

# FUNCTIONS

## FOOD & BEVERAGE

*THE* HEADLAND HOTEL  
DADDYHOLE ROAD, TORQUAY



*W:* [www.headlandtorquay.com](http://www.headlandtorquay.com)

*T:* +44 (0) 1803 295666

*E:* [Info@headlandtorquay.com](mailto:Info@headlandtorquay.com)

## FOOD AND BEVERAGE *options*

At the Headland Hotel, enjoying food and drink is something we take very seriously. The secret to 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) | £6.00

#### *Champagne*

H. Lanvin & Fils, France (125ml) | £10.00

#### *House Red & White Wine*

175ml | £5.50

#### *Cocktails and Soft Drinks*

Pimms & Lemonade | £8.00

Bucks Fizz (125ml) | £6.00

Sparkling Cassis (125ml) | £6.00

Fruit Juice | £2.00

#### *Hot Beverages*

Teas and coffees with biscuits | £2.75

# MENU 1

£23.50 PER PERSON

## Starters

Soup

*See Soup Options*

Cantaloupe Melon (GF)

*Soft Berries, Pineapple Salsa*

Classic Prawn Cocktail (GF)

*Baby Gem, Marie Rose Sauce, Paprika*

## Main Courses

Roast 'Staplegrove 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)

*Tomato, Olive & Pepper Salsa, Fine Beans, Mangetout, Crushed New Potatoes*

Vegetarian Dish

*Please choose from our vegetarian options list*

All main courses are served with the chef's choice of market vegetables.

## Dessert

Hedgerow Berry & Apple Crumble with Vanilla Custard

White Chocolate Cheesecake with Chocolate Sauce, Iced Raspberries

Selection of Yarde Farm Ice Creams (GF)

## Tea/Coffee and Mint Chocolate

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

# MENU 2

£26.50 PER PERSON

## Starters

Soup

*See Soup Options*

Highland Cured Scottish Smoked Salmon (GF)  
*Russian Salad, Watercress, Cherry Tomato, Lemon*

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 'Crossman's Farm' Tenderloin of Pork (GF)  
*Thatcher's Cider Sauce, Caramelised Apple, Leek Mash*

Grilled Loch Duart Salmon (GF)  
*Hollandaise, Spinach, Fine Beans, 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.

## Dessert

Black Cherry Bakewell Tart with Vanilla Custard  
Coconut Panna Cotta with Tropical Fruit Salsa (GF)  
Selection of Yarde Farm Ice Creams (GF)

## Tea/Coffee and Mint Chocolate

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

# MENU 3

£28.50 PER PERSON

## Starters

Soup

*See Soup Options*

Chicken Liver Parfait (GF)\*

*Golden Raisins, Red Onion & Port Marmalade, Crostini\**

Highland Cured Scottish Smoked Salmon (GF)

*Russian Salad, Watercress, Cherry Tomato, Lemon*

## Main Courses

Pan Roasted "Loosebeare Manor Farm" Rump of Lamb (GF)

*Roasted Garlic, Shallots, Pan Gravy, Market Vegetables, Dauphinoise Potatoes*

Creedy Caver Duck Breast (GF)

*Pan Jus, Red Cabbage, Roasted Roots, Fondant Potato*

Fillet of Cornish Sea Bass (GF)

*Lemongrass, Pepper & Tomato Salsa, Pak Choi, Sugar Snaps, Noodles*

Vegetarian Dish

*Please choose from our vegetarian options list*

All main courses are served with the chef's choice of market vegetables.

## Dessert

Sticky Toffee Pudding with Butterscotch Sauce, Honeycomb Ice cream, Caramelised Banana

Cappuccino Crème Brûlée with Shortbread\* (GF)\*

Selection of Yarde Farm Ice Creams (GF)

## Tea/Coffee and Mint Chocolate

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

## SOUP OPTIONS (V) (GF)

*PLEASE CHOOSE ONE OPTION FROM THE LIST BELOW*

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

## VEGETARIAN OPTIONS

*PLEASE CHOOSE ONE OPTION FROM THE LIST BELOW*

Spinach & Ricotta Tortellini with Tomato Sauce, Parmesan, Pine Nuts, Rocket  
Moroccan Vegetable Tagine with Jewelled Cous Cous  
Mushroom Stroganoff with Fragrant Rice (GF)  
Gnocchi, Red Pesto Sauce, Spinach, Parmesan, Pine Nuts, Rocket

## VEGAN OPTIONS (D)

Seasonal Melon Mezze (GF)  
Sweet Potato & Falafel Fritters with Sweet Chilli Sauce  
Seasonal Soup  
-  
Vegetable & Quorn Tagine (GF)  
Massaman Thai Sweet Potato & Pepper Curry (GF)  
Roasted Seasonal Vegetable Risotto (GF)  
-  
Chocolate Truffle Tort, Mango Sorbet (GF)  
Raspberry Cheesecake, Berry Compote  
Hedgerow Berry & Apple Crumble, Dairy Free Custard (GF)

# HEADLAND BUFFET

## *selector menu*

A selection of finger food from which you can choose between 6 and 10 items

### *Price list*

6 items | £18.00 per person

8 items | £24.00 per person

10 items | £28.00 per person

Selection of Traditional Sandwiches

Smoked Salmon & Cream Cheese Crostini

Tomato & Mozzarella Crostini

Roasted Pepper & Houmous Crostini

Homemade Sausage Rolls

Cajun Chicken Wings

Cornish Pasties

Chicken Satay & Peanut Dip (GF)

Mini Pork Pies

Vegetable Spring Rolls with Hoisin Dip (V)

Satay Mushroom Kebabs (V) (GF)

Mediterranean Vegetable Quiche (V)

Spiced Potato Wedges with Garlic & Herb Dip (V)

Cod Goujons with Tartare Sauce

Tempura Prawns with Sweet Chilli Sauce

Breaded Scampi with Tartare Sauce

-

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

Massaman Thai Chicken Curry & Fragrant Rice | **£7 per person**

Seafood Paella | **£8 per person**

## HEADLAND BBQ BUFFET

*£28.00 per person*

6oz Beef Burgers  
Soft Baps  
Caramelised Onions  
Tomato Relish  
Gherkins  
Monterey Jack Cheese Slices  
Honey Roast Pork Sausages  
Hot Dog Rolls  
Mustards  
Cajun Spiced Chicken Drum Sticks  
BBQ Pulled Pork Shoulder  
Green Planet Burgers  
Satay Mushroom Kebabs  
Buttery Baked Corn On The Cob  
Spiced Potato Wedges  
Coleslaw  
Tomato & Red Onion Salad  
Mixed Leaves

## ULTIMATE HEADLAND BBQ BUFFET

*£39.00 per person*

6oz Beef Burgers  
Gourmet Rolls  
Monterey Jack Cheese Slices  
Tomato & Caramelized Onion Chutney  
Gherkins  
Honey Roast Sausages  
Hot Dog Rolls  
Onions  
Mustards  
Korean Chilli, Sesame & Honey Split Roast Chicken  
Thai Pork & Pineapple Skewers  
Sweet Chilli King Prawn Bruschetta Skewers  
Green Planet Burgers  
Satay Mushroom Kebabs  
Buttery Baked Corn On The Cob  
Baked Jacket Potatoes  
BBQ Baked Beans  
Gourmet Coleslaw  
Tomato & Red Onion Salad  
Mixed Leaves