

The magnificent Grand Ballroom with all its original splendour, is one of the hotels most prized attributes. The beautiful ceiling and original murals and furnishings can't fail to transport you back to the delightfully decadent times of the 1930's.

The spectacle of everyone dressed for dinner in black tie, glamorous attire and original 1920's and 1930's glad rags, is what lasting memories are made of. The ambience this unique setting creates is one of a kind. After dinner, you may even be enticed onto the dancefloor by the light tinkling of the ivories of our grand piano and the infectious sound of live jazz. Time to throw caution to the wind and let your hair down.

Our carefully compiled dinner menu is of the highest quality and all ingredients are sourced as locally as possible, to ensure the freshest and tastiest dishes are served at all times. Fish and meat are bought from local fisherman and butchers, fruit and vegetables from local farmers and fresh cheeses are delivered daily to the island.





COCKTAILS & CANAPÉS

ENTRÉES



Devon Forrest Fungi soup* **£18.00**

– D –

Cauliflower cheese
- cauliflower cream,
parmesan crisp, pangritata*

£18.00

– D –

Guinea fowl terrine, Foie gras ganache, apricot purée, fig toast*

£18.00

– D –

Pan fried scallops, chorizo, lemon, cannelini beans, pepper sauce

£18.00

– D –

Pigeon breast, onion tart, beetroot purée, baby beets

£18.00

– D –



PLATES



Pan fried herb, potato gnocchi, pumpkin, chestnuts, wild mushrooms, parmesan*

£18.00

- D -

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John Dory, choux gnocchi, spinach, brown shrimp, Muscatel butter sauce*

£18.00

- D -

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Smoked haddock, leek fondue, pomme puree, watercress sauce*

£18.00

– D –

Sladesdown Farm duck breast, baby beetroot, confit leg bon bon, Cavolo nero, mulled wine reduction

£18.00

– D –

West Country lamb rump, fondant potato, celeriac purée, golden raisins, pinenuts, purple sprouting broccoli, Merlot reduction

£18.00

- D -

DESSERTS



Dark chocolate cremeux, burnt orange purée, white chocolate sorbet*

£18.00

– D –

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Poached rhubarb, Amaretti parfait*

£18.00

– D –

Lemon tart, crème fraiche sherbet

£18.00

– D –

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Bramley apple crumble & salted caramel baked Alaska

£18.00

– D –

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The Truffler brie, Devon Blue, Curworthy cheddar, crisp bread

£18.00

– D –

CAFETIERE COFFEE OR TEA & PETIT FOURS We make every possible effort to accommodate any dietary requirements.

Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes.

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Ask us about our local suppliers – many of whom welcome visitors to their farms/outlets. The main ingredients, where marked with an *, are sourced within 30 mile's radius.

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C: Custaceans | CE: Celery
D: Dairy | E: Eggs | F: Fish
P: Peanuts | G: Gluten
L: Lupin | N: Nuts
MO: Molluscs
MU: Mustard | S: Soya

SD: Sulphur dioxide
SE: Sesame seeds