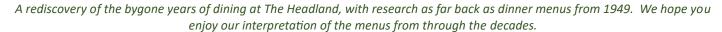


# The bygone years at The Headland

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





# Mock turtle 'beef' soup

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

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

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 reg)

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.















# The bygone years at The Headland For Little Headlanders

Tuesday 23rd 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











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# The Headland scavenger hunt

# Initials:



# Room number/cottage name:

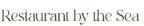
Question	Answer
How many stairs from the Spa to the top floor?	
Which floor is the Lego model on?	
How many AquaClub swimming pools can children swim in?	
How can you release a baby lobster with help of The Headland?	
How many Towers are there at The Headland?	
Where is the copper diving helmet found?	
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?	
Tiebreaker!	
How many children do you think have stayed at The	
Headland Hotel and Cottages since 1st January 2025?	

Hand your answer sheet into Reception before 10pm tonight

Prize for the winner at Reception tomorrow morning!









# **Christmas Eve Gala Dinner**

Wednesday 24th 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

to B

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

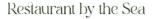


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Valrhona chocolate delice florentines, rum and raisin ice-cream

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







# Christmas Eve Gala Dinner Vegan menu

Wednesday 24th 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

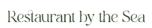
Poire Williams poached pear warm chocolate sauce, Madagascan vanilla cream

Cashel Blue 'cheese' walnut & raisin bread, figs poached in port











# Christmas Eve Gala Dinner Vegetarian menu

Wednesday 24th 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

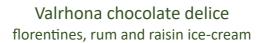
\* Tamari-glazed King oyster mushroom

Jerusalem artichoke velouté, apple, hazelnut, truffle

Mandarin sorbet Cornish Healeys' Tresor sparkling wine



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



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Cornish brie walnut & raisin bread, figs poached in port

Please advise us of any allergies.

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Restaurant by the Sea



Wednesday 24th 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









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# **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

\* \*











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











# 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.









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# '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 reg) 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)











Restaurant by the Sea



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)





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#### 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









Restaurant by the Sea

# New Year's Eve Gala Dinner

Wednesday 31st 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



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Valrhona chocolate delice florentines, rum and raisin ice-cream

\* \$\mathcal{B}\_{\overline{\pi}}

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.





Restaurant by the Sea

# New Year's Eve Gala Dinner Vegetarian menu

Wednesday 31st December 2025

# **Champagne Reception in The Ballroom**

A glass of Taittinger Brut NV & canapés

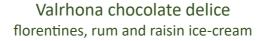
Roulade of woodfired leeks, nori & Fistral Bay sea lettuce soft hen's egg, hollandaise

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





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.







# A taste of Restaurant RenMor

Thursday 1st 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)













# A taste of Restaurant RenMor for Little Headlanders Thursday 1st 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.













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