

**Saturday 10th  
February 2024**  
6 pm - 10 pm  
(last order 8.45pm)

Come and join us for a very special Valentine's dinner.

Share the love with our romantic 5-course Valentine's dinner in the 2 AA Rosette award winning, Orangery Restaurant with Mel Hayes who will perform music during your special time.



# MENU

## *Special Valentine*

£68.00pp\*

with A Glass of Champagne

### AMUSE-BOUCHE

Dorset Crab, Lemon and Dill Bon  
Bon, Lovage mayonnaise

Vegan Alternative:  
Garden Herb and Plant Based Cheese  
Bon Bon, White bean & Preserved  
Lemon Puree

### STARTERS

Sussex Heirloom Tomato and Flamed  
Red Pepper Velouté, Ciabatta Olive  
Crisp, Basil Textures (vg)

South Coast Lobster and Atlantic  
Prawn Cocktail, Whipped Avocado,  
Gem Lettuce, Coral Tuille

Carpaccio of Ashdown Venison Loin,  
Smoked Onion Ketchup, Beer Pickled  
Mushroom, Brioche

### PALATE CLEANSER

Lime & Mint Tonic Sorbet

### MAINS

Sirloin of 40 Day Aged Shorthorn  
Beef, Served Pink, Mushroom Puree,  
Glazed Ox Cheek, Pomme Anna

Pan Roasted Fillet of Cod  
'Hash Brown', Compressed Cucumber,  
Clam & Samphire Beurre Blanc

Slow Poached Breast of Guinea Fowl,  
Pearl Barley & Jerusalem Artichoke  
Risotto, Crispy Leek

Butternut Squash, Silken Tofu and  
Spinach Pithivier, Vine Tomato Cream

### DESSERTS

Ruby Pink Chocolate and Raspberry  
Mousse, Strawberry Clotted Cream  
Ice Cream

Madagascan Vanilla Crème Brulé  
Blood Orange Sorbet, Pomegranate  
Compote

Caramelised Tunworth Cheese  
Truffled Honey, Green Apple Sorbet,  
Crisp Sourdough

For any allergy information, please do not hesitate to ask a member of our team.

\*All prices include VAT at the prevailing rate. A 12.5% discretionary service charge will be added to your bill.



**Powder Mills**

HOTEL & RESTAURANT

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