



STIRLING
CASTLE



AUTUMN WINTER

2022/2023

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 cafés 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. Due to the Artisan and seasonal produce throughout our menus, unfortunately on occasion, we may need to substitute a menu item with a similar product. This will be carried out with quality and provenance at the forefront.

CANAPÉS



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FROM THE FIELD

Campbell's of Linlithgow haggis bon bon with turnip and Arran mustard aioli

Burnside farm pheasant rilette on a spelt scone with carrot ketchup

Char Siu Perthshire venison puffs with sesame and roasted chilli oil

Campbell's Gold beef Carpaccio with radish, cucumber, shiso and truffle dressing

Tikka chicken papad with herb yoghurt and gooseberry pickle

FROM THE SEA

Kames steelhead trout tartare with clementine, radish and Mara seaweed cracker

Scrabstar crab and coriander bhaji with coconut and roast green chilli chatni

Crispy Finnan haddock Kedgeree with Orkney salmon and coronation mayo

Lightly smoked beetroot cured salmon blini with whipped crowdie, citrus caviar and shaved fennel

Sustainably fished North Sea cod and chorizo wonton with yuzu and green onion

FROM THE LAND

Campbell's of Linlithgow vegan haggis and caramelised onion croquette with smoked tomato compote (VG)

Cauliflower and Anster cheese gougère with crispy onion craquelin

'Fet Like' feta and sweet onion palmier with sun-dried tomato and basil (VG)

Coriander and cauliflower falafel with cashew labneh (VG)

Heritage beetroot and ricotta 'Oreo', charcoal biscuit

SWEET

Spiced pumpkin cheesecake with ginger confit and cornflake crunch

Peanut butter cookie with celeriac ganache and cherry jam

Glenkinchie 'Whisky sour' marshmallow

Clementine jelly and clotted almond cream blancmange (VG)

Fairtrade raw cocoa, Medjool date and orange bon bon (VG)

BOWL FOOD



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FROM THE FIELD

Burnside venison chilli with jalapeño corn bread and Katy Rogers crème fraîche

Lemongrass grilled chicken and chopped kale Vietnamese noodle salad

Slow-cooked Yorkes of Dundee beef cheek with Pommes Aligot, garlic and onion crumble

Wild boar, smoked bacon and sage sausage roll with wild fruit 'HP' sauce

Gressingham Duck Stovies with crispy onions, pickled neeps and parsley

FROM THE SEA

Heatherfield hot smoked salmon with Ayrshire potato salad, preserved lemon mayo and watercress

Scrabster lobster mac n' cheese pie with shellfish cream*

Eyemouth crab Caesar, crispy pancetta, gem hearts and onion crumble

Kinlochbervie monkfish scampi with sweet potato tots and lime gribiche

Roast Peterhead cod and chorizo brandade with brown shrimp and pea salsa

FROM THE LAND

Isle of Mull cheddar mac n' cauliflower cheese with crispy onion and parsley

Spelt 'orsotto' with wild Scottish mushrooms and chimichurri

Roast pumpkin, rocket and 'Fet like' feta salad with sesame dressing (VG)

Highland Brie croquette with rainbow heritage beets, linseed granola and raspberry vinaigrette

Sri Lankan style chickpea curry with cashew labneh, papad, coriander (VG)

SWEET

Stickly toffee pudding with Arran vanilla ice cream and salted toffee sauce

Dark chocolate mousse with milk crumbs and Arran raspberry sorbet

Drambuie, Blacketyside raspberries and clotted cream trifle

Seasonal winter fruits, cherry sorbet and Earl Grey syrup (VG)

Almond milk crème caramel, toasted almonds and pomegranate (VG)

STARTERS



DINNER – STARTERS

FROM THE FIELD

Campbell's of Linlithgow haggis, crushed neeps, creamed tatties, sweet pickled onion and Glenkinchie cream

Potted Ayrshire ham hock with burnt onion ketchup, ramen style quail egg, celeriac slaw and toasted sourdough

Burnside Farm venison and pheasant terrine, bramble and blood orange jelly, chestnut crumble and toasted brioche

Confit Gressingham duck rilette, Prosciutto di Parma, balsamic onions and sourdough crisps

FROM THE SEA

Beetroot cured Heatherfield salmon with root vegetable remoulade, frisée lettuce and linseed crackers

Orkney scallop ceviche with roast corn, shichimi pepper, passion fruit and sorrel*

North Sea cod brandade with a Mull cheddar scone, brown crab butter and fennel crudo

Charred Peterhead mackerel with crispy daikon, miso cucumber, buttermilk and chive dressing

FROM THE LAND

Beetroot textures, carrot jerky, fresh honeycomb, whipped Crowdie, chicory and linseed granola

Artichoke, Highland brie and black truffle tart with sprouted lentils, herb yoghurt and rocket

Grilled kale and organic spelt salad with roast pumpkin, lemon and sourdough pangrattato (VG)

'The Buffalo Farm' mozzarella, iman byaldi, coriander purée and rocket

MAINS



DINNER – MAINS

FROM THE FIELD

Thistly cross cider brined Yorkes of Dundee pork chop with Arran mustard spaetzle, savoy cabbage, smoked scratchings and apple and sage sauce

Braised Scotch beef oyster blade with wilted kale, crowdie mash, parsnip and bone marrow gravy

Butter roasted Ayrshire chicken breast with Girolle mushrooms, cauliflower purée, fondant potato and charred lettuce

Dry aged Scotch beef fillet, Roscoff onion, truffled ravioli, spinach, pink peppercorn and beef scratchings*

FROM THE SEA

Kames Steelhead trout with grilled leek, quinoa and courgette crudo

Crisp seabass, saffron Ayrshire potato, fennel bouillabaisse, rouille and chicory

Baked North Sea cod with puy lentil and chorizo cassoulet, hispi cabbage and duck fat potatoes

Steamed Scrabster sole with yellow curry sauce, Bombay Ayrshire news and wilted spinach

FROM THE LAND

Roast king oyster mushroom with barley risotto, crisp kale, shaved Cairnsmore and chimichurri

Miso Baked egg plant with sesame dressing, pickled daikon, Mizuna and yuzu salad (VG)

Butternut squash and spinach pithivier, Katy Rogers Crowdie and soft herb velouté

Za'atar spiced cauliflower, mograbiah, roquito pepper and beetroot hummus (VG)

DESSERTS



DINNER – DESSERTS

Sticky date layer cake with caramelised chocolate streusel, Arran vanilla ice cream and sea salt butterscotch

Sicilian lemon curd tart, soft meringue, Blacketyside raspberries, lemon sorbet and oatmeal crumb

Jaffa Cake - Polenta and orange cake, blood orange curd, bitter chocolate and milk sorbet

Pear bakewell with spiced Bonaly cream and sesame brittle

Sea salted chocolate tart with celeriac ganache and coconut sorbet (VG)

Oatmilk crème caramel with pomegranate and maple (VG)