



THE
GRAND BALLROOM
BURGH ISLAND



Celebrate Easter Sunday in timeless style with a special lunch in the magnificent Grand Ballroom on Burgh Island.

Gather with family and friends for an elegant afternoon of seasonal dining, where a beautifully prepared Easter menu showcases the finest local ingredients and classic spring flavours. Set beneath the grandeur of the ballroom, guests can relax and enjoy a leisurely lunch while the smooth sounds of a live jazz band create the perfect atmosphere for the occasion.

With sparkling sea views, exceptional cuisine, and the charm of live music, Easter Sunday on Burgh Island promises a truly memorable celebration - a wonderful way to mark the season together.

Two courses, £42 per person
Three courses, £52 per person



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STARTER



Mushroom on croute

chestnut mushrooms, garlic, parsley, sourdough

Prawn cocktail

gem lettuce, Marie Rose sauce, lemon

Smoked ham hock terrine

pickles, cold-pressed apple, brioche

Crispy hen's egg

asparagus, caper, shallot, chive oil



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R O A S T & C A T C H



English lamb leg
confit shallot, wild garlic

Slow braised ox cheek
Yorkshire pudding, horseradish

Roasted pork belly
roasted Braeburn apple, smoked bacon crumb

Nut roast
traditional garnish, red wine sauce

Fillet of sea bass
caper & lemon beurre blanc

Wild garlic & garden pea risotto
thyme, garlic, toasted smoked almonds



All mains served with roasted potatoes, cauliflower cheese,
root vegetables, and greens



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DESSERT



Salted caramel cheesecake
chocolate ganache

Sticky toffee pudding
vanilla ice cream

Chocolate brownie
chocolate ice cream

Selection of ice cream
berries, chocolate soil





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.

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Three courses, £52 per person

All prices include VAT