



MILLER-BROWN

Private Dining & Event Catering

A selection of menu ideas from our collection to provide inspiration:

Canapes

Fillet of Beef Crostini with Horseradish
Crème Fraiche

Oak Smoked Salmon on Dill Blinis with
Avruga and Crème Fraiche

Lemon & Sage Arancini

Bamboo Skewers of Slow Roasted Sticky
Pork with Plum Hoisin

Starters

Gorgonzola & Caramelised Fig Salad with
Treviso and Pickled Walnut

Langoustine & Prawn Cocktail with a Classic
Marie-Rose Sauce

Salad Nicoise with Seared Tuna, Oven Dried
Tomato, Quails Eggs and Sauce Verte

Main Courses

Pan Fried Seabass with Parsley Tossed New
Potatoes, Leek Confit, Marsh Samphire and
a Noilly Prat Cream

Fillet of Beef with Gratin Dauphinoise, Fine
Green Beans, Wild Mushrooms and Madeira
Jus

Puddings

Raspberry Cheesecake with Candied Mint
Leaves and Candy Coated Meringue

Bitter Chocolate Tart with Passionfruit &
Candied Orange

Individual Crème Brulee with Blackberries
and Langues de Chat