

Weddings

AT THE HEADLAND HOTEL & SPA



At the Headland Hotel & Spa, enjoying food and drink is something we take very seriously. The secret of all good food is great ingredients prepared with passion. We endeavour to buy local produce wherever possible.

Our chef recommends the following menus designed to complement your perfect day. You can create your menu by **choosing up to three dishes** of each course for your Wedding Breakfast. If you have particular favourites, requests or dietary requirements, our chef is more than happy to create a bespoke menu to meet your wishes (please note this may result in 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. For pricing details, please reach out to the hotel directly.

Sparkling Wines

Prosecco, Italy 125ml

Marques de Cacaes 125ml

Champagne

H. Lanvin & Fils, France 125ml

House Red & White Wine

175ml

Cocktails and Soft Drinks

Pimms & Lemonade

Bucks Fizz 125ml

Sparkling Cassis 125ml

Sangria

Fruit Juice

STARTERS

Homemade Soup (V) (GF) (See soup options)

*Garlic & Herb Croutons**

Chicken Liver & Brandy Parfait (GF)

*Red Onion Marmalade, Pea Shoots, Crostini**

Pulled Ham Hock Terrine (GF)

*Pickled Vegetables, Cider & Apple Chutney, Crostini**

Chicken & Chorizo Terrine (GF)

*Spicy Tomato & Caramelized Onion Chutney, Crostini**

Classic Prawn Cocktail (GF)

Baby Gem, Marie Rose Dressing

Highland Cured Scottish Smoked Salmon (GF)

Russian Salad, Watercress, Cherry Tomato, Lemon

Brixham Crab Tian (GF)

Caviar Dressing, Cucumber, Tomato

Tomato En Croute (V)

Vine Plum Tomato, Red Onion Marmalade, Mozzarella, Rocket

Melon Mezze (V) (GF)

Cantaloupe, Gala, Watermelon, Berries

Mushroom Tartlet (V)

Chestnut Mushrooms, Goats Cheese, Sun Blushed Tomatoes, Rocket

**Denotes that without this food item, the dish is Gluten Free*

MAINS

Pan Roasted "Loosebeare Manor Farm" Rump of Lamb (GF)
Roasted Garlic, Shallots, Pan Gravy, Market Vegetables, Dauphinoise Potatoes

Crediton Chicken Supreme (GF)
Wild Mushroom & Bacon Sauce, Market Vegetables, Potato Rosti

Roast "Staplegrave Farm" Sirloin of Beef (GF)
Devonshire Pudding, Roasted Shallots, Market Vegetables, Potatoes, Pan Gravy*

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

Loch Duart Fillet of Salmon (GF)
Hollandaise Sauce, Buttered Spinach, Fine Beans, Samphire, Creamed Potatoes

Fillet of Cornish Sea Bream (GF)
Tomato, Olive & Pepper Salsa, Fine Beans, Mangetout, Crushed New Potatoes

Wild Mushroom Tortelloni (V)
Tomato Sauce, Spinach, Pine Nuts, Parmesan, Rocket

Butternut Squash Risotto (GF) (V)
Roasted Squash, Parsnip Crisps, Poached Hens Egg, Parmesan, Pea Shoots

Homity Pie (V)
Garden Vegetables, Mature Cheddar, Herbs

**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)



DESSERT

Strawberry Mousse (GF)

Strawberries, Chantilly Cream

Sticky Toffee Pudding (V) (GF)

Butterscotch Sauce, Caramelized Banana, Honeycomb Ice Cream

Chocolate Mousse (GF)

Black Cherries, Chocolate Mousse, Chantilly Cream

Lemon Posset (V) (GF)*

*Blackcurrant Compote, Shortbread**

White Chocolate & Raspberry Cheesecake (V)

Chocolate Sauce, Iced Raspberries

Tropical Panna Cotta (GF)*

*Tropical Fruit Salsa, Mango, Shortbread**

Hedgerow Berry & Apple Crumble (GF)*

Vanilla Bean Custard

Seasonal Fruit Salad (V) (GF)*

Trewithen Dairy Double Cream

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

Three course Wedding Breakfast with tea/coffee & mint chocolate

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**Denotes that without this food item, the dish is Gluten Free*

HEADLAND BUFFET

selector menu

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

For pricing details, please reach out to the hotel directly.

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

Seafood Paella

HEADLAND BBQ BUFFET

For pricing details, please reach out to the hotel directly.

6oz Beef Burgers
Soft Baps
Tomato Relish
Gherkins
Monterey Jack Cheese Slices
Honey Roast Pork Sausages
Hot Dog Rolls
Caramelised Onions
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

For pricing details, please reach out to the hotel directly.

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

