

# EVENT MENUS

*The Holburne Museum*

Spring–Summer 2023

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# 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.

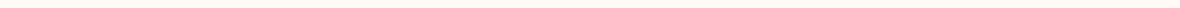
All our sandwiches and buffet food is made fresh on the day and all of our cakes are made in our own bakery. Our menus are seasonal and appropriate and we only work with the very best ingredients and suppliers available.



## *At the Holburne Museum*

The Holburne Museum is one of the UK's most awe-inspiring buildings to hold an event. Our team have been expertly operating events here since 2012 and know intimately how to deliver success.

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







# BOWL FOOD

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## *Meat*

Roasted chicken breast, tarragon mash, pearl onions and crispy bacon

Wholegrain mustard and honey Cumberland sausage, colcannon potato, onion gravy

Ham hock terrine, celeriac and red apple remoulade, caper mayonnaise and toasted sourdough

Lamb tagine, lemon and pomegranate couscous, harissa oil

## *Fish*

Prawn thai curry, garden greens, jasmine rice

Smoked haddock chowder, sweetcorn salsa

## *Vegetarian*

Butternut squash and pea risotto, saffron and coriander cress

Potato gnocchi, pan-fried wild mushrooms, rocket

Heritage tomatoes, burrata, lovage pesto and tapenade

Green beans, ribbons of carrots, cucumber and radishes, toasted hazelnut

*Please ask us about the allergens in our food*





# CANAPÉS





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## *Meat*

Rare roast beef & piccalilli (gf)

Homemade sausage roll

Glazed fig & Parma ham (gf)

## *Fish*

Smoked salmon & cream cheese blini

Marie rose prawns crouton

Crab, lime & chilli toast

## *Vegetarian*

Sweet potato pakora, sweet chilli dip (vg) (gf)

Roasted beetroot, goat's cheese & chive (v) (gf)

Tomato & basil bruschetta (vg)

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# BUFFET





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## *Meat*

Pomegranate glazed chicken thigh, tenderstem, black and red quinoa salad (gf)

Bath Gem braised ox cheeks, salt baked celeriac, heritage carrots, pancetta, ale jus (gf)

Slow-cooked pork belly, white bean cassoulet, chorizo crumb, pickled shallots

## *Fish*

Prawn thai curry, garden greens, jasmine rice

## *Vegetarian*

Roast golden and candied beetroot, English goat's cheese, candied walnut, red chard (gf)

Chickpea shawarma, roasted vegetables, minted yoghurt, crispy chickpeas (vg) (gf)

Roast baby new potato, caramelised shallots, flat parsley, grain mustard dressing (vg) (gf)

## *Salads*

Tenderstem broccoli, soy glaze, crushed hazelnut salsa (vg) (gf)

Mixed leaf, baby spinach, radicchio, red chard, lemon poppy seed dressing (vg) (gf)

Mixed roast root vegetable salad, toasted pine nuts, honey thyme dressing (vg) (gf)

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# WORKING LUNCH





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## *Sandwiches*

British chicken and avocado

British chicken, avocado, mayonnaise and spinach on wholemeal bread

Hot-smoked salmon and rocket

Flaked hot-smoked salmon, peppery rocket and zesty lemon black pepper mayonnaise on wholemeal bread

Egg and cress (v)

Creamy egg mayonnaise and fresh cress on wholemeal bread

## *Wraps*

Chicken babaghanoush wrap

Chargrilled British chicken, babaghanoush, chilli yoghurt, grilled peppers and onions, piquant peppers, feta, cabbage, cucumber, coriander, and spinach in a multigrain tortilla

Middle Eastern meze wrap (vg)

Falafel, hummus, feta, piquant peppers, cucumber, tomato, peppery rocket and chilli yoghurt in a spinach wrap

## *Baguettes*

Wiltshire ham and Emmental sourdough baguette

Sliced Wiltshire ham, Emmental and Dijon mayonnaise in a springy sourdough baguette

West Country Cheddar and farmhouse chutney baguette (v)

Thick-sliced West Country Cheddar, farmhouse chutney and peppery rocket in a multigrain baguette

## *Salads*

Tenderstem broccoli, soy glaze, crushed hazelnut salsa (vg) (gf)

Mixed leaf, baby spinach, radicchio, red chard, lemon poppy seed dressing (vg) (gf) (c)

Mixed roast root vegetable salad, toasted pine nuts, honey thyme dressing (vg) (gf)

Piquillo and pumpkin seed fregola, torn basil, shallot and caper dressing (vg) (c)

## *Sweet*

Millionaire's shortbread

Nutty chocolate brownie

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