

Sample Dinner Menu



Starter

Pumpkin and parsnip cake with blackberry & fig compote
Roasted fig and melon tatin with a blackberry glaze
Rillettes of pork with apple and blackberry compote & fennel biscotti
Carpaccio of fillet of beef on bitter leaves, lemon & black pepper oil
Potted shrimp with toasts and rilette of crab
Soused mackerel, home-cured salmon and smoked eel

Main Course

Fillet of beef with confit potatoes, ragout of wild mushrooms and a beef jus
Grilled corn fed breast of chicken on truffled mash potatoes, batons of swede, carrot and buttered spinach
Seared guinea fowl on spinach and sweet potato cakes, roasted wild mushrooms and a thyme sauce
Prosuitto and sage wrapped fillet of pork, roasted baby new potatoes, grain mustard apple and carrot ragoût with beetroot chutney
Sea bass grilled on boulangère potatoes with baby vegetables
Roasted brill on a cassoulet of white bean, mussel and clams, buttered spinach, carrots & fennel
Ravioli of roasted wild mushrooms, spinach and braised celery
Grilled aubergine and caponata with seasonal vegetables

Dessert

Rhubarb crumble with cream & custard
Espresso roasted pears served with crushed blackberries & vanilla ice cream
Caramelised fig and chestnut strudel
Blackberry frangipane tart with vanilla ice cream

Coffee & petit fours

benugo events

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