

Porth Events Menu - £32.00 per person

STARTERS

Roasted plum tomato and basil soup (V)

Chicken liver parfait red onion marmalade and granary toast

Buffalo mozzarella and marinated grilled vegetables (V)

MAIN COURSE

Pan-fried chicken breast, spring onion mash and chestnut mushroom sauce

Pan-fried salmon fillet, green beans, crushed new potatoes and hollandaise

Risotto primavera and goats' cheese (V)

DESSERTS

Vanilla cheesecake and fresh strawberries

Chocolate brownie sundae

Pineapple carpaccio and coconut ice cream

Crautock Events Menu - £36.00 per person

STARTERS

Parma ham, melon, buffalo mozzarella and basil

Grilled king prawns, chickpea salsa, rocket and aioli

Goats' cheese, mixed beetroots, watercress and hazelnuts (V)

MAIN COURSE

Cornish roast beef sirloin, Yorkshire pudding, roast potatoes & vegetables

Pan-fried hake fillet, citrus braised fennel, Pommes Anna and sauce vierge

Olive and garlic polenta, char-grilled vegetables and gremolata (V)

DESSERTS

Classic lemon tart and white chocolate sorbet

Dark chocolate cake and toasted peanut ice cream

Panna cotta, macerated seasonal fruits and biscotti



The Headland Hotel, Fistral Beach, Newquay TR7 1EW
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Fistral Events Menu - £42.00 per person

STARTERS

Cornish charcuterie, rocket and Parmesan crisp

Smoked salmon, Cornish crab and caviar roulade, green apple and cucumber salad

Poached hen's egg, potato latke and truffled broad beans (V)

MAIN COURSE

Cornish slow roast beef fillet, potato rosti, charred leek, porcini and crisp shallots

Pan-fried seabass, gnocchi alla Romana, tenderstem broccoli and pistou sauce

Artichokes barigoule, Cornish brie beignets and salsa verde (V)

DESSERTS

Dark chocolate marquise, salted caramel ice cream and toffee popcorn

Millionaire shortbread cheesecake and caramel sauce

Rum baba, ginger ice cream and passionfruit sauce

Some Extra Information

The Fistral menu also includes a tasty Raspberry Sorbet course in between the starter and main course

Tea and coffee is included with the Crantock and Fistral menus.

Supplements may apply should you choose to upgrade any dishes on our menus.

We ask that you select one starter, main and dessert for all your guests to enjoy. If you wish to offer a choice menu then we would require a pre-order no later than 2 weeks prior to your event, a working table plan and place names with the guest's choices written on the back.

If you would like us to create a bespoke dish to be included in your menu (perhaps you have a favourite dessert that you would like to offer?) then please do not hesitate to ask. We are happy to accommodate requests where possible.

Please let us know of any dietary requirements in advance.
See our terms and conditions for information on allergens.



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