

The Timeless Tradition of Afternoon Tea Celebrating 125 years of The Headland

*Served from 13th June to 16th October
35 per person*

Oatmeal scones, Cornish kern

The first mention of scones in print dates back to 1513, traditionally associated with Scotland, originally made with oats and cooked on a griddle.

Smoked salmon choux bun

Smoked salmon has been a staple on afternoon tea menus since the Edwardian era, symbolising elegance and luxury. This twist combines the refinement of afternoon tea with a contemporary presentation, perfect for today's guests.

A selection of finger sandwiches

**Cucumber and cream cheese on granary ~ Coronation chicken on white
Ham and mustard on granary ~ Cornish Smuggler cheese and chutney on white**

Finger sandwiches date back to the 1840's when the Duchess of Bedford asked for a little something to prevent her guests from feeling hungry between luncheon and dinner.

The most important part

Homemade fruit and plain scones, served with lashings of Rodda's Cornish clotted cream and Boddington's Cornish strawberry jam. For clarity, #jamfirst – nothing else matters.

Victoria sandwich cake, peaches and cream

Named after Queen Victoria, the cake became a favourite during her reign., epitomising the opulence of the Victorian age, using the innovation of baking powder.

Maids of honour tartlet, ricotta, lemon, almond

Originating in the Tudor period, they became a symbol of English culinary identity, especially during events of significant national pride such as coronations.

Chocolate biscuit cake

Evolving over the years, adapting to war time rationing, royal tradition and modern tastes, this is an important cake for any afternoon tea menu celebrating 125 years.

Raspberry Eton mess

This cake is traditionally linked to Eton College, where it was served at the annual cricket match against Harrow. A firm favourite with all ages, the marriage of whipped cream, meringue and fresh berries make it a delicious treat in an afternoon tea.

Vegetarian Vegan menus are available on request.

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.

Please let us know if you have any allergens.

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.

A discretionary 10% service charge is included with your bill. Prices include VAT at current rate.