

Packwood House Museum

CHAMPAGNE AND ORCHIDS DINNER

Hors D'oeuvres

Cheese Crumbles - cambazola cheese rolled in breadcrumbs and lightly pan fried served on golden endive

Smoked Salmon - Beautifully smoked salmon served on a crostini accompanied with a chive and cream cheese spread

Stuffed Mushrooms - White mushrooms stuffed with breadcrumbs, red, green, and yellow peppers and parmesan cheese

Salad

Roasted Beet and Feta Salad - Roasted beets sliced thin and layered with whipped feta cheese served with mixed greens and mustard vinaigrette

Soup

Duck Consommé - Rich duck broth, served with Parisienne vegetables and a parsnip won ton

Intermezzo

Kir Royale Champagne sorbet

Fish

Tilapia - fresh white fish served en papillote with a white wine sauce accompanied with fresh veggies and basil butter

Chicken

Chicken Velouté - Pan seared chicken served in a freshly made phyllo cup accompanied with mixed veggies and a creamy velouté sauce

Beef

Beef Wellington - Classic beef tenderloin lightly seasoned and wrapped in puff pastry served with a wild mushroom sauce

Desserts

Tuxedo Dipped Strawberries - white and dark chocolate dipped strawberries

Champagne Sabayon - A light champagne sabayon with fresh fruit

Peanut Butter Cheesecake - rich and decadent cheesecake coated in dark chocolate