

Loose leaf teas

All our teas are supplied by The Cornish Tea Company. Crafted from whole leaves of the finest tea, loose leaf is the freshest, most authentic and satisfying way to enjoy tea.

Green tea: *Asian green*

Black teas: *breakfast, decaf breakfast, Darjeeling,*

Lapsang Souchong, chai spice, Earl Grey

Infusions: *chamomile, red berry, peppermint,*

lemon verbena, orange & passionfruit

Hot drinks

Macchiato

Espresso

Flat white

Americano

Cappuccino

Latte

Mocha

Hot chocolate / white hot chocolate

The 'works' hot chocolate *whipped cream,*

marshmallows and sprinkles

Soft drinks

Juice

Apple, orange, cranberry, pineapple £3.35

Frobishers Fruit Fusion

Apple & raspberry £3.35

Apple & mango £3.35

Orange & passion fruit £3.35

Healey's Farm Soft Drinks

Avalade traditional lemonade £3.35

Avalade sparkling apple £3.35

Softs

Coca-Cola, Diet Coke, lemonade

Belvoir elderflower pressé £3.35

Bottled still or sparkling water £3.35

Fever Tree (premium, light, £3.35

Mediterranean, ginger beer, £3.55

lemonade, ginger ale, soda)



For full terms and conditions please view the website

www.headlandhotel.co.uk

The Headland, Fistral Beach, Newquay, Cornwall, TR7 1EW

+44 (0) 1637 872 211 | reception@headlandhotel.co.uk

January 2024 / 1

Restaurant

RenMor

AFTERNOON TEA

2pm – 4pm

Feast on full afternoon tea with fancy cakes, delicious sandwiches, and homemade scones with oodles of Cornish clotted cream and jam. Add a little more sparkle to the occasion with a flute of champagne or an afternoon tea cocktail.

Sit back and enjoy afternoon tea with a stunning view across the Atlantic, where lavish tea parties have been thrown for almost a century.

Afternoon tea

£34.50 per person


Savoury:

Davidstow cheddar and red onion gougère
Piquillo pepper and basil tart

A selection of homemade finger sandwiches on artisan bread:

Rosedown egg mayonnaise and cress on white
Davidstow cheddar and chutney on granary
Honey roast ham and mustard on white
Smoked salmon, lemon, and soft herbs on granary

The most important part:

Homemade fruit and plain scones with lashings of
Cornish clotted cream and Cornish strawberry jam 

Indulge in a selection of pastries inspired by the season:

Tiramisu macaron
Mora farm pumpkin and carrot gâteau
Manjari chocolate and clementine delice
Blackberry and apple éclair

TREAT YOURSELF

to a glass of champagne. Go on!

£15

Vegetarian afternoon tea

£34.50 per person


Savoury:

Davidstow cheddar and red onion gougère
Piquillo pepper and basil tart

A selection of homemade finger sandwiches on artisan bread:

Rosedown egg and cress on white
Davidstow cheddar and chutney on granary
Cucumber with dill crème fraîche on white
Romesco, piquillo peppers & hazelnut butter on granary

The most important part:

Homemade fruit and plain scones with lashings of
Cornish clotted cream and Cornish strawberry jam 

Indulge in a selection of pastries inspired by the seasons:

Tiramisu macaron
Mora farm pumpkin and carrot gâteau
Manjari chocolate and mandarin delice
Blackberry and apple éclair

 Vegetarian  Vegan  Gluten free  Dairy free

If you have any allergies please inform your server so
that we may take good care of your requirements.

For our younger guests

£17.50 per child


Savoury:

Sausage roll
Red pepper and basil quiche

A selection of homemade finger sandwiches on artisan bread:

Honey roast ham on white
Davidstow cheddar and chutney on granary
Strawberry jam on white

The most important part:

Homemade fruit and plain scones with lashings of
Cornish clotted cream and Cornish strawberry jam 

Indulge in a selection of pastries inspired by the season:

Blackberry and apple éclair
Chocolate and orange delice
Watermelon and grape brochettes

Tea/juice/water/milk/soft drink

Vintage afternoon tea parties

£39.50 per person

PERFECT FOR BABY SHOWERS, HEN PARTIES & BIRTHDAY CELEBRATIONS

Our vintage tea parties are designed for indulgence with a hint of glamour

One of our private lounges will set the
sumptuous scene for your party, classically
decorated with vintage crockery and silver.

Relax as our staff serve luxurious loaded
cake stands with all things sweet and fancy.
Upgrade to fizz by selecting one of our local
sparkling wines or a bottle of champagne.

Pre-booking is essential. Please speak to
our Events team on **+44 (0)1637 872 211**.