

Sunday Lunch Menu

Sunday lunch at Headlam Hall is something of an institution. An authentic and traditional experience in this fabulous Jacobean country house. Enjoy pre-lunch drinks in the relaxing lounges and bar and an after-lunch stroll around the beautiful gardens when the weather permits. We use the best of locally sourced ingredients including produce from our own kitchen garden to offer a combination of traditional Sunday roasts as well as some more contemporary dishes. Served 12pm-2.30pm with private dining rooms available for special occasions.

STARTERS

Homemade soup of the day £7.00

Tempura king prawns with a sweet chilli dip and dressed leaves £11.00

Duck liver parfait with seasonal fruits and toasted brioche £11.00

Burrata cheese with heritage tomatoes, olives, and pesto £10.00

Home-cured Sea trout, citrus mayonnaise, crispy capers, caviar, and baby leeks £11.00

Homemade Yorkshire pudding with a rich onion gravy £7.00

MAIN COURSES

Roast sirloin of Deerness Valley beef, Yorkshire pudding, roast potatoes, seasonal vegetables, and gravy £23.00

Chef's roast of the day with seasonal accompaniments £21.00

Baked fillet of North Sea cod, herb-crushed potatoes, spinach, peas, and a tomato hollandaise £20.00

Roast breast of chicken, bubble and squeak, Yorkshire pudding, homemade seasoning, and seasonal vegetables £19.00

Wild mushroom and asparagus risotto, parmesan, and a rocket salad £17.00

Vegetarian dish of the day £17.00

SIDE ORDERS

Seasonal vegetables £4.00

Duck fat roast potatoes £4.00

Mashed potato £4.00

Cauliflower cheese £4.00

Garden salad £4.00

DESSERTS

Cheese and biscuits £10.00

Sticky toffee pudding, toffee sauce, popcorn, and vanilla ice cream £9.00

Basque cheesecake, apricots, and honey £9.00

Limoncello tiramisu, lemon curd, white chocolate, and matcha tea £9.00

Hot pudding of the day £8.00

Special dessert of the day £8.00