

HEADLAM HALL

RURAL RETREAT

DINNER
MENU



HEADLAM HALL DINNER MENU

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