



BANQUETING MENUS

Events
by Benugo
Scotland

Spring/Summer- 2026
Scotland

CANAPÉS

THREE-COURSE DINNER -
STARTERS

THREE-COURSE DINNER -
MAIN COURSES

THREE-COURSE DINNER -
DESSERTS

BOWL FOOD

SUSTAINABILITY SNAPSHOT

TERMS AND CONDITIONS

THANK YOU FOR YOUR INTEREST

About Events by Benugo Scotland

When we founded Benugo 26 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 14 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.

Contact

infoscotland@benugoevents.com



CANAPÉS

From the sea

Orkney crab, Katy Rodgers crème fraîche, seaweed cracker, lemon, chilli and spring onion salsa

West Coast lobster and king prawn mac and cheese, saffron aioli, fresh chives

Firth of Forth Mackerel pâté, beetroot tartlet, lemon and coriander

The Heatherfield smoked salmon and Highland Crowdie roulade, Katy Rodgers crème fraîche, dill

Hebrides Steelhead Trout, hot honey, wasabi lime mayonnaise

From the field

Yorkes of Dundee smoked brisket vol au vent, sweetcorn crema

Crisp Aberdeenshire pork belly, Arran spiced apple chutney

Highland venison tartare tartlet, dijon vinaigrette, shaved Parmesan

Campbells of Linlithgow haggis bon bon, Heather honey mustard

Rannoch confit duck terrine, sage and fig compôte

From the land

Sweet potato, vegan feta mousse, spiced avocado, chilli (vg)

Campbells of Linlithgow vegan haggis bon bon, harissa (vg)

Isle of Mull Cheddar and cauliflower croquette, saffron mayonnaise, stem leaf (v)

Heather honey and roasted fig blini, cream cheese, micro basil (v)

Whipped crowdie and thyme choux puff, blackcurrant (v)

Sweet

Lemon and raspberry meringue, blackberry gel (vg)

Seasonal berry harvest tart, lavender (vg)

Strawberry and dark chocolate choux puff, mint (v)

Celeriac and white chocolate truffle, toasted coconut (v)

Millionaire's shortbread, white chocolate glaze (v)

(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

Trio of The Heatherfield smoked salmon, shaved fennel and apple salsa, dill crème fraîche, salmon roe

Cullen Skink croquette, lemon chervil mayonnaise, fried capers, celery leaf and parsley oil

Seared Orkney scallops, mussel velouté, spring pea purée, dill cold-pressed olive oil, crisp Stornoway pancetta £12.50+VAT

Pan-fried North Atlantic cod fillet, cauliflower purée, basil oil, crispy shallots

Hebrides Steelhead Trout and chive terrine, East coast shrimp and cucumber salad, pickled red onion, dill

From the field

Ayrshire chicken leg and asparagus terrine, heirloom tomato, basil gel, sourdough crisp

Campbells of Linlithgow haggis, neeps and tatties, pickled onion, Glenkinchie 12-year-old single malt whisky sauce

Linlithgow lamb confit, panko, carrot and orange purée, frisée, pomegranate, mint gel

Highland venison carpaccio, pickled girolles, Parmesan crisps, blackberry gel, Blackthorn Sea salt

Smoked Rannoch duck breast, fig chutney, carrot and chervil salad, Perthshire honey

From the land

Dill-cured smoked 'vegan' lox, white asparagus, pickled shaved fennel and apple salsa, avocado lime purée (vg)

Whipped citrus hummus, heirloom tomato and chervil salad, cucumber gel, sourdough crostini, tarragon oil (vg)

Campbells of Linlithgow vegan haggis, neeps and tatties, pickled onion, Glenkinchie 12-year-old single malt whisky sauce (vg)

Black crowdie and lavender éclair tart, fresh figs, pumpkin seeds, thyme oil (v)

Confit pommes mille-feuille, roasted Girolles, chive cream, croustilles (v)

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THREE-COURSE DINNER

MAINS

From the sea

Orkney monkfish tail, Isle of Skye mussel velouté, courgette pearls, pressed dill oil, crispy samphire

Pan-seared Steelhead trout, potato mousseline, heritage baby carrots, asparagus, lemon beurre blanc

Shetland megrim fillet, tenderstem, heirloom carrots, dill hollandaise

North coast cod supreme, split spring pea risotto, avocado and spinach purée, spiced tomato and red onion salsa

Pan-seared Aberdeenshire coley, butter fondant potatoes, charred scallions, bouillabaisse sauce

From the field

Crispy skin Rannoch duck breast, roasted sweet potato purée, Fife fennel and chervil salad, rosemary jus

Slow-cooked Highland venison, Rösti, blanched asparagus, Cavolo Nero, Port and blackberry reduction

Ayrshire corn-fed chicken supreme, Parmesan confit leg bon bon, sweet potato purée, tenderstem, red wine and roasted shallot reduction

Yorkes of Dundee braised feather blade of beef, pommes Anna, carrot purée, tenderstem, thyme and red wine jus

Dry-aged Scotch beef fillet, spring pea and spinach purée, Campbells of Linlithgow haggis bon bon, dauphinoise, King Oyster mushroom, Glenkinchie 12-year-old single malt whisky, peppercorn sauce £17+VAT

From the land

Asparagus and spring pea risotto, vegan feta, lemon and chive vinaigrette (vg)

Miso confit celeriac, roasted Chantenay, caramelised apple and verbena emulsion, vegetable crisps (vg)

Torched squash medallions, pear, cauliflower and sage purée, vegan feta, pomegranate (vg)

Sweet potato, spinach and black crowdie strudel, broad bean purée, charred baby leeks, tarragon oil (vg)

Pan-fried gnocchi, garlic cream, spiced cauliflower, edamame, herb crumb (v)



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THREE-COURSE DINNER

DESSERTS

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

Mango and passion fruit Cremeux, toasted coconut crumble, mango pearls, golden sugar (v)

Highland 'Blaeberry tart', crushed shortbread, lemon zest and basil mascarpone, basil (v)

Cranachan, Glenkinchie 12 year-old single malt whisky, toasted oats, whipped cream, Perthshire raspberries and heather honey tuile (v)

Traditional sticky toffee pudding, salted caramel sauce, Arran vanilla ice cream, dried raspberries (v)

Dark chocolate cheesecake, blackberry mousse, cocoa crumb, mint (v)

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BOWL FOOD

From the sea

Smoked North Sea haddock risotto, crispy leeks, Parmesan shavings, chive oil

Hot smoked Highland loch rainbow trout, new potatoes, spinach, horseradish, pickled onion

Lobster and prawn mac and cheese, seaweed cracker and samphire

Buttered North Atlantic cod, triple cooked potatoes, tartar, lime zest

North Sea king prawns, Marie Rose sauce, salanova, salmon roe and dill

From the field

Slow-cooked Aberdeenshire pork belly, Savoy cabbage, Chantenay carrots, hoisin glaze

Campbells of Linlithgow haggis crumb, creamy mash, pickled turnip, Glenkinchie 12-year-old single malt whisky sauce

Thai massaman chicken, coconut and lime rice

Highland venison and apricot sausage roll, black sesame, spiced tomato relish

Slow-cooked Yorkes of Dundee beef cheek, pommes aligot, shallots, crispy kale

From the land

Pan-fried gnocchi, roasted heritage tomato, fresh basil, balsamic (vg)

Smoked vegan ragu, spiced guacamole, vegan feta (vg)

Campbells of Linlithgow vegan haggis bon bon, creamy mash, pickled red onion, Glenkinchie 12-year-old single malt whisky sauce (vg)

Baked sweet potato, spiced black beans, sweetcorn, avocado and coriander crema (vg)

Basil pesto orzo, roasted Mediterranean vegetables, feta and olive crumble (v)

Sweet

Strawberry panna cotta, blackberries, seasonal berry gel (v)

Lime posset, blueberry compôte, orange crisp, shortbread, basil (v)

Traditional cranachan, Glenkinchie 12-year-old, toasted oats, whipped cream, fresh raspberries (v)

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

Dark chocolate and avocado mousse, fresh fig compôte, balsamic pickled berries, thyme (vg)

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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 cafes. 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.



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.

Events by Benugo Scotland

Contact

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