

HEADLAM HALL

COUNTRY HOTEL & SPA

# DINNER MENU



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## TO START

**Chefs Homemade Velouté of the Day**  
£7.00

**Spiced Vegetable Bhaji** *(v)*  
with a spiced tomato and Headlam orchard apple chutney  
and natural yoghurt  
£9.00

**Duck Liver Parfait**  
with a port and redcurrant jelly, sourdough bread and  
roasted plum  
£9.50

**Twice Baked Smoked Bacon and Vintage Cheddar Souffle**  
£9.00

**Beetroot Risotto**  
with beetroot gravadlax, White Hilton cheese  
and fresh horseradish  
£10.00

**Seared King Scallops**  
with a cauliflower puree, capers, black pudding  
and a curry oil  
£11.50  
*£2.00 supplement on dinner inclusive packages*

**Roasted Butternut Squash** *(ve)*  
sage and lemon quinoa salad, with vegan feta,  
pumpkin seeds and olive oil  
£9.00

## MAIN COURSES

**Chargrilled Fillet of Beef**  
potato and beef dripping terrine, tomato, wild mushroom  
and a peppercorn sauce  
£29.00  
*£5.00 supplement on dinner inclusive packages*

**Roast Loin of Venison**  
mini venison cobbler, a game sausage roll, red cabbage,  
carrot and truffle mash  
£25.00

**Roast Breast of Cornfed Chicken**  
with a stock pot risotto, baby leeks and savoy cabbage  
£22.00

**Local Beer Battered Fillet of Seabass**  
chunky chips or French fries, pea puree,  
lemon and pickled onion  
£19.50

**Roast Loin of Cod**  
wrapped in Serrano ham with Thai spiced prawn and  
potato curry and scallop crackers  
£19.50

**Baked Smoked Haddock**  
duchess potato, spinach, celeriac, and an English  
mustard cream  
£19.50

**Spiced Potato, Chickpea and Spinach Pie** *(ve)*  
with a filo crust and root vegetables  
£16.50

**Orzo Pasta** *(v)*  
with wild mushrooms, tenderstem broccoli  
and Teesdale blue cheese  
£16.50

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## SIDE ORDERS

*Additional to dinner inclusive packages*

**Roasted Root Vegetables** - £4.00  
**French Fries with Parmesan and Sea Salt** - £4.00  
**Triple Cooked Chunky Chips** - £4.00  
**Buttered Spinach and Wild Mushrooms** - £4.00

## DESSERTS

**Caramelised Apple Cheesecake**  
apple compote and Pedro Ximenez  
£7.50

**Warm Cherry Bakewell**  
with vanilla ice cream and candied nuts  
£7.50

**Warm Sticky Toffee Pudding**  
rum sauce, and banana ice cream  
£7.50

**Chocolate Pavé**  
with blackberry gel and poached berries  
£7.50

**Iced Nougatine Parfait**  
with amaretto biscuits and chocolate sauce  
£7.50

**A Selection of Local Cheeses**  
Cotherstone, White Hilton, Teesdale Blue, Doris and  
Barney Brie. Served with biscuits and chutney  
£9.50  
*£2.00 supplement on dinner inclusive packages*

**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.