

The Orangery Restaurant

At the Powder Mills

Dinner Menu

Three Course £29.50

Two Course £25.00

First Course

Wild Garlic Soup with Poached Quails Eggs

Grilled Red Mullet, Mange tout, Tomato and Olive oil

Trio of Salmon, Smoked, Marinated and Grilled, Horseradish Mousse

Boudin of Chicken and Truffle Puy Lentils

Tian of Ham Hock, Vegetable Piccalilli

Pan Fried Breast of Pigeon, Pine nut and Sun Blushed Tomato Salad

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#### **Main Course**

Pan Fired Fillet of Halibut, Clam and Bacon Stew

Trilogy of Spring Lamb

Sautéed Fillet of Beef, St George Mushrooms and Truffle Jus

Seared Tranch of Sea Trout, Spinach, Baby Leave and Tomato Fondue

Old Spot Pork Chop, Black Pudding and Apple Jus

Tian of Lentils and Roasted Peppers, Portobello Mushrooms, Watercress Cream

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Dessert

Tiramisu

Trio of Crème Brulee

Assiette of Chocolate

Poached Fruits with Honeycomb Ice Cream

Selection of Sussex and European Cheeses

Freshly Brewed Columbian Coffee With our Hand-Made Confectionery £2.50

A discretionary 10% service charge will be added to your bill