



A very happy
MOTHER'S DAY

SUNDAY 10TH MARCH
from 12-3pm

£29.95 PER PERSON
3 courses

H **THE HEADLAND HOTEL**
DADDYHOLE ROAD, TORQUAY

Starters

SPICED LENTIL SOUP (PB) (GF)

Lemongrass, Toasted Pumpkin & Sunflower Seeds

HEADLANDS CHICKEN & CHORIZO TERRINE (GF)* (D)

Pear & Ginger Chutney, Pickled Vegetables, Pea Shoots, Crostini*

SEAFOOD COCKTAIL (GF) (D)

Prawns, Highland Cured Smoked Salmon, Brixham Crab Mayonnaise

COURGETTE & GOATS CHEESE MOUSSE (V) (GF)

Wild Rocket, Parmesan, Pesto Dressing

Mains

ROAST 'STAPLEGROVE FARM' SIRLOIN OF BEEF (GF)*

Devonshire Pudding*, Market Vegetables, Pan Gravy, Roast Potatoes

CREDITON CHICKEN SUPREME (GF)*

White wine sauce with Bacon & Chestnut Mushrooms, Market Vegetables, Creamed Potatoes

FILLET OF 'LOCH DUART' SALMON (GF)

Shellfish Beurre Blanc, Spinach, Tender-stem Broccoli, Creamed Potatoes

NUTLESS ROAST (PB) (GF)

Plant-Based Gravy, Market Vegetables, Roast Potatoes

Desserts

DUTCH APPLE STRUDEL (PB)* (GF)

Sultanas, Cinnamon, Vanilla Custard*

TIRAMISU (V)

Classic Italian Dessert, Coffee, Chocolate, Cream

TRIPLE CHOCOLATE TORTE (V)

Chocolate Cremeux, Honeycomb, Candied Orange

SEASONAL FRUIT SALAD (PB)* (GF)

Trewithen Dairy Double Cream*

YARDE FARM ICE CREAM (V) (GF)

Clotted Cream Vanilla, Honeycomb, Strawberry, Rum & Raisin, or Chocolate
Dairy-Free Vanilla Ice Cream available on request

To Finish

TEA OR COFFEE

Chocolate Dinner Mint

*Denotes that without this food item the dish is Gluten-Free.
For any information regarding allergies please speak to one of our restaurant staff.

GF - Gluten Free | V - Vegetarian | D - Dairy Free