

HEADLAM HALL

COUNTRY HOTEL & SPA

SUNDAY LUNCH MENU



**Head Chef
Austin 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.



HEADLAM HALL

SUNDAY LUNCH MENU

Served from 12.30pm until 2.30pm

TO START

Chef's Soup of the Day
£5.00

Yorkshire Pudding
with onion gravy
£5.00

Smoked Salmon
with lemon mayonnaise, black pepper & rocket
£8.00

Garlic Mushrooms
in a cream & brandy sauce with garlic croutons
£7.00

Goat's Cheese and Herb Garden Roulade
with baby chard, roasted nectarine, walnuts,
chicory and orange gel
£7.00

Four Tempura King Prawns
with a sweet chili dip
£9.00

Chicken Liver Parfait
with red onion marmalade & toasted baguette
£7.50

MAIN COURSES

Roast Sirloin of Beef
with Yorkshire pudding & gravy from the roast
£19.50

Roast of the Day
£17.50

Pan-fried Breast of Chicken
with buttered greens, champ potatoes, seasoning,
crispy bacon, Yorkshire pudding and thyme gravy
£16.00

Grilled Seabass
on a chive mashed potato with spinach,
served with a white wine & dill sauce
£16.00

Vegetarian Dishes of the Day
£14.50

DESSERTS

Hot Pudding of the Day
£6.00

Vanilla Pannacotta
with berries & shortbread
£6.00

Fresh Fruit Salad & Cream
£6.00

Chocolate Fudge Cake
with white chocolate ice-cream
£6.00

Sticky Toffee Pudding
with ice-cream & toffee sauce
£6.00

Cheese & Biscuits
£8.00

Tea/Coffee with Mints
£2.00

Please note that we add a 10% discretionary service charge

