

*The Dairy at Packridge,
Saturday, 12th July 2008
Private Dining*

MENU

Local Goats cheese rolled in fresh herbs and baked with a balsamic glaze

Crabmeat Croquettes served with a mild mustard sauce



French Onion Soup with Cider



Mango Sorbet with Citron Presse Dressing



Medallion of Local Venison with sloe gin gravy

Baked Stuffed Sea Bass

Seasonal Vegetables



Pashka – Russian Cheesecake served with raspberries

Nectarines in Sparkling Wine



Cheese

Coffee



Your butler for the evening: Miss Olivia Taylor