



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.





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STARTER



Carrot & coconut soup

Pain d'épice, Szechuan glaze
- D* | E* | G* | SD* | V | VE* -

*125ml Arthur Metz Pinot Gris
Alsace, France
2022*

Heritage beetroot

Chicory, celery, apple, walnuts, verjus
- CE | N | MU | SD | V | VE -

*125ml Sea Change Sauvignon Blanc
Marlborough, New Zealand
2022*

Severn & Wye smoked salmon

Exmoor caviar, salmon caviar, brown shrimp
lemon crème fraîche, cucumber & dill
- C | D* | F | SD -

*125ml Sharpham Bacchus 'Stop Ferment'
Devon, UK
2022*

Duck liver & port parfait



caramelised brioche, Lyonnaise onion, orange
- D | E | G | SD -

*125ml Cramele Recas Ōrange wine
Romania
2022*

Confit chicken & pancetta terrine

celeriac & apple remoulade, Pommery, watercress
- CE | E | M | SD -

*125ml Mâcon Lugny, Les Genièvres
Burgundy, France
2018/19*





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MAIN COURSE



Risotto

Wild mushroom ragu, Modena balsamic grelots, chèvre cheese
- CE | D* | SD | S* | V | VE*-

175ml Crazy Creatures Grüner Veltliner

Austria

2022

—

Halibut

Violet artichokes á la grecque, pomme purée,
lemon & caper beurre noisette

- D | F | SD-

125ml Meursault Château de Blagny 1er Cru

Côte de Beaune, France

2017

—

Creedy Carver chicken

Potato rösti, asparagus, shimeji, Riesling Sauce

- D | SD -

175ml Chablis Domaine Duprée

Burgundy, France

2020

—

Lamb rack

Pomme Anna, fine beans, goat's yogurt, chive oil

125ml Laurent-Perrier Cuvée Rosé

France

NV

—

Devon longhorn beef fillet

Pomme frites, Chantenay carrots, Café de Paris butter

- D* | F* | MU* | SD-

175ml Joel Gott Pinot Noir

Oregon, USA

2019





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DESSERTS



Crèmeux

Mango, lychee & ginger beer

- SD | V | VE -

*50ml Château Les Mingets, Sauternes
Sauternes, France
2019*

Golden peach cheesecake

Raspberries

- D | E | G | V -

*50ml Boschendal Vin D'Or
Western Cape, South Africa
2018*

Rum Baba

Rum pineapple, lime Chantilly

- D | E | G | SD | V -


*50ml Boschendal Vin D'Or
Western Cape, South Africa
2018*

Black forest trifle

Manjari chocolate, Kirsch bavarois, morello cherry

- D | E | N | SD | V -

*50ml Elysium Black Muscat
California, USA
2021*



Petit fours

Served with Origin coffee or tea



Three-course wineflight £45



BURGH ISLAND

HOTEL

Food allergies and intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

C: Crustaceans | CE: Celery | D: Dairy | E: Eggs
F: Fish | G: Gluten | L: Lupin | MO: Molluscs
MU: Mustard | N: Nuts | P: Peanuts | S: Soya
SD: Sulphites/Sulphur dioxide | SE: Sesame
V: Vegetarian | VE: Vegan | O: Organic
X: Allergens not known

All prices include VAT

