

SUSTAINABLE CATERING MENU



OUR HISTORY

When we founded Benugo 22 years ago we had a vision of not just creating superb, natural food but of giving our clients something that was a real experience. This vision is still true today. The Benugo brand stretches from our own award-winning high street stores to our daytime cafes and restaurants and event catering within some of the world's best-loved public spaces and visitor attractions. This includes 11 years in some of Scotland's finest locations; serving up superb, locally sourced food by our incredibly talented Scottish chefs.

OUR FOOD AND DRINK

We pride ourselves in using the finest, ethically-sourced local ingredients to create our dishes. Our menus are uncomplicated, letting the quality of the food shine through, reflecting the nature of your event. We update our menus regularly to ensure we are always using the very best Scottish seasonal produce. We will work in close partnership with you to realise the vision for your event, no matter the size.

OUR SUPPLIERS

When selecting our suppliers we review many sustainable aspects; where our products are sourced, their carbon footprint as well as the packaging in which our products are delivered.

Our suppliers work closely with local producers and manufacturers delivering us the best seasonal and sustainable produce.

Our fruit and vegetable supplier works with over 70 Scottish farms, producers and service providers, ensuring our produce is both local and sustainable. It is fundamental to us that we continue to work with artisan producers in order to sustain our vital local economies. Additionally, the packaging in which our fruit and veg is delivered, is made using recycled board and is compostable wherever possible.

SUSTAINABLE MENU (VG)

Starter

Campbells of Linlithgow Vegan haggis spring roll, spiced Tayside Swede puree, green chilli jam

Main

Roast squash and caramelised onion wellington, roasted baby beets, Heritage carrots, black kale, soft herb jus

Dessert

Blacketeyside Farm berry preserve pudding, blackberry gel, Isle of Arran raspberry sorbet, raspberry crumb

This menu is created using produce from the following suppliers:

Food Options

Mark Murphy

Campbells of Linlithgow

Braehead Foods