



BENUGO
EVENTS

MENUS

Autumn–Winter
2022–2023



ABOUT BENUGO EVENTS

We serve our customers with warmth and charm and believe food should be fun, fresh and delicious. We create simple, natural food that is delivered on time and on budget. All our sandwiches and buffet food is made fresh on the day and all of our cakes are made in our own bakery. Our menus are seasonal and appropriate and we only work with the very best ingredients and suppliers available.

From the initial quotation to planning the day itself, your dedicated event manager will be with you every step of the way.

We can't wait to work with you to create something truly special.

Contact

serpentinegalleries@benugo.com

CANAPÉS



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Meat

Pork and fennel sausage roll, truffled fruit ketchup

Maple-glazed Pancetta, cod's roe emulsion, pickled cucumber, alfalfa cress

Seared beef fillet, parsnip purée, crispy shallots

Minted lamb shoulder bonbon, anchovy emulsion, black olive

Chicken and black pudding pave, smoked garlic tarator, roasted tomato, celery

Ham hock terrine, crushed peas and shallots, saffron aioli

Smoked duck breast, lemon thyme shortbread, crème fraîche, blackberry & pistachio

Fish

Tortilla crumb prawns, Bloody Mary emulsion, spring onion, watercress

Seared tuna, wasabi lime yoghurt, pickled radish, coriander

Mackerel rilette, pickled cucumber, keta caviar, watercress, charcoal cup

Beetroot-cured sea trout, lemon mascarpone, caraway cracker, mustard frill

Smoked haddock arancini, curry emulsion, crispy shallot, coriander

Trout and spring onion tartlet, lemon crème fraîche, crispy capers



CANAPÉS

Vegetarian

Truffled wild mushroom and tarragon arancini, lemon black pepper emulsion

Welsh rarebit, leeks, Marmite emulsion, crisp sage

Whipped goats' cheese, smoked chilli jam, toasted almond, charcoal cup

Vegan

Cherry tomato tatin, black olive tapenade, basil pesto

Beetroot, carrot and kale pakora, crispy chickpeas, coconut yoghurt, mint

Red onion tatin, Sherry-pickled wild mushrooms, hazelnut salsa verde

Sweet

Dark chocolate cup, lemon posset, candied lemon

Treacle tart, clotted cream, candied orange zest

Lemon meringue tart, burnt meringue

Bourbon pecan pie, crème fraîche

Macaron, flavoured crème pâtissier



DOUBLE BITE
CANAPÉS



DOUBLE BITE CANAPÉS

Meat

Pork and fennel sausage roll, truffled fruit ketchup

Sriracha beef slider, smoked Applewood, dill cucumber, brioche bun

Buttermilk chicken slider, sweet chilli, coriander yoghurt, brioche bun

Barbecue pulled pork slider, kimchi, five spiced mayo, brioche bun

Lamb kofta, cumin, harissa mayonnaise, mint

Fish

Camden Hells-battered cod cheek, triple-cooked chips, tartar sauce

White and brown crab fritter, spring onion, dill, lemon, tarragon mayonnaise

Haddock and prawn fishcake, tartare sauce, crispy capers, spring onion

Smoked haddock arancini, curry emulsion, crispy shallot, coriander

Crayfish, 'Nduja aioli, pickled samphire, brioche bun

Vegetarian

Caramelised red onion tart, creamed goats' cheese, orchard chutney

Portobello mushroom slider, grilled halloumi, rocket pesto

Cherry tomato tatin, black olive tapenade, basil pesto

Vegan

Beetroot and artichoke tart, pickled beetroot, miso soy yoghurt, chives

Black bean fritter, sweetcorn, sweet chili, coriander, avocado salsa



BOWL FOOD



BOWL FOOD

Meat

Pulled ham hock, celeriac and apple remoulade, cornichons, land cress

Crisp fried buttermilk chicken, smoked paprika slaw, barbecue sauce

Braised beef cheeks, glazed button onions, wild mushrooms, whole grain mash, watercress

Slow-roasted shoulder of lamb, harissa spiced aubergine mint yoghurt, crispy capers

Seared duck breast, braised fennel, squash purée, candied hazelnuts, jus

Spiced lamb meatballs, tomato, black olive, herbed couscous, pomegranate

Confit pork belly, chorizo and white bean cassoulet, chorizo aioli, crispy sage

Fish

Smoked haddock kedgeree, saffron rice, minted crème fraîche, coriander

Beetroot-cured sea trout, horseradish and dill potato salad, pickled cucumber

Beer-battered cod cheeks, triple-cooked chips, pea and mint purée, tartare sauce

Crayfish and tiger prawn cocktail, heritage tomato, baby gem, black olives, chorizo emulsion

Haddock and prawn fishcake, baby spinach, tomato, caper, and chervil dressing

Smoked mackerel, roast beetroot, horseradish, pickled cucumber, red chard

Soy honey-glazed sea bream, bok choy, chilli and Chinese leaf salad, lotus crisp



BOWL FOOD

Vegetarian

Wild mushroom pearl barley risotto, chive and truffle mascarpone

Honey-baked aubergine, tomato fondue, aged parmesan, salsa verde, black olive

Seasonal filled tortellini, caper and chervil dressing, Parmesan crisps

Vegan

Bubble and squeak, poached egg, charred leek emulsion, alfalfa cress

Split pea dahl, charred spiced aubergine, baby spinach, mint soy yoghurt

Brussels tops, roasted salsify, caramelised baby onions, truffle dressing pickled walnuts

Roasted pepper and apricot tagine, pomegranate, couscous, lemon labneh

BUFFET



BUFFET

Meat

Slow cooked lamb shoulder, winter vegetable stew, herb dumplings, black olive soil, jus

Honey glazed chicken thigh, tenderstem, pomegranate and couscous salad

Ale braised blade of beef, braised winter roots, pancetta, baby onions, parsley

Slow cooked pork belly, soy honey glaze, Asian slaw spring onion, coriander

Fish

Sea bream fillet, buttered tenderstem, toasted almonds, pickled shallots

Haddock and tiger prawn fishcakes, seasonal winter salad, harissa emulsion

Smoked mackerel, beetroot, pickled heritage carrots, honey thyme dressing

Pan fried sea bass, shaved fennel and dill, lemon, chicory, chive mascarpone

Vegetarian

Roasted squash and ricotta tart, pickled heritage carrot salad, hazelnut salsa verd, land cress

Roast golden and candied beetroot, English goats' cheese, candied walnut, red chard

Orzo pasta, red pepper pesto, baby mozzarella, basil, black olive dust

Vegan

Chickpea shawarma, roasted vegetables, minted yoghurt, crispy chickpeas, flatbread



BUFFET

Starch, vegetables and salads

Roasted baby new potatoes, grape must, caramelised shallots, flat parsley

Mixed leaf, baby spinach, radicchio, red chard, lemon poppy seed dressing

Mixed roast root vegetable warm salad, toasted pine nuts, honey thyme dressing

Roasted pepper and pumpkin seed fregola, torn basil, shallot, caper dressing

Desserts

Apricot and almond tart, apricot glaze, rosemary

Chocolate and ginger tart, stem ginger cream, brandy snap

Lavender-poached pear, basil mascarpone, salted hazelnut crumb (*vegan*)

Winter fruits Eton mess, baked plum, black pepper meringue, lemon balm (*vegan*)



STARTERS



SEATED DINNER

SEATED DINNER – STARTERS

Meat

Pressed confit chicken and ham hock, remoulade, pickled red cabbage, mustard leaf

Smoked chicken breast, pancetta, shredded gem, heritage tomatoes, black olive, Parmesan anchovy dressing

Duck bonbon, squash purée, charred baby onion, red chard, crushed hazelnut, jus

Bresaola, mozzarella pearls, celeriac remoulade, apple purée, parsley, crispy capers, pickled shallots

Smoked duck, braised red cabbage, duck skin crisp, red chard, almond tarator sauce, pickled walnuts

Beef cheek bonbon, heritage carrot and radish salad, Marmite hollandaise

Fish

Seared sea bass, shaved fennel and spring onion salad, cod's roe emulsion, radish, tarragon oil

Sea bream, charred leeks, baby potato salad, slow-roast cherry tomato, beurre blanc

Crayfish and tiger prawn cocktail, bloody mary mayo, gem lettuce, heritage tomato

Haddock and leek tart, pea and mint purée, Béarnaise, mustard frill

Beetroot-cured sea trout, charred baby beetroot, lemon mascarpone, walnut and shallot dressing

Vegetarian

Truffled goats' cheese, pickled heritage carrots, carrot emulsion, bitter leaves, pumpkin seed granola

Butternut squash tortellini, baby spinach leaves, roasted beets, Parmesan crisps

Portobello mushroom tart, pea, sugar snap and fine bean salad, pesto dressing

Vegan

Mushroom and tarragon pâté, tarragon oil, pickled red cabbage, lambs lettuce, sourdough toasts, blood orange aioli

Roasted celeriac carpaccio, tofu beignet, poached pear, pickled walnut, chicory, smoked balsamic

MAINS

SEATED DINNER



SEATED DINNER – MAINS

Meat

Barbary duck breast, confit duck leg, red cabbage purée, wilted chard, hazelnuts, blackberry jus

Norfolk free-range chicken, pomme anna, salsify, kale, tarator, thyme jus

Guinea fowl, bubble and squeak, white onion puree, kale, honey and thyme glazed carrots, redcurrant jus

Lamb rump, thyme potato gratin, wilted greens, celeriac purée, roasted beet, rosemary jus

Slow cooked blade steak, rosti potato, spinach, braised winter roots, red wine jus

Fish

Sea bream fillet, saffron fondant, aubergine caponata, charred baby leeks, basil emulsion

Pan fried sea bass, potato and leek gratin, celeriac puree, wilted spinach, chervil and shallot dressing

Cod fillet, crushed new potato, cavolo nero, mussel velouté, smoked pancetta, tarragon oil

Sea trout, puy lentils, baby leeks, white onion puree, slow roast cherry tomato, beurre blanc

Haddock and prawn fishcake, buttered kale, fine beans, toasted pine nuts, tartar

Vegetarian

Roasted squash and ricotta tart, pickled heritage carrot and radish salad, hazelnut salsa verde

Seasonal filled tortellini, charred savoy, shaved parmesan, beetroot, watercress

Beetroot tart, heirloom beetroot salad, béarnaise sauce, pickled walnuts, watercress (*can be vegan*)

Truffled buckwheat mushroom risotto, sweetcorn fritter, tarragon mascarpone, chive oil, land cress (*can be vegan*)

Vegan

Grilled aubergine cannelloni, courgette, roast new potato, deep fried kale, labneh, red beet and sherry dressing

DESSERTS

SEATED DINNER



SEATED DINNER – DESSERTS

Chocolate and ginger tart, stem ginger cream, brandy snap

Passion fruit panna cotta, mango, white chocolate, toasted coconut, crystallised ginger

Dark chocolate brûlée mousse, raspberry, Frangelico jelly, hazelnut tuile, chocolate soil

White chocolate cheesecake, blueberry, candied lemon, meringue, chocolate shards

Apricot and almond tart, apricot glaze, vanilla ice cream, almond streusel

Vegan

Winter fruits Eton mess, baked plum, winter berries, black pepper meringue, lemon balm

Verbena jelly, seasonal berries, peach and white balsamic vinaigrette, aquafaba meringue

CHRISTMAS
SEATED MEAL



CHRISTMAS SEATED MEAL

Starters

Smoked duck, braised red cabbage, duck skin crisp, red chard, almond tarator sauce, pickled walnuts

Whisky and beetroot-cured salmon, charred baby beetroot, lemon mascarpone, walnut and shallot dressing, mustard frill

Truffled goats' cheese, pickled heritage carrots, carrot emulsion, bitter leaves, pumpkin seed granola

Butternut squash tortellini, baby spinach leaves, roasted beets, Parmesan crisps

Mains

Rolled Norfolk turkey crown, chestnut, sage and shallot stuffing, bacon-wrapped chipolatas, sprouts, maple-glazed carrots and parsnips, goose fat-roast potatoes, bread sauce, turkey jus

Barbary duck breast, Stilton and fig tart, red cabbage purée, winter greens, hazelnuts, blackberry jus

Cod fillet, crushed new potato, cavolo nero, mussel veloute, smoked pancetta, tarragon oil

Haddock and prawn fishcake, buttered kale, fine beans, toasted pine nuts, tartare

Truffled buckwheat mushroom risotto, sweetcorn fritter, tarragon mascarpone, chive oil, land cress

Grilled aubergine cannelloni, courgette, roast new potato, deep-fried kale, labneh, red beet and sherry dressing

Desserts

Chocolate marquise, salted caramel hazelnut, kumquats, chocolate shards

Blood orange posset, poached rhubarb, candied orange zest, rosemary shortbread

Baked plum and almond tart, orange crisp, vanilla ice cream

Stem ginger treacle tart, spiced apple puree, lemon curd, lemon meringue



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