



THE  
**GRAND BALLROOM**  
BURGH ISLAND



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 Executive Chef, Craig Davies, draws influences from European flavours and techniques, whilst also showcasing the true authenticity of British cuisine. Textures and presentation all play an integral part in creating exciting new dishes served in all the splendour of a secluded Art Deco island retreat.

Our ethos is to embrace originality, providing you with a unique dining experience. Our team of chefs pride themselves on preparing inspiring dishes, created from sustainably sourced ingredients selected from quality suppliers locally and throughout the UK.





## STARTER



### **Carrot & Coconut Soup**

Pain d'épice, Szechwan glaze

D\* | E\* | G\* | V | VG\*

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### **Shallot Tatin**

Lemon thyme, cider caramel, walnut,  
celery, apple, chicory

CE | G | N | V | VG\*

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### **Severn & Wye Smoked Salmon Roulade**

Exmoor caviar, salmon caviar, brown shrimp  
lemon crème fraiche, cucumber & dill



F | C | SD | D\* | G\*

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### **Duck & Port Liver Parfait**

Caramelised brioche, Lyonnaise onion,  
Agên prune, nasturtium

D | E | SD | G\*





## MAIN COURSE



### **Celeriac Lasagne**

Wild mushroom ragu, garlic crostini,  
Kombu dashi  
CE | G | S | V | VG\*



### **Fish á la Pie**

Smoked haddock, prawns, mussels,  
duchess potatoes, quail egg,  
tarragon mustard sauce  
F | M | C | D | E | SD | MU



### **Guinea Fowl**

Parsnip, five spice honey, sprouts, pancetta,  
medjool date, lemon thyme & cider jus  
SD



### **Chateaubriand**

Kalettes, chantenay carrots, pomme frites,  
Béarnaise sauce  
D | E | SD





## DESSERT



### **Manjari Chocolate**

Banana, peanut

P | S | V | VG



### **Ice Cream Sandwich**

Cashew nut sable, dulce de leche

G | E | D | N | SD



### **Calvados Baba**

Apple compote, lemon Chantilly

D | E | G | SD | V



### **Egg Custard Tart**

Lemon thyme & buttermilk

G | E | D



### **Petit Fours**

Served with origin coffee or tea





## ARTISAN CHEESES



### **Cornish Yarg**

A striking cows milk, nettle- wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yogurt  
Truro, Cornwall - England



### **Devon Blue**

From the cheddar family, unpasteurised cow's milk which typically boasts a smooth, densely creamy texture, fruity & nutty, strong taste with dominant flavours.  
Totnes, Devon - England



### **Tunworth**

A Camembert-style cheese characterised by truffley, garlicky and vegetal flavours.  
Soft and creamy textured paste.  
Basingstoke, Hampshire - England



### **Ticklemore**

A goat's milk cheese combines light and gentle lemony flavours with herbaceous notes that deepen with age. It has a chalky texture beneath its stark white rind.  
Totnes, Devon - England



### **Sheep Rustler**

A semi hard Ewe milk cheese. The flavour is warm and nutty with a lingering hint of sweetness.  
Shepton Mallet, Somerset - England

All served with  
Sourdough & crackers, fig Chutney

**£15 SUPPLEMENT**



# BURGH ISLAND

HOTEL

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. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.

C: Crustaceans | 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

\* Labelled dishes can be adapted to dietary requirements.

