



BENUGO
BAR & KITCHEN

Christmas Menu 2024

2 COURSES £27.5 | 3 COURSES £30

(Crackers included)

Add a glass of bubbly on arrival £6.5



STARTERS

Duck and chestnut terrine

Apple, celeriac and chervil slaw, fig chutney, toasted sourdough

Beetroot cured salmon

Beetroot and chive salad, horseradish, red chard

Roasted butternut squash (vg)

Quinoa, baby spinach, vegan feta, pomegranate, lemon, parsley

MAINS

Turkey supreme wrapped in bacon

Thyme roast potatoes, carrots and savoy cabbage, stuffing, pigs in blankets, red wine jus

Seabass fillet

Miso baked aubergine, wilted spinach, pine nut romesco sauce

Pumpkin tortelloni (vg)

Butternut purée, wilted spinach, toasted pumpkin seeds, vegan parmesan

DESSERTS

Plum Eton mess

Rosemary baked plums, crushed meringue, Chantilly cream, crystalised orange zest


Chocolate mousse (vg)

Olive oil-based chocolate mousse, toasted hazelnut



Cheeseboard

Brie de Meaux, Blue Stilton, orchard chutney, grapes, celery sticks, wheat wafers



Please note a preorder and deposit is required to secure your booking.

For further information please contact warwickarts@benugo.com

(V) VEGETARIAN | (VG) VEGAN

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

