

**Hannafore Point Hotel & Spa**  
**Headland Restaurant**  
**Sample Menu**

**Starters**

Roast Tomato & Red Pepper Soup

Lobster & Crab Cannelloni with a Bisque Foam, Green Peas, and Bacon Crumb

Venison Ragout Linguine with Parmesan and Herb Oil

Smoked Salmon Roulade filled with Prawns, Dill and Lemon Cream Cheese

Crispy Chickpea Falafel with Red Pepper Humus and Watercress Salad

**Mains**

Pan-fried Fillet of Seabass with a Romesco Sauce, New Potatoes, Tenderstem Broccoli and Green Peas

Braised Beef Feather-blade with Potato Terrine and Savoy Cabbage,  
Glazed Carrot and Pearl Onion Gravy

Paupiette of Local Plaice with a Prawn & Crab Mousseline, New Potatoes, Tenderstem Broccoli and  
Hollandaise Sauce

Baked Camembert with an Apple, Watercress & Candied Hazelnut Salad,  
a Red Onion Marmalade and Toasted Sourdough

**Desserts**

White Chocolate & Raspberry Cheesecake with Raspberry Sorbet

Warm Apple Pie with Clotted Cream

Pecan Pie with Salted caramel Ice-cream

Cheese Board: a selection of Cheeses with Homemade Chutney, Quince Jelly, Grapes and Candied  
Walnuts  
(Cornish Blue, Cornish Yarg, Davidstowe Mature Cheddar, Brie and Goats Cheese) £5.00 supplement

2 courses - £36.00

3 courses - £44.00

**Food Allergies & Intolerances**

Please speak to our staff about the ingredients in your meal when making your order.  
Please be aware whilst every care will be taken, we cannot guarantee no trace of allergen products in dishes.  
Weight is based on raw meat. Fish bones may be present in fresh fish dishes.

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