



STIRLING
CASTLE



BANQUETING MENUS

Events
by Benugo
Scotland

Autumn/Winter – 2026–27
Scotland



CANAPÉS

THREE-COURSE DINNER -
STARTERS

THREE-COURSE DINNER -
MAIN COURSES

THREE-COURSE DINNER -
DESSERTS

BOWL FOOD

SCOTLAND'S FINEST LOCATIONS

SUSTAINABILITY SNAPSHOT

TERMS AND CONDITIONS

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THANK YOU FOR YOUR INTEREST

About Events by Benugo Scotland

When we founded Benugo 28 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 16 years in some of Scotland's finest locations serving up superb, locally sourced food by our incredibly talented chefs.

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.

Contact

infoscotland@benugoevents.com



CANAPÉS

From the sea

Cullen skink, smoked haddock, Isle of Mull cheddar, watercress aioli

St James Smokehouse trout tartare, seaweed cracker, pineapple and wasabi salsa

West coast crab claw rilette, Marie-Rose relish, black sesame, choux pastry

Lemongrass and soy fishcake, panko crumbs, crispy kale, coriander

The Heatherfield beetroot gravlax, lemon and dill crème fraîche, toasted muffin

From the field

Campbells of Linlithgow Haggis bon bon, saffron aioli, pickled turnips

Highland Rannoch venison pie, whipped creamy potato, tarragon

Beef and shallot tartare, parmesan emulsion, blackberries, charcoal tart

Pheasant and mustard rilette, Isle of Arran apple and Scottish ale chutney, crispy Parma ham

Pulled duck wonton tart, ginger and hoisin sauce, chilli fronds

From the land

Black olive croustade, pickled beetroot, whipped feta

Campbells of Linlithgow vegetarian haggis bon bon, turnip mustard ketchup

Highland Strathdon Blue and broccoli quiche, pear and ginger chutney, vegetable crisps

Sun-blushed tomato polenta, baba ganoush, toasted pine nuts, coriander

Smoked Applewood scone, Isle of Arran hot beetroot chutney

Sweet

Dark chocolate and seasonal berries ganache tart, Blackthorn Sea salt

Katy Rodgers Black Crowdie and Lingonberries tartlets, fresh thyme

Lemon curd and raspberry choux, white chocolate ganache

Glenkinchie 12 years old single malt whisky chocolate truffles

Seasonal harvest pavlova, Chantilly cream, Scottish Heather honey

(v) vegetarian | (vg) vegan

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event

All rates are exclusive of VAT

THREE-COURSE DINNER *STARTERS*

From the sea

Smoked mackerel roulade, dill crème fraîche, Isle of Arran apple and chilli chutney, rye crostini

Seared Orkney scallops, Ramsay of Carluke black pudding, pancetta, chive cream | £16+VAT

Smoked steelhead trout and asparagus tart, salmon roe, whipped crowdie, samphire

St James East coast salmon mousse, potato pave, Bramley apple, fennel and chervil salad

Cullen skink, Campbells smoked haddock, sautéed leeks, samphire, dill oil, fennel croutons

From the field

Pressed crackling pork belly, hoisin sauce, pickled seasonal vegetables, sesame seeds and fried scallions

Campbells of Linlithgow haggis, neeps and tatties, Glenkinchie 12 years old single malt whisky sauce, pickled red onions

Slow-braised ox cheek croquettes, caramelised onions, celeriac and truffle purée, tarragon oil

Cock-a-leekie soup, slow-braised corn-fed chicken, sautéed leeks, parsley and tarragon oil, sourdough crisps

Highland venison carpaccio, blackcurrant gel, parsnip crisps, juniper and maple syrup vinaigrette

From the land

Whipped Katy Rodgers Black Crowdie, Heritage beetroot, purple chicory, fresh figs, toasted pumpkin seeds, 12 years old balsamic vinegar

Citrus-cured mooli root, Heirloom tomatoes, torched orange, saffron-infused vegan mayonnaise

Highland Strathdon Blue, chilli and butternut squash volute, Katy Rodgers crème fraîche, fennel croutons

Slow-cooked Heritage carrots, Nori, Isle of Arran spiced beetroot chutney, charcoal tuile

Campbells of Linlithgow vegetarian haggis, neeps and tatties, Glenkinchie 12 years old single malt whisky sauce

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THREE-COURSE DINNER *MAINS*

From the sea

North Atlantic cod fillet, garlic and thyme fondant potato, tenderstem, chive butter sauce, watercress emulsion

East coast halibut supreme, slow-braised celeriac, king oyster mushrooms, Scottish salmon roe, Bouillabaisse bisque

Rainbow turbot, ratatouille niçoise, seasonal greens, lemon beurre blanc and caviar

The Heatherfield salmon roulade, cobblestone potato, confit cherry tomatoes, fried capers, buttered tarragon velouté

Pan-seared Atlantic sea bream, monkfish cheek fritter, Dauphinoise, dill and shallot Hollandaise

From the field

Beef fillet, horseradish gratin potato, celeriac and truffle purée, honey-roasted baby carrots, red wine and roasted shallot reduction | £19+VAT

Scottish venison loin, Duchess garlic potato, roasted caramelised carrots, parsnip crisps, blackberry jus

Seared duck breast, saffron and cauliflower purée, seasonal greens, juniper and orange gastrique

Roasted chicken supreme, Pommes Anna, confit hispi cabbage, creamy wild mushroom and tarragon sauce

Tenderised shin of beef, Campbells of Linlithgow haggis bon bon, pommes and chives purée, maple-glazed baby carrot, Bordelaise sauce

From the land

Cauliflower and mushroom Wellington, charred leeks, kale and truffle mash, Persillade (v)

Sage and maple-baked celeriac, lentil and wild mushroom ragu, Jerusalem artichoke purée and crisps, parsley and pickled shallot salad (vg)

Miso-glazed hispi cabbage, aubergine caponata, charred winter greens, pickled red onion (vg)

Spinach gnocchi, pumpkin and chilli purée, St Andrews Anster cheese shavings, black sesame seeds, pumpernickel (v)

Seasonal beetroot and thyme risotto, feta cheese, caramelised shallots, crispy Cavolo Nero

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THREE-COURSE DINNER *DESSERTS*

White chocolate and ginger delice, elderflower jelly,
poached blackberries, vanilla crème fraîche

Scottish Heather honey and lemon tart, meringue
shards, candied lemon, raspberries

Katy Rodgers Black Crowdie cheesecake, blackberry
compôte, Heather honeycomb, toasted oats

Sticky toffee pudding, Isle of Arran salted caramel
sauce, cinnamon candied popcorn

Valrhona chocolate dome, sour cherry compôte,
kirsch cream, winter berry compôte

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BOWL FOOD

From the sea

Coconut prawn, yaki onigiri, katsu sauce, pickled chilli, coriander

Pan-fried steelhead trout, seasonal zucchini, tenderstem broccoli, chive cream sauce

Sea bass fillet, puy lentils, warm aubergine caponata, parsley and shallot salad

Roasted cod supreme, cauliflower purée, basil oil, crispy shallots

Hot smoked salmon, cucumber and avocado salad, sesame oil

Ale-battered cod cheeks, pea purée, lime zest tartar sauce

From the field

Herb-crusted lamb loin, roasted purple potatoes, broad beans, blackberry jus

Chicken parmesan salad, crispy pancetta, fennel croutons, garlic and herb emulsion

Confit duck legs, butter beans and Ramsay of Carluke bacon ragout, tomato and parsley salsa

Pressed ham hock, celeriac remoulade, wholegrain mustard, land cress

Braised shin of beef, creamy mashed potato, rosemary and thyme gravy, chives

Highland venison stroganoff, wild mushrooms, basmati, Brandy cream sauce

From the land

Seasonal mushroom and truffle ragout, creamy mash, crispy kale, chive oil

Celeriac and heritage carrot salad, baby spinach, spiced lime pickle aioli

Roasted butternut squash and parmesan polenta, charred peppers, sage butter sauce

Roasted Heritage beetroot and quinoa salad, torched orange, roasted pumpkin seeds, citrus dressing

Spiced hummus, falafel bites, tomato and cucumber salsa, black olive tapenade

Curried-roasted cauliflower, chickpeas, bulgur, tahini dressing, pomegranate

Sweet

New York-style cheesecake, winter berry compôte, Heather honeycomb

Tiramisu, marsala, coffee, cocoa nib, mascarpone

Traditional Cranachan, Glenkinchie 12, toasted oats, whipped cream, seasonal berries

Merlot-infused pear, vanilla mascarpone, spun sugar, wild berry syrup

Sticky date pudding, salted caramel sauce

Dark chocolate and avocado mousse, fresh fig compôte, balsamic pickled berry, thyme

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SCOTLAND'S FINEST LOCATIONS

At Events by Benugo Scotland, provenance is at the heart of every dish. From coastal seafood and Highland game to local cheeses, dairy and seasonal produce, our menus and bar offerings celebrate Scotland's outstanding ingredients with creativity, care and respect for the seasons.

Our Suppliers



SUSTAINABILITY SNAPSHOT

We're proud of our Scottish larder and work in partnership with regional suppliers to source the best local produce throughout our estate.

Our menus use Scottish seasonal produce sourced from Scottish suppliers within a 100 mile radius. Not only does this support local suppliers, it also has a positive environmental impact as it reduces food miles.

Food and drink



Mark Murphy supply our fruit and vegetables throughout Scotland and we work closely with them to ensure that we use the best Scottish produce, with seasonality in mind.



Our Scotch beef, Scotch pork and haggis are all sourced from Campbells Linlithgow Prime Meat and Yorkes of Dundee.



Our Scottish salmon is always sustainably farmed and caught off the shores of Scotland.



Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration.



At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.



In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.



All our scoop serve ice cream is made by B-Corp registered, family-owned businesses with milk sourced from Scottish dairies and with full farm to cone/tub traceability.



96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured product, from our cakes to our sandwich fillings are made with UK free-range eggs.



We put a focus on UK sourced foods that align with seasonal availability, such as Scottish potatoes which are available all year round, compared to Scottish berries which we use in their season.



We work with Life Water. Through their charity, Drop4Drop, to date we have funded 79 clean water projects, providing 52,127 people with clean water.



Deeside Mineral Water flows from natural springs within the protected Cairngorms National Park, close to Balmoral Castle, the business has continued to grow sustainably. It now has a modern SALSA approved bottling plant and a host of prestigious customers throughout the UK.



Combine a love of great wine with their desire to do something to help protect our oceans with Sea Change. The removal of the unnecessary plastic wrap around the cork, the use of renewable plant-based closures and the paper for the labels coming from certified sustainable forests and made partially from grape waste, combined with a donation to marine charities from every bottle sold at all Events.

Other



We weigh and record food waste (production, plate and spoilage) in our cafés. Ongoing measurement of this will have a significant impact on reducing emissions.



Our sandwich packaging contains cellulose. Cellulose is a certified bioplastic, made from a plant-based polymer derived from cotton or wood pulp.



We have access to Watershed, a system in which we can precisely monitor our carbon emissions in our food supply chain. This allows us to target the challenging areas of our supply chain and implement emission-reducing solutions.



We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.



All our grab and go and bakery ranges have a carbon count displayed, allowing customers to see the impact of their food to help inform decision-making.



For an accessible version of our menu, please download the Good Food Talks app.



We provide accessibility information via the Sociability app.

TERMS AND CONDITIONS

Contract

This contract is made between Benugo Limited (“us” or “we”) and you, the person, or company named as the Client in the front sheet of this document (the “Quotation”). We have agreed to provide the catering and hospitality services (the “Event Services”) for the Event as these are described in the Quotation on the terms and conditions below. The contract between us is formed by the Quotation and these terms and conditions. It becomes legally binding when we receive a signed copy of the Quotation from you together with the Deposit (as described below).

Price and payment

All Quotations are valid for three (3) months from the date of the Quotation. The anticipated price for the Event Services is set out in the Quotation and is exclusive of VAT (the “Price”). Unless otherwise agreed with us in writing, all prices listed in the Quotation for beverages are for budgetary purposes only and the final cost of beverages will be charged on the amount actually consumed at the Event. Menu prices listed in our Quotation are based on our costs at the date of the Quotation and are prepared on the basis of numbers set out in the Quotation. Our menu prices may change from time to time due to market availability and the cost of raw materials. We reserve the right to vary the Price where there are changes to costs. We will use our reasonable endeavours to keep you informed of any price changes and will try to avoid these changes where possible.

If as part of the Event Services we need to engage other service providers, any additional costs and expenses will be set out in the Quotation and included in the Price. Any losses or breakages will be charged by us at the replacement cost.

Final balance

We will send you an invoice for the final balance after the Event (the “Final Balance”). This will cover any additional costs for things such as the beverages consumed at the Event and other costs which we are entitled to recover from you. The Final Balance is payable by you within thirty (30) days from the date of the invoice. You will make payment to us by cheque or bank transfer, as agreed in the Quotation. We may charge interest on any amount payable under this contract, which is not paid by the due date for its payment. Such interest shall be calculated on a daily basis at the rate of 3% per month above the base rate from time to time of the Bank of England.

The event services

Subject to you fulfilling your responsibilities under these terms and conditions, we will provide the Event Services on the date, at the time, for the duration and at the venue (the “Venue”) referred to in the Quotation. At least seven (7) working days before an Event, you will send us confirmation of final numbers for the Event. If, in comparison to numbers set out in the Quotation, the final numbers have: increased, we will use our reasonable efforts to accommodate your

request (although we cannot guarantee that we will be able to do so) and we will update the Final Balance accordingly. If there is a material increase in numbers we reserve the right to require you to pay us an additional amount in cleared funds before the Event to cover the additional costs we may incur as a result of the increase in numbers; and decreased, we will still invoice you for the number agreed in the Quotation, as we have budgeted for these minimum numbers.

Our performance standard

In providing the Event Services, we promise that: we will perform the services using all reasonable skill and care and to the standard reasonably expected of a contractor similar to us in the premium catering and hospitality industry; and all staff engaged by us under the terms of this contract will be adequately trained and will provide the catering and hospitality services in a professional manner.

Your responsibilities

Unless we agree something else with you or where we already operate the hospitality and catering services at the Venue, you will be responsible for: providing us (including our employees and contractors) with access to the Venue for the duration of the Event, together with any reasonable access required by us (our employees and contractors) before and / or after the Event; obtaining all necessary licences, permissions and consents which may be required for the Event to take place; ensuring that we have access to and use of all necessary equipment and utilities at the Venue for the duration of the Event and as may be required by us before and /or after the Event; and ensuring that all necessary equipment and utilities at the Venue are in good working order and sufficiently maintained and safe for us to be able to provide the Event Services. We cannot accept any responsibility for failure to provide any of the Event Services where such failure is due to your failure to provide any of the things listed above.

Abandonment

If we are delayed or prevented in any way from carrying out the Event Services due to circumstances outside our control (including, but not limited to fire, flood, adverse weather conditions, strike, acts of terrorism or civil disruption), you agree that we will not be liable for any failure or delay in performance of our obligations under this contract. If these circumstances continue then (subject to our ability to be able to mitigate our costs) we will reimburse you for any payments you have made to us for the Event Services.

Insurance

We will have in force adequate insurance with a reputable insurance company to cover our potential liability under this contract, including without limitation public liability insurance and insurance against property damage. It is your responsibility (and we strongly recommend) that you take out insurance to cover the Event and any cancellation of it.

Limitation and liability

Subject to condition our total liability to you under, or in connection with the contract, however arising, shall be limited in aggregate as follows: for loss or damage to physical property to £5,000,000; and for all other loss or damage, to an amount equal to the Price. We shall in no circumstances whatever be liable to you for any loss of profit, or any indirect or consequential loss arising under or in connection to the contract. We do not exclude or limit our liability for death or personal injury caused by negligence, or any other matter which may not be excluded or limited by law.

Confidentiality

Both of us will keep confidential and not use any confidential information we obtain about the other (or any of our related companies) in connection with the Event, or any of the arrangements connected to it. This obligation will continue after the Event has taken place.

General

You shall not acquire any of our intellectual property rights by engaging us to provide the Event Services. We will not acquire any of your intellectual property rights in providing the Event Services. We are contracting with you as an independent contractor. Nothing in this contract shall create a partnership or the relationship of principal and agent or employer and employee between us and you. If any provision of this contract is found by any court or administrative body or competent jurisdiction to be invalid or unenforceable, the invalidity or unenforceability will not affect the other provisions of this Contract and all provisions not affected by the invalidity or unenforceability will remain in full force and effect. You will not transfer this contract or any of your rights, liabilities or obligations, nor will you sub-contract any of your obligations under it (whether in whole or in part) without first obtaining our prior, written consent. Neither party to this contract intends any term of this contract to be enforceable by any third party. This contract and all non-contractual obligations arising out of or connected to it will be governed by and construed in accordance with English law and the parties agree to the exclusive jurisdiction of the English Courts.

Policies

- The Client shall be required to pay a 50% deposit of the estimated account, to include the beverage allowance, to Benugo events upon return of the signed Terms and Conditions.
- The final balance outstanding on all known costs will be due 14 days prior to the event taking place.
- Events confirming within 14 days will be subject to 100% deposit.



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Thank you for your enquiry and
we hope that our menus excite you.

We are very happy to discuss your requirements
and to talk through any bespoke options that
you may be interested in.

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Contact

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