

The Hannafore Point Hotel
Headland Restaurant

Sample Menu

To Start

Bruchetta of Chicken Liver Pate with Rocket and Parmesan

Smoked Halibut and Chive Tian

Vegetable Tempura with Chilli Jam

Roasted Tomato and Basil Soup

For Main Course

Oven Baked Pave of Hake

Served with Pea and Asparagus Risotto and Parmesan Crisps

Oven Baked Skate Wing

With Herb Crushed Potatoes, Tender Stem Broccoli, Sundried Tomatoes, Pea Puree served with Prawn Butter

Pan Seared Duck Breast

With Braised Red Cabbage, Garlic Roasted Potatoes, Baby Carrots, Crisp Parma Ham and Plum Sauce

Braised and Pressed Belly Pork

With Red Onion and Thyme Rosti, Baby Corn, Caramelised Apple, Wholegrain Veloute

Somerset Brie and Beetroot Tart

Served with Salad, Buttered New Potatoes

Starter - £5.50

Main - £19.90

Dessert - £5.50

Three Courses - £30.00

A minimum of two courses required to eat in the Dining Room
For one course only a supplement of £3.95 will be added

48 hours' notice is required to pre-order Lobster. There will also be a supplement according to market prices. Please order at Reception when booking your table, thank you. Should you prefer your food cooked more plainly; then please do not hesitate to ask



If you require any information regarding the allergenic ingredients in our food, please ask a member of staff