

*Headlam Hall*  
*Hotel – Spa – Golf*

*Welcome to the Restaurant at Headlam Hall*

*Head Chef – Austen Shaw*

*All our dishes are carefully prepared using high quality, fresh ingredients*

*We have listed our principal suppliers as follows:*

*Deerness Valley Meats – Esh Winning*

*W Hodgson Seafood – Hartlepool*

*Acorn Organic Dairy - Archdeacon Newton*

*Teesdale Cheesemakers – Butterknowle*

*QFS Fruit & Vegetables - Teesside*

*Country Valley Foods – Teesside*

*2 Courses - £32.50*

*3 Courses - £37.50*

*(To include tea/coffee and mince pies)*

*If you have any special dietary requirements or allergies,  
please ask a member of staff for advice*

*Please note that we add a 10% discretionary service charge*

*Sweet potato velouté with curry spices, lime leaf and coconut*

*Duck liver parfait with confit kumquats, textures of carrot and brioche*

*Grilled goat's cheese with jalapeno peppers, fennel, cashew nuts  
and a siracha dressing*

*Beetroot gravadlax with brown shrimps, dill emulsion and capers*

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*Roast breast of turkey with traditional accompaniments,  
duck fat roast potatoes and gravy*

*Miso-glazed butternut squash "bourguignon" style  
with leek and potato hash*

*Grilled fillet of sea bream, saffron potatoes, spinach,  
tenderstem broccoli and shellfish bisque*

*Roast haunch of venison, celeriac, and potato terrine,  
root vegetables and redcurrant sauce*

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*A Black Forest frangipane tart with cherry gel and crème chantilly*

*Headlam Hall Christmas pudding with poached fruits and rum sauce*

*Cinnamon crème brulee with cranberry biscuit*

*Selection of local cheeses and sourdough crackers*