

HEADLAM HALL

RURAL RETREAT

# DINNER MENU



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## PRE DINNER-BITES

**Baked Herb Focaccia Bread** *(ve)*  
with extra virgin olive oil and balsamic syrup  
£3.50

**A Selection of Continental Meats**  
£4.50

**Marinated Olives** *(ve)*  
artichokes and sun blushed tomato  
£3.50

**A Demi Tasse of Soup**  
£3.50

## TO START

**A White Onion and Butterbean Velouté** *(v)*  
with grilled halloumi cheese and Headlam  
garden herb pesto  
£7.50

**A Sun Blushed Tomato and Olive Risotto** *(v)*  
with mozzarella and basil  
£9.50

**A King Prawn Cocktail**  
poached king prawns, pickled cucumber, baby gem,  
prawn cracker and bloody Mary sauce  
£11.00

**Toasted Goats Cheese** *(v)*  
with jalapeno peppers, cashew nuts, garlic crouton  
and a creamy lime and fennel dressing  
£9.50

**A Pressed Terrine of Braised Ham Hock  
and Baby Vegetables**  
pease pudding and an English mustard mayonnaise  
£10.50

**Smoked Mackerel Pâté**  
with pickled rhubarb, ginger crème fraîche,  
seasonal leaves and sourdough  
£10.50

**A Salad of Herb Roasted Cornfed Chicken**  
cherry tomatoes, green beans, artichokes,  
croutons and a pesto dressing  
£11.00

## MAIN COURSES

**Chargrilled Fillet of Beef**  
with roasted plum tomato, spinach, wild mushrooms,  
watercress, French fries and a shallot and garlic sauce  
£30.00  
*£5.50 supplement on dinner inclusive packages*

**Roast Sirloin of Lamb**  
with dauphinoise potatoes, Provençal vegetables  
and a tomato and olive oil sauce  
£25.00

**Roast Tenderloin of Pork**  
with a cassoulet of Toulouse sausage and borlotti beans  
in a smoked paprika sauce with baby leeks  
£22.00

**Baked Fillet of Hake**  
with a soft herb crust, potato rosti, asparagus, peas  
and a brown crab crème fraîche  
£20.00

**Local Beer Battered Seabass**  
chunky chips or French fries, pea purée,  
tartare sauce and lemon  
£18.50

**Pan Fried Chalk Stream Trout**  
crushed potatoes, baby gem, spinach, tenderstem  
broccoli, almonds and a white wine sauce  
£19.50

**A Sweet Potato Dahl** *(ve)*  
with cauliflower rice, flatbread and onion bhaji  
£16.50

**Tagliatelle Pasta** *(ve)*  
with Mediterranean vegetables, tomato and  
olive sauce and vegan feta cheese  
£16.50

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## SIDE ORDERS

*Additional to dinner inclusive packages*

Triple Cooked Chips - £4.00

French Fries - £4.00

Headlam Garden Salad - £4.00

Buttered Green Vegetable - £4.00

## DESSERTS

**A Honey Pannacotta**  
Pimm's jelly, soft fruits and granola  
£8.00

**A Strawberry and Pistachio Pavlova**  
with passionfruit gel  
£8.00

**Crêpe Suzette**  
classic crepes served warm in a orange and  
Grand Marnier sauce with vanilla ice cream  
£8.00

**A Selection of Local Cheeses**  
fresh fruit, celerly, chutney and artisan sourdough crackers  
£10.00

*£2.00 supplement on dinner inclusive packages*

**A Dark Chocolate and Raspberry Tart**  
with fresh raspberries and a raspberry sorbet  
£7.50

**Crème Brûlée**  
with biscotti  
£8.00

**Warm Banana Cake**  
with salted caramel sauce and banana ice cream  
£8.00

**Head Chef: Austen Shaw**

**Principal Suppliers to Headlam Hall Kitchens:**

**Deerness Valley Meats – Esh Winning**

**W Hodgson Seafood - Hartlepool**

**Acorn Organic Dairy – Archdeacon Newton**

**Teesdale Cheesemakers – Butterknowle**

**QFS Fruit and Vegetables – Teesside**

**Country Valley Foods – Teesside**

We also use produce from our own kitchen gardens in season.

If you have any special dietary requirements or allergies, please speak to a member of the team.

*(v) Vegetarian dish (ve) Vegan dish*

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