



MILLER-BROWN

Fine Dining & Event Planning

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