



Wedding menus





Weddings catered beautifully in Bristol & beyond

Great food brings people together, so here at Queen and Whippet we're passionate about helping you to delight your wedding guests with the perfect menu.

The Q&W team are huge foodies. We've created these menus to use the best West Country produce to make beautiful dishes that really work on an event scale.

We're here when you're ready to talk food (we love to talk food!)

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We want to help you to make sure that planning your catering is as fun and exciting as the big day itself.

We will guide you through the entire process so that on your wedding day you can just relax and enjoy yourselves. All the details, even the ones you hadn't thought of, will be taken care of.

Every wedding is unique, but this is how your journey with us is likely to go...

Enquiry



Initial ideas call



Quote



Menu planning



Tasting



Site visit



Final planning meeting



Wedding day

Your quote:

Food, service and equipment costs are listed separately.

We do this so it's transparent from the start where your budget is going. It also makes it easy to adjust elements as your plans evolve.





Canapés

Meat

Lamb fritter, burnt apple puree, radish
Chicken crackling, lovage emulsion, fermented corn *
Beef carpaccio, rye bread, mustard aioli, gherkin *
Chicken goujon, wild garlic mayonnaise
Pork belly, pear gel, crispy wonton
Sage bread pudding, roast chicken, cep
Squid ink grissini, crispy ham hock, truffle aioli
Rosemary scone, beef butter, micro garlic chive

Fish

Kedgeree arancini
House smoked trout doughnut *
Torched mackerel, burnt lemon, crispbread
Crab & apple cake, tartar
Seared scallop, nori tapioca cracker, yuzu aioli *
Cod crackling, parsley emulsion, caviar
Cured cod, pickled kohlrabi, dill mayo

*supplement applies



Canapés

Vegetarian

Cave-aged cheddar & chive croquette
Thyme and pecorino scone, labneh, pickled shallot
Roquefort gelato, charcoal pebbles
Cider & cheddar rarebit on brioche

Vegan

Truffle & wild mushroom arancini *
Soya labneh, poached pear, spinach blini
BBQ carrot, paprika, shallot puree
Spinach, caper & coconut croquette
Onion bhaji, pea puree
Carrot, avocado, daikon, beetroot sushi roll
House-made blue corn taco, mole, tomato & apple salsa
Summer roll of carrot, radish, pickled red cabbage, spinach, noodles
Rice cracker, miso aubergine, toasted sesame

*supplement applies



Plated starters

Cured Cold Stream trout, fennel, dill, orange, radish & apple

Wood pigeon, rhubarb, wheatgrass salsa verde, frissé

Grilled asparagus, rocket oil, pea and mint hummus, toasted walnut - vg

Sea bass ceviche, watermelon, orange, rosemary cracker

Chicken liver parfait, rye and shallot crumb, creamed corn, plum compote

Butternut squash ravioli, enoki, chestnut mushroom, sage butter - v

Goat's cheese, pickled shallot, bacon powder



Plated mains

Hay-brined chicken, potato dauphinoise, lovage & onion puree, tender-stem broccoli, crispy onion

Duck breast, duck leg bonbon, sweet potato bhaji, anise carrot, celeriac puree, blackberry *

50 day aged beef fillet, fondant potato, charred gem, salted baked carrot, nasturtium oil *

Slow-cooked beef cheeks, olive oil mash, pickled wild mushroom, shaved carrot, tarragon oil, sticky jus

Pan-seared hake, new potato, golden beetroot, samphire, watercress dressing

Somerset lamb rump, beef fat crumb, cavolo nero, braised onion, stout jus *

Onion tart, pearl barley tabouleh, black garlic carrots, parsley oil - vg

Charred & cider-braised hispi, cider apple salsa, herbed quinoa, red cabbage, split herb oil - vg

Celeriac, apple, thyme & potato pithivier, kale, nettle oil - vg

Pan-seared cauliflower steak, puy lentils, cauliflower puree, bbq carrot, salsa verde - vg

*supplement applies



Plated desserts

Apple tart-tatin, oat cream, oat crisp - vg

Warm banana bread, caramelised banana, crème fraiche - v

Rhubarb, orange, caramelised mille feuille - vg

Bitter dark chocolate delice, honeycomb - v

Sticky toffee pudding, salted caramel sauce - v

Citrus meringue tart, clotted cream, berry jus - v

Charcoal meringue, vanilla cream, spiced berries - v

Strawberry & labneh slice, blueberries - v

Eton mess - v

Grilled peach, chickpea brittle, coconut cream, black sesame - vg



Dessert jars

Desserts in jars can be served at the table, from a buffet station or walked around canapé-style.

Lemon posset, berry compote, burnt meringue - v

Salted chocolate mousse, cocoa nib crumb, soured cream - v

Tiramisu, coffee cream, cocoa - v

Rum sponge, lime cream, pineapple & chilli compote, ginger oat - v

Summer berry trifle - v, vg on request

West Country strawberry cheesecake - v, vg on request

Matcha coconut mousse, aromatic cardamom-poached pears, almond brittle - vg



Gourmet Barbecue

Served buffet-style with a selection of breads, condiments and salads.

Choose two meat and two vegan options.

Beef, feta & parsley burger

Quinoa, red bean and onion burger - vg

Sticky piri piri chicken legs

Herb & lemon stuffed trout

Rare breed pork & cider sausages

Seaweed-marinated salmon

Salsa verde corn - vg

Mackerel, lovage, shallot & caper

Cider & molasses pork belly

Miso aubergine - vg

Lemon, herb & garlic cauliflower steak - vg



Sharing Boards

Meat & fish

Lamb shawarma
Stout & treacle slow-braised beef brisket
Seaweed & rosemary brined chicken
Whiskey & honey pork ribs
Cider braised pork belly
Sake & ginger Scottish salmon

Vegan & vegetarian

Herb & garlic cauliflower steak - vg
Miso aubergine - vg
Chilli, rocket & lemon courgette - vg
Carrot and thyme tarts - v
Beetroot bhajis - vg

Sharing salads (all vegan)

Oat groat, pomegranate, parsley
Raw carrot, fennel, red cabbage, courgette, toasted sunflower seeds
Green beans, pickled shallot, walnut
Roasted new potatoes, rocket, seaweed
Heritage tomato, olive oil
Beetroot, pea-shoot, orange
Soft leaf, chive, coriander, parsley
Kale, rocket, pear
Roasted cauliflower, spinach & tahini dressing
Roasted sweet potato, squash, potato, herb emulsion



Evening Food

Pizza

Three choices baked on-site and brought to your guests on boards to enjoy on the dancefloor and at the bar - vg option available

Mac 'n' cheese

Individually portioned with a topping of crispy bacon or garlic breadcrumbs

Dirty fries

Portions of salted, spiced fries served with condiments such as carrot ketchup, cheddar, chimichurri, bbq sauce, curry sauce - vg option available

48-hour pork

Served in brioche buns with apple sauce, Asian slaw & soft leaf - vg marinated tempeh option available

Sausage, Irish champ & onion gravy

Cumberland sausages from our butcher Origin, buttery mash with spring onion and rich onion gravy - vg option available



The Next Day

We can work with you to create the perfect recovery brunch.

Fruit juices

Bloody Mary station

Locally-roasted coffee and organic teas

Crispy smoked bacon & honey on waffles

Oat granola, berry & yoghurt pots – vg option available

Eggy brioche

Pancakes with homemade jams & cream

Doorstep sausage sandwiches – vg option available

Sausage, bacon and egg brunch pizza - vg option available



Contact us for a chat and a quote
for your amazing day:

hello@queenandwhippet.com

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Key:

v - vegetarian

vg - vegan

We are dietary-inclusive caterers, please enquire about
adapting menus for allergies or dietary requirements.

