



Queen &
Whippet

Wedding menus



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 all huge foodies. We've created these menus so we can use the best West Country produce to make beautiful dishes that really work on an event scale.

Recommended at many of the best venues across The Cotswolds, Bristol, and Somerset, we're in the little black books of everyone who needs high-end, on-trend catering at their events in the South West.

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



☎ 0117 990 1997

✉ hello@queenandwhippet.com

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How we'll work with you

These menus are just a starting point. You can choose directly from them or adapt according to your taste or dietary requirements. Alternatively, we can create an entire menu bespoke to your shared stories, travels and favourite dishes.

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.

Your Quote:

Food, service, and equipment costs are listed separately in your personalised proposal.

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

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

1
Enquiry

2
Initial
Ideas Call

3
Proposal & Quote

4
Contract & First
Payment

5
Menu
Planning

6
Tasting

7
Site visit

8
Planning Call

9
Confirmation
of Numbers &
Dietaries

10
Final
Payment





Canapés

Meat

Beef carpaccio, lardy croute, mustard mayo, pickled shallot – g, e
Pork cracker, apple and pear compote, mustard leaves
Black pudding and ham hock croquette, pickled plum – g
Chicken and leek terrine, croute, piccalilli – g

Fish

Kedgeree arancini, lime pickle – g, e, d
Citrus cured trout, squid ink cracker, lime mayo – e
Crab muffin, cream cheese, chive – g, d, e
Smoked mackerel mousse, cone, black sesame grissini – g, d

Vegetarian

Charcoal cookie, blue cheese gelato – g, d
Dauphinois fritter, wild garlic mayo, pickled wild garlic seed capers – g, d, e
Cauliflower cheese vol-au-vent, powdered pineapple – g, d
Beetroot cracker, whipped goats cheese, garden herb – g, d

Vegan

Kimchi tart, katsu mayo – g
Kelp tapenade, seaweed crisp, pickled walnut – n
Root bhajia, mint soya labneh – g
Roast carrot, charcoal, shallot

Desserts

Berry tart -g, d, e

Ginger and chocolate truffle - d

Rosé champagne jelly cubes, glitter (v & vg on request)

Cannoli, hazelnut, ricotta - g, d, n

**£5 supplement pp*

Key: v - vegetarian, vg - vegan, d - dairy, e - egg, - gluten, n - nuts

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



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Three Courses (Starters)

Meat

Confit duck leg, potato bread, pomegranate, coriander,
torched orange, hummus – g

Chicken terrine, gooseberry, shallot, crispbread – g

Prosciutto, Bath Blue cheese, endive, croute, olives – g, d

Hereford beef brisket, waffle, slaw – g, d, e

Fish

Citrus cured Cold Stream trout, fennel, lime, caper berry,
sourdough croute – d, g

Seared scallop, miso butter, kale, lemon oil – d

Seabass ceviche, compressed watermelon and cucumber,
fish crisp, nasturtium oil

Crab, pea and ricotta tart, dill, samphire – g, d

Vegetarian

Peach, pickled apple, mozzarella, hot honey dressing, rocket – d

Vegan

Roasted heritage tomato, tomato jam, griddled
sourdough, pickled red onion, dill oil – g

Beetroot tartare, mole, tortilla, coriander – n

Pickled mushroom tart, broad bean and radish salad – g

Gazpacho, garlic croutons, pepper, cucumber – g

Three Courses (Mains)

Meat

Hay brined chicken, corn puree, green beans, chilli, baby potatoes
Lamb rump, buttery mash, tender stem broccoli, sauce vierge* - d
Wine braised Hereford beef cheek, polenta, bbq carrot, kale, demi glaze - d
Pork shoulder, shallots, gherkin, carrot ketchup, dauphinois - g, d
Creedy Carver Duck breast, braised carrot, orzo, parsley oil - g

Fish

Torched mackerel, beetroot, new potato, horseradish, nettle oil - d
Seaweed brined hake, bacon and cannellini cassoulet, crispy cabbage
BBQ glazed cod cheeks, burnt corn, buttered potatoes, parsley puree - d
Pan seared gurnard, squid ink pasta, tomato, olives - g, d, e

Vegetarian

Griddled courgette, dill, chervil, yoghurt, braised barley - g, d
Cauliflower puree, cauliflower and spring onion fritter, pear, kimchi - g, e
Cream braised cabbage, mustard, rosti, torched leek - d
Potato, celeriac, apple and thyme pithivier, tomato and red onion salsa - g, e

Vegan

Beetroot braised carrot, cornbread, beetroot, chermoula
Grilled king oyster mushroom, saffron risotto, pea and charred gem
Pressed celeriac, roast celeriac puree, puy lentil, chive oil

Desserts

Strawberries, yoghurt, honey, marjoram, oat crumb – g, d

Miso milk tart, poached plum – g, d, e

Sticky toffee pudding, salted caramel, soured cream – g, d, e

Chocolate delice, raspberry, sea salt – g, d, e

Berry tart, coulis – g, d, e

Apple tart tatin, apple caramel, – g, d

Blackcurrant cheesecake, ginger, lemon balm – g, d

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Sharing

Meat

Paprika and ginger chicken thigh, hay mayonnaise
Red wine beef cheeks, pickled onion, parsley
BBQ style pork ribs, celeriac, mustard, apple - e
Fried buttermilk chicken, slaw - g, d
Roast lamb, herbs, capers, rhubarb*
Beef onglet, sauce vierge

Fish

Cold stream trout, green sauce, cucumber, radish
Seaweed brined cod, caramelised cauliflower, pickled cauliflower
Kedgeree arancini, white bean puree, curry oil

Vegetarian

Charred cabbage, garlic cream, tarragon, mustard - d
Cheddar and leek croquette, onion chutney - g, d, e

Vegan

Smoky aubergine, miso, red onion, coriander
Beetroot braised carrot, carrot ketchup, dill, radish
Cauliflower steak, chimichurri

Sharing Sides (all vg except v)

Squash, feta, watercress - d
Green beans, chilli, walnut, confit garlic - n
Toasted Padron peppers, olive oil

Heritage tomatoes, toasted sourdough, olives, chives - g
Charred courgette, rocket and seed pesto - d
Pearl barley, pomegranate, chervil, parsley, mint - g
Baby leaves, rocket, apple, parmesan - d
Baked carrots, yoghurt, chive oil, pumpkin seeds - d
Baby potatoes, seaweed, butter - d
Beetroot, endive, pickled berry, orange
Melon, basil, goat's cheese, red wine vinegar - d
Burnt broccoli, capers, shallot, caramelised hazelnut - n
Peach, fennel, cucumber, herb oil
Giant couscous, parsley, mint, red onion, olive oil - g
Edamame, borlotti, charred baby gem, lemon
Aubergine, lentil, sumac, squash

Desserts

To be shared:

Meringue, summer berries, berry compote, vanilla cream - d, e

Individual:

Apple tart tatin, caramel sauce - d, g
Sticky toffee pudding, salted caramel, soured cream - d, g, e
Bitter chocolate delice, raspberry, sea salt - d, g, e
Berry tart, coulis - g, d, e

Dessert Jars

Lemon posset, berry, meringue - d, e
Bitter chocolate mousse, chocolate crumb, orange cream - g, d, e
Tiramisu, coffee cream, cocoa - g, d
Poached rhubarb, vanilla, ginger crumb g, d, e
Cheesecake, cherry d, g

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Evening Food

Chicken kebab, pickled red cabbage, lettuce, tomato, cucumber, chilli sauce – g

Sourdough rarebit, pickled red onion – g, d

Mac'n'cheese, gherkin – g, d

Beef brisket, dirty fries, mozzarella, cheddar, chilli, mayo – d, e

or Dirty fries, mozzarella, cheddar, chilli, mayo – d, e

Buttermilk fried chicken, slaw, kimchi, paprika mayo – g, d, e

or Buttermilk fried oyster mushroom, slaw, kimchi, paprika mayo – g, d, e

Pulled pork burgers with apple slaw in a brioche bun – g, d, e

Cocktails

English Garden – gin, cloudy apple juice, lemon juice, elderflower, mint

Old Fashioned – whiskey, bitters, sugar

Spiked Arnold Palmer – iced tea, lemonade, vodka

Negroni – gin, Campari, sweet vermouth

French 75 – gin, champagne, syrup, lemon juice

Vodka Martini – vodka, dry vermouth, bitters

Espresso Martini – vodka, Kahlua, espresso

Manhattan – whiskey, sweet vermouth, bitters

Dark and Stormy – dark rum, ginger ale, lime

Azalea – vodka, pineapple juice, lemon juice, grenadine

Whiskey Sour – whiskey, lemon juice, syrup

Mocktails

Arnold Palmer – iced tea, lemonade, mint

Ginger Punch – orange juice, apple juice, ginger beer, mint

Rosemary & Cranberry Spritz – cranberry juice, rosemary, sugar, sparkling water

Dirty Soda – Coca-Cola, lime, coconut syrup, coconut milk

Wine list

House Red

Spanish Tempranillo - £18
French Cote de Rhone 2020 - £18
USA Pinot Noir 2021 - £18

Upgrade Red

Spanish Rioja 2019 - £25
French Fine Red Burgundy 2019 - £42
French Saint-Emilion 2019 - £55

House White

Spanish Chardonnay / Sauvignon Blanc blend - £18
Italian Organic Pinot Grigio 2023 - £18
New Zealand Riesling 2023 - £18

Upgrade White

French Grenache Blanc Organic - £24
French Sauvignon Blanc 2022 - £28
French White Burgundy 2022 - £42

Sparkling

Nyetimber English Sparkling Wine - £80
Ridgeview Fitzrovia English Sparkling Wine - £80
Avery's French Champagne - £52
Avery's Spanish Cava - £24

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