



THE
GRAND BALLROOM
BURGH ISLAND



The magnificent Grand Ballroom with all its original splendour is one of the hotel's most prized attributes. The beautiful ceiling, original murals & 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 & original 1920's & 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 & the infectious sound of live jazz. Time to throw caution to the wind & let your hair down.

Our chefs draw influences from European flavours & techniques whilst also showcasing the true authenticity of British cuisine. Textures & 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 & throughout the UK.





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STARTER



Jerusalem artichoke velouté

chestnut, winter truffle
*125ml LaChateau Boisjoli Sancerre
Loire, France*

Smoked ham hock croquette

gribiche
*125ml LaChateau Boisjoli Sancerre
Loire, France*

Burgh Island gin cured sea trout

devilled crab, burnt lemon
*125ml Gotas Del Mar Albariño
Rias Baixas, Spain*

South Devon crab salad

brown crab vinaigrette
*125ml Gotas Del Mar Albariño
Rias Baixas, Spain*

Scallops

Pistachio butter, chives, shallot vinaigrette
125ml Sandridge Barton Clasisic Cuvee

Driftwood goat's cheese

sea herbs, fig, blackberry, spiced honey
*125ml Boschendal Sommelier Selection Chenin Blanc
Stellenbosch, South Africa*





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MAIN COURSE



Dry aged South Devon fillet beef

beef cheek, spinach, pommes aligoté, truffle jus

175ml Columbia Crest Merlot

Washington Estate, United States of America

Line caught seabass fillet

celeriac gnocchi, cavolo nero, hazelnut, roasted shallot

175ml Pinot Grigio, Feudi Di Romans

Friuli Venezia Giulia, Italy

Celeriac gnocchi

cavolo nero, hazelnut, sage oil

175ml Mâcon Lugny, Les Genièvres

Burgundy, France

South Coast cod loin

shiitake mushroom, pak choi, samphire, brown butter

175ml Chablis, Domaine Duprée

Burgundy, France

Creedy Carver duck

spiced breast, confit leg, smoked beetroot, romanesco, fondant

175ml Joel Gott Oregon Pinot Noir

California, United States of America

Winter squash risotto

smoked almond, parmesan

175ml Alma de Chile, Carmenere Reserva

Maule Valley, Chile

Three-course wine flight £65





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DESSERT



Miso caramel mousse

sesame shortbread, matcha white chocolate,
lime sorbet

50ml Courvoisier XO

Apple Charlotte

apple and Calvados compote,
burnt milk ice cream

50ml Château Les Mingets, Sauternes

Winter sun pavlova

mango crèmeux, pineapple, lime cream

50ml Boschendal vin D'or

Cranachan cheesecake

raspberry and honey cheesecake, whiskey cream

50ml Glenfiddich 12 year

Espresso Martini

chocolate crèmeux, coffee and vodka financier,
vodka caramel sauce

50ml Elysium Black Muscat



Petit fours

Handmade sweets



Served with coffee or tea
Five courses, £95 per person



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ARTISAN CHEESES



Cornish Yarg

A striking cow's milk, nettle- wrapped cheese whose delicately earthy rind gives way a buttery breakdown & crumbly core, with notes of lemon & yoghurt
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 & vegetal flavours. Soft & creamy texture.
Basingstoke, Hampshire - England

Ticklemore

A goat's milk cheese combines light & 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 & nutty with a lingering hint of sweetness.
Shepton Mallet, Somerset - England



All served with plum jam & cheese biscuits

£15 Supplement



BURGH ISLAND

HOTEL

Food allergies & intolerances

Please be aware that allergens are present in our kitchen and bar environments and so our food and drinks are prepared in areas where cross-contamination may occur. Our menu descriptions do not include all ingredients, and modifications to dishes are sometimes not possible, including the removal of ingredients.

Please make your server aware of any allergies, intolerances, or dietary requirements before placing your order.

All prices include VAT

Five courses
£95 per person

