, glazed carrot, gravy

Apple crumble  
Custard

Cheddar cheese  
grapes, crackers

*Please advise us of any allergies*





# RenMor

Restaurant by the Sea

## Christmas Day Lunch

Thursday 25<sup>th</sup> December 2025



A glass of Taittinger Brut NV

### To start

Cauliflower velouté (v) (vg on req)  
egg yolk dressing, black truffle fritters



Oak-smoked Boscastle trout  
crème fraîche, blinis, trout caviar

Duck liver parfait  
roasted chestnuts, cranberry relish, toasted brioche



Cornish gouda set custard (v) (vg on req)  
caramelised onions, potato confit, extra mature Cornish gouda

### The main course

Butter-poached and roasted turkey breast  
rolled thigh, apricot & chestnut stuffing, pigs in blankets, turkey gravy

Loin of Tregothnan Estate wild fallow deer  
truffled potato mousseline, Madeira sauce

Cornish Black Ram wine poached fillet of halibut  
chive butter sauce, watercress

Ruby beetroot pithivier (vg)  
woodland mushroom duxelles, chestnut velouté



### For dessert

Christmas pudding (v, vg, gf on req)  
Cognac butter, Madagascan vanilla custard

Clementine cheesecake  
citrus sorbet

Chocolate & almond milk ganache (vg)  
mulled wine sorbet



*Please advise us of any allergies.*





# RenMor

Restaurant by the Sea

## Christmas Day Lunch For Little Headlanders

Thursday 25<sup>th</sup> December 2025



### To start

Homemade tomato or creamy cauliflower soup (v) (vg on req)  
crusty bread

Smoked salmon  
mini pancakes, crème fraîche

Duck pâté  
toasted brioche



### To follow

Roast turkey  
apricot & chestnut stuffing, pigs in blankets, gravy

Halibut fillet  
butter sauce, new potatoes

Penne pasta (v) (vg on req)  
tomato sauce, Parmesan

### To finish

Christmas pudding (v, vg, gf on req)  
custard

Fresh fruit plate

Chocolate mousse





# RenMor

Restaurant by the Sea



## Boxing Day 'Gastro pub classics' dinner

Friday 26<sup>th</sup> December 2025

### To start

Pork & apple sausage roll  
gherkin ketchup

Smoked mackerel paté  
warm treacle loaf, pickled cucumber

Pumpkin gnocchi (vg)  
sage, amaretti

7 YO Davidstow cheddar & onion tart (v)  
pear & walnut salad

"Cornish" onion soup  
Cornish gouda toastie

### The main course

Woodland mushroom risotto (v on req)  
black truffle, aged Parmesan

Cornish pheasant, leek and smoked ham pie  
creamed spinach, roasted chicken & Madeira velouté

Steamed fillet of brill  
fregola, mussels, kale, dashi & soy

Confit of Creedy Carver duck leg  
cassoulet of white beans, smoked ham and Morteau sausage

Stuffed butternut squash (vg)  
wild rice, fennel, apple, pecan praline

### For dessert

Sticky toffee pudding (v)  
salted caramel, Hicks & Healeys' Cornish whiskey ice-cream

Tonka bean pannacotta (vg on req)  
blood orange sorbet, meringue

Mulled winter fruits  
pear sorbet (v) (vg on req)

Callestick Farm ice cream and sorbet (v) (vg on req)

*Please advise us of any allergies.*





# RenMor

Restaurant by the Sea

## 'Great British pub classics' dinner

Tuesday 30<sup>th</sup> December 2025



### To start

Pork & apple sausage roll  
gherkin ketchup

Smoked mackerel pate  
warm treacle loaf, pickled cucumber

Pumpkin gnocchi (vg)  
sage, amaretti

7 YO Davidstow cheddar & onion tart (v)  
pear & walnut salad

"Cornish" onion soup  
Cornish gouda toastie

### The main course

Woodland mushroom risotto (v on req)  
black truffle, aged Parmesan

Cornish pheasant, leek and smoked ham pie  
creamed spinach, roasted chicken & Madeira velouté

Steamed fillet of brill  
fregola, mussels, kale, dashi & soy

Confit of Creedy Carver duck leg  
cassoulet of white beans, smoked ham and Morteau sausage

Stuffed butternut squash (vg)  
wild rice, fennel, apple, pecan praline

### For dessert

Sticky toffee pudding (v)  
Salted caramel, Hicks & Healeys' Cornish whiskey ice-cream

Tonka bean pannacotta (vg on req)  
blood orange sorbet, meringue

Mulled winter fruits  
pear sorbet (v) (vg on req)

Callestick Farm ice cream and sorbet (v) (vg on req)

*Please advise us of any allergies.*





# RenMor

Restaurant by the Sea



## 'Gastro pub classics' dinner

### Little Headlanders' menu

Tuesday 30<sup>th</sup> December 2025

#### To start

Pork & apple sausage roll

Smoked mackerel paté  
warm treacle loaf

Davidstow cheddar cheese rarebit (v)

Crudités with butterbean hummus (vg)



#### To follow

Chicken & ham pie  
spinach, mashed potatoes, gravy

Steamed fillet of brill  
fregola pasta, mussel & mushroom sauce

Butternut squash curry (vg)  
steamed basmati rice

#### To finish

Sticky toffee pudding (v)  
toffee sauce, vanilla ice-cream

Callestick Farm ice-cream or sorbet (v) (vg on req)

Poached fruits  
pear sorbet





# RenMor

Restaurant by the Sea



## New Year's Eve Gala Dinner

Wednesday 31<sup>st</sup> December 2025

### Champagne Reception in The Ballroom

A glass of Taittinger Brut NV & canapés

Ballotine of confit duck leg and ethical goose liver  
pickled pineapple, gingerbread



Barbecued monkfish  
Jerusalem artichoke velouté, apple, hazelnut, truffle

Mandarin sorbet  
Cornish Healeys' Tresor sparkling wine



Fillet of Phillip Warren's beef  
beef fat hash brown, stuffed Roscoff onion, lovage emulsion, Cornish  
Black Ram wine sauce



Valrhona chocolate delice  
florentines, rum and raisin ice-cream



Brie de Meaux  
walnut & raisin Bread, figs poached in port

*Please advise us of any allergies..*

*If you would like any champagne from our wine list at midnight please pre-order at  
Reception or with your RenMor host.*



# RenMor

Restaurant by the Sea



## New Year's Eve Gala Dinner

### Vegetarian menu

Wednesday 31<sup>st</sup> December 2025

## Champagne Reception in The Ballroom

A glass of Taittinger Brut NV & canapés

Roulade of woodfired leeks, nori & Fistral Bay sea lettuce  
soft hen's egg, hollandaise



Tamari-glazed King oyster mushroom  
Jerusalem artichoke velouté, apple, hazelnut, truffle

Mandarin sorbet  
Cornish Healeys' Tresor sparkling wine



Pot-roasted cauliflower  
sesame, yeast emulsion, cranberry & citrus



Valrhona chocolate delice  
florentines, rum and raisin ice-cream

Cornish brie  
walnut & raisin bread, figs poached in port



*Please advise us of any allergies.*

*If you would like any champagne from our wine list at midnight please pre-order at Reception or with your RenMor host.*



# RenMor

Restaurant by the Sea

## A taste of Restaurant RenMor

Thursday 1<sup>st</sup> January 2026



### Snacks

Freshly-baked country loaf, homemade 'Marmite' butter (v) (vg on req)

Monkfish scampi, toasted almond, thyme, lemon mayo

The RenMor thousand-layer fry (v)

### To start

Twice-baked 7-year-old Davidstow cheddar cheese soufflé (v)

South Coast seafood Bouillabaisse, Parmesan, croutons, rouille

Korean style fried cauliflower (vg)

peanuts roasted in soy, soft herb salad, sesame dressing

### The main course

Fallow deer wellington

parsley potato puree, woodland mushrooms, cep velouté

Risotto of Cornish crab

coastal herbs, preserved lemon, shellfish vinaigrette

Miso-glazed aubergine (vg)

pearl barley, Cornish brassica, miso emulsion, roasted onion jus

### For dessert

Apple tarte tatin (v)

calvados crème fraîche, salted caramel sauce

Classic crème brûlée (v)

biscotti

Spiced apple and yoghurt fool (vg)

Cornish cider sorbet, ginger wine jelly

Callestick Farm ice cream and sorbet (v) (vg on req)

*Please advise us of any allergies.*

# RenMor

Restaurant by the Sea

## A taste of Restaurant RenMor for Little Headlanders

Thursday 1<sup>st</sup> January 2026

### Snack

Freshly baked country loaf, whipped butter (v) (vg on req)

### To start

Twice-baked Davidstow cheddar cheese soufflé (v)

The thousand-layer fry (v)

Sweetcorn and chickpea fritters, tomato salsa (vg)

### Main course

Roast chicken breast

potato purée, woodland mushrooms, mushroom sauce

Ham & cheese omelette

buttered peas

Darts Farm beef slider

fries

### Desserts

Apple tarte tatin (v)

whipped cream, caramel sauce

Classic crème brûlée (v)

Spiced apple and yoghurt fool (vg)

Please inform us if you have any allergies.