

# NEW YEAR EVE 2023

## DECA-DANCE PARTY

Join us for a truly unmissable night of champagne, fine dining, and dancing through the decades to the totally unique Sweet & Lowdown band.

The celebrations begin in The Pavilion at 7.00pm with a glass of champagne, rock and rolling canapes and a 5-course fine dining menu. Champagne at midnight followed by fireworks by the lake.

### Starters

Sussex tomato and flamed red pepper velouté, ciabatta olive crisp (vegan)  
Atlantic prawn and Cornish crab cocktail, avocado, gem lettuce, coral tuille  
Braised crispy pork cheeks, smoked onion ketchup, dressed chicory

### Fish Course

Mi-Cuit of chalk stream trout, crème fraiche, lime, popped wild rice, keta caviar

### Sorbet

Champagne Sorbet

### Mains

Pink roasted fillet of beef, herb and bone marrow crust, potato puree, wild mushroom fricassee  
Sutton Hoo Chicken breast, heritage carrots, confit leg croquette, thyme jus  
Pan fried fillet of halibut, samphire, champagne butter sauce, braised fennel  
Leek, chestnut and spinach pithivier, sauteed girolles, cashew nut cream (Vegan)

### Desserts

Glazed apple tart tatin, Tahitian vanilla bean ice cream  
Smoked Belgian chocolate delice, espresso ice cream, passionfruit  
Selection of Sussex cheese, fine biscuits, apple and sultana chutney

SUNDAY 31ST DECEMBER 2023  
£119 PER PERSON



# NEW YEAR PACKAGE

We are offering an exclusive 2-night residential package including;

Saturday 30th December 2023

-Music Room-  
Welcome Afternoon Tea

-Orangery Restuarant-  
3-Course Dinner

Sunday 31st December 2023

- Orangery Restaurant-  
Full-English Breakfast  
Light Lunch Buffet

-Pavilion Suite-  
New Year's Eve Deca Dance Party Ticket

Monday 1st January 2024

-Orangery Restaurant-  
Full-English Breakfast

Safe Travels!

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Small Double for single occupancy £490  
Small Double or Standard room £760 per couple  
Executive room £820 per couple  
Junior Suite £860 per couple  
Lake Suite £920.00 per couple



**Powder Mills**

HOTEL & RESTAURANT

# New Year 2-Night Package Menus

Saturday 30th December 2023

## Starters

Jerusalem artichoke velouté, Sussex cheddar beignets, crispy sage (vegan)  
Treacle cured salmon, pickled cucumber, avocado, wasabi  
Whipped duck liver parfait, homemade brioche, fresh figs

## Mains

Braised belly of pork, caramel apple, celeriac puree, creamed hispi cabbage  
Pink Roasted lamb rump, potato gratin, minted pea & broad bean fricassee  
Baked fillet of sea bream, saffron and steamed clam risotto, seaweed tempura  
Butternut squash and roasted pumpkin risotto, almond pesto, dressed rocket (Vegan)

## Desserts

Clementine scented crème brûlée, mulled wine and pear sorbet, sablé biscuits  
Raspberry and white chocolate entremet, strawberry clotted cream ice cream  
Selection of Sussex cheese, fine biscuits, apple and sultana chutney

Sunday 31st December 2023

## Starters

Sussex tomato and flamed red pepper velouté, ciabatta olive crisp (vegan)  
Atlantic prawn and Cornish crab cocktail, avocado, gem lettuce, coral tuille  
Braised crispy pork cheeks, smoked onion ketchup, dressed chicory

## Fish Course

Mi-Cuit of chalk stream trout, crème fraiche, lime, popped wild rice, keta caviar

## Sorbet

Champagne sorbet

## Mains

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## Desserts

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