

# millar catering



## Winter Season Dinner Party Menus

### Canapés

**Mini-Herb Scones** with rare sirloin of beef, caramelized onion, rocket & horseradish sauce

**Seared King Scallops** wrapped in Parma ham

**Venison Pate Encroute** with redcurrant jelly & fresh thyme

**Fillet Beef Brochettes** with a sesame, soy & honey glaze

**Little Tartlets** with chargrilled chicken, black olives & pesto

**Cocktail Corn-cakes** topped with mango salsa, crème fraiche & coriander

**Baby Bruschetta** with mozzarella, roasted vine tomato & balsamic pearls



### Starters

**Chorizo Stuffed Squid** with squid ink dressing & rocket leaves

**Gateau of Haggis, Neeps & Tatties** with a whisky cream sauce

**Hot-Smoked Salmon** with beetroot & horseradish remoulade

**Buttered Chicken & Leek Terrine** served with tomato chutney & dressed leaves

**Seared Tarbert Bay Scallops** on Stornoway black pudding with a wholegrain mustard dressing

**Wild Mushroom Parfait** with Arran oatcakes & watercress salad

**Chargrilled Vegetable Terrine** served with seasonal leaves & plum sauce



### Soups

**French Onion Soup** with a gruyere crouton

**Beetroot & Parsnip Soup** with sour cream & chives

**Cream of Broccoli Soup** garnished with blue cheese & walnuts

**Roasted Celeriac & Winter Squash Soup** with crème fraiche & red chillies

**Cullen Skink** served with homemade soda bread

**Crayfish Bisque** dressed with crème fraiche & flat leaf parsley



### Main Courses

**Seared Corn Fed Breast of Chicken** served on a bed of saffron & pancetta risotto

**Loch Duart Salmon Encroute** served with crushed potatoes, wilted spinach & a butter sauce

**Seared Pigeon Breast** with a beetroot and orange puree, braised kale & fondant potatoes

**Pan Seared Sea Bream** with roasted onion puree, sautéed potatoes, mussels & a lemon butter sauce

**Chargrilled Fillet of Beef** served with Dauphinoise potatoes, honey roasted root vegetables & a red wine jus

**Roast Loin of Venison** with celeriac mash, caramelized root vegetables & a redcurrant jus

**Wild Mushroom Risotto** dressed with truffle oil

**Cumin Scented Butternut Squash & Chickpea Tagine** served with sweet potato mash



### Desserts & Cheeseboard

**Baked Lemon Tarte** with crème fraiche & passion fruit coulis

**Crème Brulee** with elderberry compote & homemade shortbread

**Warm Pear & Almond Tarte** served with honeycomb ice cream

**Whisky & Orange Bread & Butter Pudding** with crème Anglaise

**Chocolate Pecan Tarte** served with coffee bean sauce

**Marmalade Pudding** served with Drambuie custard

**Platter of Fine Scottish Cheeses** served with biscuits, oatcakes & chutneys



The dinner party menus above are based on numbers ranging from 10 to 50 guests. All menus include fresh coffee, tea and homemade tablet. Our menu selections are simply suggestions and can be tailored to suit your own tastes & ideas for your special event. Please call us now on 0141 357 5408 or fill in an [online enquiry form](#) to discuss your dinner party plans



Dinner Party Inclusive Services

- **Chef & uniformed waiting staff**
- **Hire of china & cutlery**
- **Hire of linen tablecloths & napkins**
- **Hire of all service equipment/ utensils**
- **Hire of all glassware**
- **Corkage**
- **Full menu consultation**
- **Pre-event venue visit/ meeting**
- **Delivery & uplift**



To discuss any of our menus, dishes, special requests or dietary requirements, please call us today on **0141 357 5408**.