

2026 OLIVIA MILLER



CATERING GASCONY BROCHURE

ABOUT



OLIVIA IS A COOK LIVING BETWEEN GASCONY AND LONDON. SHE WAS BORN IN PARIS AND GREW UP IN NORMANDY, GASCONY AND DORSET, ENGLAND.

SHE SPENT HER CHILDHOOD IN FRANCE SURROUNDED BY A LOVE OF FOOD, WINE AND GENEROUS, FAMILY-STYLE COOKING. AFTER FOUNDING ONE OF LONDON'S LEADING CATERING AND EVENT COMPANIES, SHE HAS RETURNED TO HER ROOTS IN GASCONY, SPENDING MORE TIME IN THE FRENCH COUNTRYSIDE WITH HER YOUNG FAMILY AND CONTINUING TO SHARE HER PASSION FOR BRINGING PEOPLE TOGETHER AROUND THE TABLE.

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CANAPES



JAMBON DE BAYONNE CROQUETTES

SMOKED TROUT, RYE, CREME FRAICHE, DILL

STEAK TARTAR CROUTON, CORNICHON, NONPAREIL
CAPERS

TINY PAN CON TOMATE (VG)

MONKFISH TEMPURA, LEMON MAYO

TUNA TARTAR TOSTADA

FOIS GRAS BRIOCHE TOASTS, ARMAGNAC PRUNES

BRUSCHETTA, LEMONY BROAD BEANS, RICOTTA,
DILL (VG)

LEEK & COMTE CROQUETTES (V)

MINI LEEK & BEAUFORT TARTS

BABY GEM CEASAR CUPS (V)

GRAZING

LE COMPTOIR FRANCAIS



MARINATED ANCHOVIES, CORNICHON, & LEMON
GILDAS

FRENCH RADISHES & PIMENT D'ESPELETTE BUTTER

OLIVES, CRUDITTEES & DIPS

PISSALADIÈRE

GRAZING

LA TABLE RUSTIQUE



PLANCHE DE CHARCUTERIE

MONT D'OR, BAKED GRAPES, ALMONDS,
ROSEMARY, HONEY

GRILLED PADRON PEPPERS

MELON, PIMENT D'ESPELETTE

LES PAIN - BAGUETTE, FICELLE, GOURMANDE,
GRISSINI

STARTERS



ASPARAGUS, AJO BLANCO, MINT, FRESH PEAS (VG) (GF)

HERITAGE TOMATOES, CRISPY CAPERS, SHALLOTS, CROUTONS (VG)

GAZPACHO, CUCUMBER, CROUTONS (VG)

STRACIATELLA, FRENCH BEANS, GREEN CHILLI OIL (V) (GF)

CONFIT LEEKS, ROMESCO, TOASTED ALMONDS (VG) (GF)

ROASTED BABY COURGETTES, PISTACHIO SAUCE, BASIL OIL, BURRATA (V) (GF)

BASQUE OMELETTE, PIMENT D'ESPELETTE, ANCHOVY, AIOLI (GF)

HADDOCK QUAILS SCOTCH EGG, CELERiac REMOULADE, DILL MAYO

FILLET STEAK CARPACCIO, PARMESAN, BROAD BEANS, MUSTARD DRESSING (GF)

DUCK RILLETTES, RADISHES, FAIRY TOAST

SHARING MAINS



WHOLE SALMON SIDES, CAPER & DILL BUTTER, BURNT LEMON

BAVETTE STEAK, CHIMICHURRI

SLOW COOKED LAMB, SALSA VERDE

WHOLE SPATCHCOCK CHICKENS, GARLIC & TARRAGON MAYONNAISE

COTOLETTA ALLA MILANESE, CAPER AND ROCKET SAUCE

CONFIT DUCK LEGS, HARICOT BEANS, GREEN CHILLI SALSA

CONFIT LEEK & TOMATO TART (VG)

BRAISED LEEKS, ALMOND AIOLI, GARLIC & ROSEMARY PANGRITATA (VG)

GLOBE ARTICHOKEs, FLAGEOLET BEANS, GREEN SALSA (VG)

SIDES



COURGETTES, WHIPPED RICOTTA, BASIL, LEMON

WHOLE PEELED HERITAGE TOMATOES, SMOKED
OLIVE OIL

CAFE DE PARIS BUTTER POTATOES

GREEN BEAN SALAD WITH DIJON, SHALLOT
VINAIGRETTE

CANNELENI BEANS, LEMON, BUFFALO MOZZARELLA
& BASIL PESTO

ROMAINE, ENDIVES & RADISH CAESAR

PUDDING



PEACHES & CREAM SUNDAE

LEMON ICE CREAM SHELLS, MADELEINES

APRICOT FRANGIPANE CAKE, CREME FRAICHE

LEMON POSSET TART, RASPBERRIES

DARK CHOCOLATE TART, BLACK CHERRIES

TIRAMISU

GIANT RASBERRY TART *
£5 SURCHARGE PER GUEST





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