

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 carefully compiled dinner menu is of the highest quality and all ingredients are sourced as locally as possible, to ensure the freshest and tastiest dishes are served at all times. Fish and meat are bought from local fisherman and butchers, fruit and vegetables from local farmers and fresh cheeses are delivered daily to the island.





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**COCKTAILS &  
CANAPÉS**

**ENTRÉES**



Devon Forrest Fungi  
soup\*

–

Cauliflower cheese  
– cauliflower cream,  
parmesan crisp,  
pangritata\*

–



Guinea fowl terrine, Foie  
gras ganache, apricot  
purée, fig toast\*

–

Pan fried scallops,  
chorizo, lemon, cannellini  
beans, pepper sauce

–

Pigeon breast, onion tart,  
beetroot purée, baby  
beets





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**PLATES**



Pan fried herb, potato  
gnocchi, pumpkin,  
chestnuts, wild  
mushrooms, parmesan\*

–

John Dory, choux  
gnocchi, spinach, brown  
shrimp, Muscatel butter  
sauce\*

–

Smoked haddock, leek  
fondue, pomme puree,  
watercress sauce\*

–

Sladesdown Farm duck  
breast, baby beetroot,  
confit leg bon bon,  
Cavolo nero, mulled wine  
reduction

–

West Country lamb  
rump, fondant potato,  
celeriac purée, golden  
raisins, pinenuts, purple  
sprouting broccoli,  
Merlot reduction

**DESSERTS**



Dark chocolate cremeux,  
burnt orange purée,  
white chocolate sorbet\*

–

Poached rhubarb,  
Amaretti parfait\*

–

Lemon tart, crème fraiche  
sherbet

–



Bramley apple crumble  
& salted caramel baked  
Alaska

–

The Truffler brie, Devon  
Blue, Curworthy cheddar,  
crisp bread

**CAFETIERE  
COFFEE OR  
TEA & PETIT  
FOURS**





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.

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Ask us about our local suppliers – many of whom welcome visitors to their farms/ outlets. The main ingredients, where marked with an \*, are sourced within 30 mile's radius.

