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, Iemon 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
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Healeys Farm Soft Drink	
Avalade Traditional Lemonade	£3.35
Avalade Sparkling Apple	£3.35
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Softs	
Coca-Cola, Diet Coke, Lemonade	£3.35
Belvoir Elderflower Pressé	£3.35
Bottled Still or Sparkling Water	£3.35
Fever Tree (premium, light,	£3.55
Mediterranean, ginger beer,	
lemonade, ginger ale, soda)	





For full terms and conditions please view the website www.headlandhotel.co.uk

The Headland, Fistral Beach, Newquay, Cornwall, TR7 1EW +44 (0) 1637 872 211 | reception@headlandhotel.co.uk

Restaurant

RenMor

THE WICKEDLY WITCHY Afternoon Brew



October 2025

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.







Please don't forget

Register your car number plate to prevent the outside company issuing a PCN. The penalty notice will require payment of the DVLA charge before it is cancelled

The Wickedly Witchy Afternoon Brew

£39.00 per person



Formula 86:

Blueberry juice

Savoury:

Cock-a-leekie "and very nice it is too" Chorizo and Parmesan doughnut

Sandwiches:

Egg and cress Cucumber with dill crème fraiche Roast beef and horseradish Cheese and spiced apple chutney

The most important part:

Fruit and plain scones with lashings of Boddington's Cornish strawberry jam and Rodda's Cornish clotted cream

Sweet:

The witch's hat pumpkin cheesecake, muesli biscuit Chocolate mouse hazelnut milk chocolate Maid of Honour tartlet orange marmalade Blackberry macaroon apple and rosemary Choux cataclysm figs and mascarpone

The Wickedly Witchy vegetarian Afternoon Brew

£39.00 per person



Formula 86:

Blueberry juice

Savoury:

Watercress tart Millefeuille of piquillo peppers and basil

Sandwiches:

Egg and cress
Cucumber with dill crème fraiche
Cheese and spiced apple chutney
Roasted vegetables, hummus, balsamic

The most important part:

Fruit and plain scones with lashings of Boddington's Cornish strawberry jam and Rodda's Cornish clotted cream

Sweet:

The witch's hat pumpkin cheesecake, muesli biscuit Chocolate mouse hazelnut milk chocolate Maid of Honour tartlet orange marmalade Blackberry macaroon apple and rosemary Choux cataclysm figs and mascarpone



Please inform you server if you would like to order our gluten free or vegan afternoon tea. If you have any allergies please inform your server so that we may take good care of your requirements.

Witchy afternoon tea 2025 for little horrors

£19.00 per child

Formula 86:

Blueberry juice

Savoury:

Bacon and egg tart Chorizo and parmesan doughnut

Sandwiches:

Cucumber

Ham

Jam

The most important part:

A fruit scone with Boddington's Cornish strawberry jam and Rodda's Cornish clotted cream

Sweet:

The witch's hat pumpkin cheesecake, muesli biscuit Chocolate mouse hazelnut milk chocolate Blackberry macaroon apple and rosemary

Tea/juice/water/milk/soft drink



Vintage afternoon tea parties

£40.00 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.

A discretionary 10% service charge is included with your bill. Please let us know if you have any allergens. 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. Prices include VAT at current rate