

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

MINI DATTERINI TOMATO TARTE TATIN, JAMMY RED ONIONS

AUBERGINE FRITTERS, HOT HONEY, OREGANO

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)

GAZPACHO SHOTS (VG)

MINI LEEK & BEAUFORT TARTS

BABY GEM CEASAR CUPS (V)

GRAZING

LE COMPTOIR FRANCAIS



FRENCH RADISHES & PIMENT D'ESPELETTE BUTTER

OLIVES, CRUDITTEES & DIPS

PLANCHE DE CHARCUTERIE

MELON, PIMENT D'ESPELETTE

MARINATED ANCHOVIES, CORNICHON, & LEMON
GILDAS

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)

PUMPKIN FRITTI, CREME FRAICHE & HERB DIP (V)

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 RILLETES, RADISHES, FAIRY TOAST

SHARING MAINS



WHOLE SALMON SIDES, CAPER & DILL BUTTER, BURNT LEMON

COD, TOMATOES, CHARRED PEPPERS, PANGRATTATO, LEMON MAYO

BEEF CHEEKS, GREMOLATA

SLOW COOKED LAMB, SALSA VERDE

WHOLE SPATCHCOCK CHICKENS ROASTED WITH TARRAGON, CREME FRAICHE & MUSTARD

CONFIT DUCK LEGS, HARICOT BEANS, GREEN CHILLI SALSA

CHICKEN PUTANESCA, SOFT HERBS

CHICKEN, LEEK, BACON & TARRAGON PIE

CONFIT LEEK & TOMATO TART (VG)

DELICA PUMPKIN, BORLOTTI BEANS, GREEN SALSA

POMODORI COL RISO

SIDES



COURGETTES, WHIPPED RICOTTA, BASIL, LEMON

PANZANELLA TOMATO SALAD

CAFE DE PARIS BUTTER POTATOES

LEEK & FENNEL GRATIN

GREEN BEAN SALAD WITH DIJON, SHALLOT
VINAIGRETTE

CANNELENI BEANS, LEMON & BASIL PESTO

ROMAINE, ENDIVES & RADISH CAESAR

PUDDING



VANILLA SEMI FREDO, MIRABELLES

LEMON ICE CREAM SHELLS, MADELEINES

APRICOT FRANGIPANE CAKE, CREME FRAICHE

LEMON POSSET TART, RASPBERRIES

DARK CHOCOLATE TART, BLACK CHERRIES

TIRAMISU



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