

Events Packages

At the Headland Hotel, enjoying food and drink is something we take very seriously.

The secret of good food is quality ingredients, well cooked. Buying local produce is also our priority wherever possible.

Whether you are looking for a buffet, canapés or a banquet, our chef has selected the following menus to offer you a superb choice of dishes to suit all occasions.

If you have particular favourites, requests or dietary requirements you can ask our chef to create a bespoke menu for you (please note this may involve an additional charge)

Drinks Selection

All of the following are available to suit any occasion and can be chosen as either an arrival drink or as an accompaniment to your meal

Sparkling Wines

Prosecco, Italy 125ml £5.95

Baron D'agneau, demi sec, France 175ml £5.00

Champagne

H. Lanvin & Fils, France 125ml £9.00

House Red & White Wine

175ml £4.50

Cocktails and Soft Drinks

Pimms & Lemonade £6.95

Bucks Fizz 125ml £4.95

Sparkling Cassis 125ml £5.50

Fruit Juice £2.00

Non-alcoholic Fruit Punch £4.50

Alcoholic Fruit Punch £7.00

Drinks Package

A glass of your choice from sparkling Cassis or Bucks Fizz or soft drinks range on arrival

Two glasses of 175ml house wine, red or white with your meal

A glass of Baron D'agneau, demi sec sparkling wine with the toast

£ 18.00 per person

You can upgrade your toast to Champagne for an additional

£3.00 per person

Hot Beverages

Teas and coffees with biscuits £2.30 (minimum of 20 people)

Menu 1

Starter

Soup

(See Soup options)

Cantaloupe Melon (GF)

Soft Berries, Pineapple Salsa

Classic Prawn Cocktail (GF)

Baby Gem, Marie Rose Sauce, Paprika

Main Courses

Roast 'Staplegrave Farm' Topside of Beef (GF)

Devonshire Pudding*, Roast Potatoes, Rich Pan Gravy

Roasted Supreme of Crediton Chicken (GF)

Bacon & Wild Mushroom Sauce, Potato Rosti

Grilled Fillet of Cornish Sea Bream (GF)

Samphire, Lemon Buerre Blanc, Chive Mash

Vegetarian Dish

(Please Choose from our vegetarian options list)

(All Main courses are served with the chef's choice of Market Vegetables)

Dessert

Fruits of the Forest and Apple Crumble

Vanilla Custard

White Chocolate Cheesecake

Chocolate Sauce, Iced Raspberries

Selection of Yarde Farm Ice Creams (GF)

Tea/Coffee and Mint Chocolate

£21.50 per person

*Denotes that without this food Item the dish is gluten free

Menu 2

Starter

Soup

(See Soup Options)

Highland Smoked Salmon Terrine (GF)

Herb Mayonnaise, Crostini*

Chicken Caesar Salad (GF)

Romaine Lettuce, Caesar Dressing, Parmesan, Herb Croutons*

Main Courses

Beef Bourguignon (GF)

Button Mushrooms, Baby Onions, Red Wine, Creamed Potatoes

Griddled 'Lathy Farm' Tenderloin of Pork (GF)

Thatcher's Cider Sauce, Caramelised Apple, Leek Mash

Grilled Loch Duart Salmon (GF)

Hollandaise, Spinach, Crushed Herb Potatoes

Vegetarian Dish

(Please Choose from our vegetarian options List)

(All Main courses are served with the chef's choice of Market Vegetables)

Desserts

Black Cherry Bakewell Tart

Vanilla Custard

Coconut Panna Cotta (GF)

Mango, Pineapple Salsa

Selection of Yarde Farm Ice Creams (GF)

Tea/Coffee and Mint Chocolate

£23.50 per person

*Denotes that without this Food Item the Dish is Gluten Free

Menu 3

Starter

Soup

(See soup options)

Chicken Liver Parfait (GF)

Golden Raisins, Red Onion & Port Marmalade, Crostini*

Hot Smoked Salmon (GF)

Dill Potato Salad, Shallots, Pickled Cucumber

Main Courses

Roasted Rump of 'Loosebeare Farm' Lamb (GF)

Redcurrant Pan Gravy, Dauphinoise Potato

Pan Roasted Crediton Duck Breast (GF)

Roasted plums, Pan Jus, Fondant Potato

Grilled Fillet of Cornish Sea Bass (GF)

Tomato, Pepper & Ginger Salsa, Pak Choi, Noodles

Vegetarian Dish

(Please choose from our vegetarian options List)

(All Main courses are served with the chef's choice of Market Vegetables)

Desserts

Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice cream, Caramelised Banana

Cappuccino Crème Brûlée

Hazelnut Biscotti

Selection of Yarde Farm Ice Creams (GF)

Tea/Coffee and Mint Chocolate

£25.50 per person

*Denotes that without this Food Item the Dish is Gluten Free

Soup Options (V) (GF)

Minestrone
Carrot & Coriander (Vegan)
Roasted Tomato & Mascarpone
Thai Spiced Parsnip (Vegan)
Leek & Potato
Moroccan Lentil (Vegan)

Vegetarian Options

Mushroom & Ricotta Tortellini with Tomato Sauce, Parmesan & Pine Nuts
Goats Cheese and Sun Blushed Tomato Tartlet
Mushroom Stroganoff with Saffron Rice (GF)
Vegetable Gnocchi, Red Pesto Sauce, Spinach, Parmesan & Pine Nuts

Vegan Options

Seasonal Melon Mezze (GF)
Anti Pasti Platter – Roasted Peppers, Sun Blushed Tomato, Olives, Houmous, Crostini* (GF)
Moroccan Lentil Soup (GF)

Vegetable & Tofu Tagine (GF)
Massaman Thai Sweet Potato & Coconut Curry (GF)
Roasted Vegetable Risotto (GF)

Fresh Fruit Salad (GF)
Chargrilled Pineapple, Strawberry & Mint Salsa (GF)
Apple and Cinnamon Strudel with Dairy Free Custard

Afternoon Tea £13.00 per person

Selection of Sandwiches
Fruit or Plain Scone, Jam & Clotted Cream
Selection of Cakes
Tea or Coffee

Buffet Selector

A selection of finger food, from which you can choose between 5 and 10 items:

Buffet Selector Price list

5 items **£16.00 per person** 6 items **£18.00 per person**
8 items **£22.00 per person** 10 items **£24.00 per person**

Selection of Traditional Sandwiches
Smoked Salmon & Cream Cheese Crostini
Tomato & Mozzarella Crostini
Roasted Pepper & Houmous Crostini
Homemade Sausage Rolls
Cajun Chicken Wings
Mini Cornish Pasties
Chicken Satay & Peanut Dip (GF)
Mini Pork Pies

Vegetable Spring Rolls with Hoisin Dip (V)
Marinated Vegetable Kebabs (V) (GF)
Mediterranean Vegetable Quiche (V)
Spiced Potato Wedges with Garlic Dip (V)
Plaice Goujons with Tartare Sauce
Tempura Prawns with Sweet Chilli Sauce
Breaded Scampi with Tartare Sauce

Soft Fruit Meringues with Raspberry Ripple Cream (GF)
Crème Brulee with Shortbread
Devonshire Cream Tea Scone with Strawberries
Seasonal Fruit Platter

If you would like to upgrade, please select from the following hot dishes:

Beef Bourguignon & Cornish New Potatoes **£6 per person**
Chicken Korma & Pilau Rice **£6 per person**
Navarin of Lamb with Cornish New Potatoes **£6 per person**
Mushroom Stroganoff & Saffron Rice **£6 per person**

Room Hire will apply

Fork Buffet £35.00 per person

Cold Cuts Platter

Roast Marldon Turkey

Home Baked 'Lathy Farm' Gammon Ham

Poached Loch Duart Salmon with Hollandaise Sauce

Vegetarian Quiche

Potato & Chive Salad

Tomato & Red Onion Salad

Red Cabbage Coleslaw

Vegetable Rice Salad

Mixed Leaf Salad

Artisan Bread Roll Selection

Also choose two options from the hot dishes listed below:

Beef Bourguignon & Cornish New Potatoes

Chicken Korma & Pilau Rice

Navarin of Lamb with Cornish New Potatoes

Mushroom Stroganoff & Saffron Rice

West Country Cheese Board, Headlands Chutney, Grapes, Celery & Biscuits

Soft Fruit Meringues with Raspberry Ripple Cream

Black Cherry & Chocolate Mousse Pots

Caramelised Lemon Tartlet with Raspberries

Room Hire will apply