

FUNCTIONS

FOOD & BEVERAGE

THE HEADLAND HOTEL
DADDYHOLE ROAD, TORQUAY



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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

£25.50 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

£28.50 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

£30.50 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
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Vegetable & Quorn Tagine (GF)
Massaman Thai Sweet Potato & Pepper Curry (GF)
Roasted Seasonal Vegetable Risotto (GF)
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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

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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