

# The Headland Hotel & Spa

## Festive Menu 2018



**Lunch: £18.95 includes a visit from Santa**  
(Sittings from 12.30pm)

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**Tomato & Mascarpone Soup (V) (GF)**

Garlic & Herb Croutons\*

**Duck & Orange Pate (GF)**

Port & Red Onion Marmalade, Oranges, Crostini\*

**Lyme Bay Fish Cake**

Panko Coated, Herb Mayonnaise

**Goats Cheese Roulade (V)**

Sun Blushed Tomato, Courgette, Rocket

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**Roast 'Maldon Farm' Turkey**

Traditional Trimmings, Hot Port Cranberry

**Roast Loin of 'Lathy Farm' Pork (GF)**

Caramelised Apple, Roast Potatoes, Pan Gravy

**Grilled Fillet Of Cornish Sea Bream (GF)(D)**

Tomato & Red Pepper Salsa, Pak Choi, Baby New Potatoes

**Lyonnais Nut Roast (V) (GF)**

Moroccan Lentils, Hazelnuts, Blue Cheese Sauce

All Served with Market Vegetables

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**Traditional Christmas Pudding (V)**

Brandy Sauce, Praline

**Chocolate Orange (V) (GF)**

Chocolate Mousse, Candied Orange, Chantilly Cream

**Coconut Panna Cotta (GF)**

Tropical Fruit Salsa, Brandy Snap

**'Yarde Farm' Ice Creams (V) (GF)**

Clotted Cream Vanilla, Chocolate, Honeycombe, Strawberry

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**Coffee or Tea and Mince Pie**

\*Denotes that without this food item, the dish is gluten free.

**Terms & Conditions: Price based on a minimum of 10 guests, smaller parties will be charged £21.95 per person**

A deposit of £5 per person (non-refundable) required by the 20<sup>th</sup> of November  
Pre Order required one week prior to the event