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
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
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
Olive oil-based chocolate mousse, toasted hazelnut

Cheeseboard
Brie de Meaux, 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.