



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 modern British flavours & techniques whilst also combining classic ingredients and heritage dishes with global influences.

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



Crab filo tart

pickled apple, sea herbs

*125ml Wakefield Estate Riesling
Clare Valley, Australia*

Scallops, pork belly

carrot, sesame, soy

*125ml Chateaux Correaux St Veran
Burgundy, France*

Duck liver parfait

rhubarb, brioche, truffle

*125ml Vins D'alsace Arthur Metz Gewurztraminer
Alsace, France*

Cured brill

pea, mint, yoghurt

*125ml La Cheteau Boisjoli Sancerre
Loire, France*

Morell mushroom



wild garlic, summer truffle

*125ml Sandridge Barton Pinot Noir
Devon, England*

Fennel tart

filo pastry, courgette, feta, spring herbs

*125ml Petrarinusa Organic Pinot Grigio
Sicilia, Italy*





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MAIN COURSE



Duo of lamb

lamb breast, lamb cutlets, peas, asparagus, mint

*175ml Recantos Lisboa Reserva
Lisboa, Portugal*

West Country beef fillet

suet pudding, celeriac, spinach, red wine jus

*175ml Chianti Classico Docg Sant'ilario
Tuscany, Italy*

Cauliflower steak

hazelnut butter, aubergine puree, carrot puree, pickled vegetables

*175ml Wakefield Chardonnay
Adelaide Hills, Australia*

Sea Bass

tomato, aubergine, almonds, courgette

*175ml Les Roches Saintes Aop Picpoul De Pinet
Languedoc, France*

Spring vegetable risotto

asparagus, peas, wild garlic, Gran Levanto

*175ml Cloudy Bay Sauvignon Blanc
Marlborough, New Zealand*

Market fish

crab butter sauce, cabbage, lemon

*175ml Bernard Michaut Chablis 1er Cru
Burgundy, France*



Three-course wine flight £70PP



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DESSERT



Miso caramel mousse

sesame shortbread, matcha white chocolate,
lime sorbet

50ml Courvoisier XO

Panna cotta

pistachio, raspberry, meringue

50ml Château Les Mingets, Sauternes

Sun pavlova

mango crémeux, pineapple, lime cream

50ml Boschendal vin D'or

Cranachan cheesecake

raspberry and honey cheesecake, whiskey cream

50ml Glenfiddich 12 year

Espresso Martini

chocolate crémeux, coffee and vodka financier,
vodka caramel sauce

50ml Elysium Black Muscat



Petit fours

Handmade sweets




Served with coffee or tea





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AFTER DINNER



Cheese course

A selection of three Westcountry Cheeses,
Artisan crackers, preserves

£18PP Supplement



SEE NO, HEAR NO, DATE NO

Perfect as an aperitif or to conclude
dinner in style. Our creamy Sticky
Toffee Pudding inspired cocktail will
tantalise your tastebuds. With
homemade date purée, toffee
vodka and crème de cacao. It's a
real treat!

£15



JAZZY JAFFA ESPRESSO MARTINI

The classic pairing of chocolate
and orange brings a jazzy, upbeat
rhythm to your day. The perfect
harmony of coffee, cocoa and
bright citrus notes make this drink
both elegant and decadent.

£15



HIBERNATION

Agatha's preferenté – a nutty
blanket of ingredients including
cream, coffee, Baileys and
amaretto.

£14





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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
£95PP

