



Christmas Party Menu

55 per person

Includes a welcome drink and a festive three-course dinner

Starters

Crown Prince pumpkin soup (v) (vg on req)
crème fraiche

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Salad of Polmarkyn goat's cheese (v) (vg on req)
pear and caramelised walnuts

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Smoked ham and chicken roulade
pickled golden beetroot, brioche

Main courses

Paupiette of turkey and apricot stuffing
pigs in blankets, duck fat roast potatoes, turkey gravy

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Roasted fillet of Boscastle trout
Lyonnais potatoes, seaweed hollandaise

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Chestnut, black garlic and lentil nut roast (v) (vg on req)
roasted potatoes, chestnut gravy

All served with
braised red cabbage (v) (vg on req)
roasted root vegetables (v) (vg on req)
Brussel sprouts (v) (vg on req)

Desserts

Mulled winter fruit trifle (v)

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Chocolate and almond milk ganache, raspberry sorbet (vg)

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Davidstow cheddar, apple chutney, oatcakes (v)



*Please let us know if you have any allergies or dietary requirements,
as we will be delighted to look after your needs.*



ESTD 1900
THE HEADLAND
CELEBRATING
125 YEARS

Christmas Party Menu



Drinks Packages

Includes a drink for each course

Soft drinks / Mocktails
15 per person

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The Headland House Wine
Choose from red, white or rosé
20 per person

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Prosecco
25 per person

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Champagne
35 per person

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Cocktails
A selection from our Swizzle List
40 per person

Please pre-order your drink packages with Kerry when booking your event .



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