



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.

Winners of 'Best Roaming Kitchen' at the 2019 Crumbs Awards, 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!)



☎ 07969 954 674

✉ hello@queenandwhippet.com

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How we'll work with you

We want to help you to make sure that the 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.

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

Lamb fritter, burnt apple, radish
Beef carpaccio, beef fat croustade, mustard mayo, shallot
Chicken goujon, wild garlic mayo
Parma ham, crostini, tomato and apple salsa
Cheddar scone, beef butter, chive

Vegetarian

Dauphinois, truffle
Wild mushroom, eggy bread
Blue cheese gelato, mille feuille
Cheddar and chive croquette

Vegan

Kimchi dumpling
Onion bhaji, minted pea, pea powder
Carrot tart, shallot puree
Vegetable sushi rolls, soy, wasabi

Fish

Puffed fish skin, trout roe, dill
Kedgeree arancini, apple chutney
Scallop ceviche, nori cracker*
Crab, muffin, crab butter
Cured whiting, chia seed cracker, vinegar

Desserts

Cheesecake, mini cone, berry syrup

Ginger and chocolate truffle

Walnut biscotti

Rhubarb and custard marshmallow

Cannoli, hazelnut, ricotta

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**£1 per head supplement*

Key: v - vegetarian vg - vegan

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



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Three Courses

Starters

Seared scallop, samphire, kale oil, burnt cream*
Potato bread, cured Cold Stream trout, apple slaw
Torched mackerel, beetroot ketchup, new potato
Seabass ceviche, watermelon, cucumber, nasturtium oil

Tagliatelle, pickled wild mushroom, truffle butter, cep -v
English peach, buffalo mozzarella, rocket pesto -v
Blue corn taco, mole, heritage tomato, sour cream -v
Roast tomato, pickled red onion, sourdough, tomato jus -vg
Thyme roasted aubergine, garlic tahini,
brioche crumb, coriander -vg

Haggis samosa, pickled turnips, potato velouté
Beef carpaccio, pickles
Chicken parfait, ginger tuille, plum compote
Wood pigeon, herbed labneh, blackberry

Mains

Pollock, celeriac linguine, corn cream
Monkfish cheeks, puy lentils, game sauce**
Seaweed brined hake, squid ink pasta, bacon and bean cassoulet
Cured cod, spinach and potato sauce

Duck breast, thyme oat crumb, kale, carrot puree, sea buckthorn
Beef cheek, champ mash, onion, red wine jus
Hay brined chicken, borlotti, watercress
Guinea fowl, cavolo nero, pearl barley, sourdough sauce
Lamb rump, roast potato, charred tender stem
broccoli, sauce vierge **

Shallot and radish tart, carrot relish, celeriac -vg
Roast celeriac, mung bean, kale, dashi -vg
Pan seared cauliflower, mushroom puree, courgette linguine -vg
Roast flat cap mushroom, squash puree, green bean salsa -vg
Grilled hispi, leek, hazelnut, beetroot chutney -vg

Desserts

Poached rhubarb, custard tart
Bitter chocolate tart, sour cream, miso
Lemon curd meringue, berry jus
Apple tart tatin, caramel cream
Grilled peach, oat crumble, prune syrup -vg
Milk crisp, coffee cream, honey
Sticky toffee pudding, salted caramel, creme fraiche
Eton Mess - vanilla cream, berries, meringue
Treacle tart, soured cream, raspberry

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**£2 per head supplement **£5 per head supplement*

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Sharing

Sharing starter

Local charcuterie, sourdough focaccia, pickles, olive oil, rocket and roast tomato, olives, Somerset cheese (v / vg available)

Plated main, served with sharing sides

Lamb shawarma ballotine, roasted carrot, date jus

Rosemary brined chicken breast, kale, cider cream

Beef cheek, charred spring onion, jus

Cider braised pork belly, beetroot and celeriac chutney

Cauliflower steak, cauliflower and wild garlic puree -vg

Celeriac, apple, thyme and potato pithivier, salsa verde-vg

Roasted mushroom, chive butter, brioche, taleggio -v

Leek and cheddar croquette, mustard vinaigrette -v

Rainbow trout, nettle and cucumber sauce

Cod, daikon, nasturtium, bisque

Bream, tomato, shallot

Pollock, wild mushroom, peas

Sharing board main

Whole roast chicken, rosemary, thyme, garlic

Roasted cauliflower, turmeric, sultana, parsley -vg

Beef brisket, red wine, pickled onion

Treacle and stout pork belly

Sake and ginger Somerset trout

Whole roast celeriac, shallot, garlic, rocket -vg

Sharing Sides (all vg except v)

Heritage tomato, olive oil
Braised baby gem, samphire, lemon zest
Seaweed, potato, spinach
Charred cauliflower, fried capers, tarragon
Green beans, shallot, chilli
Herb butter, new potatoes -v
Kale, apple, walnut
Giant cous-cous, garden herbs
Miso, red onion
Roasted carrot, thyme, garlic
Barley, dill, roast carrot
BBQ leeks, goats cheese -v
Aubergine, parsley, lentil
Sweetcorn, butter, dulce -v
Broccoli, radish, almond
Beetroot, orange, chicory

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Evening Food

Fried buttermilk chicken, slaw

Deep fried squash, chive, yoghurt, slaw - v, vg on request

Mac & cheese topped with:
bacon **or** garlic sourdough crumb

Sourdough cheddar rarebit, pickled onion - v

Dirty wedges topped with:
pulled pork **or** bean cassoulet - vg

Pizza

Pepperoni

Margherita - v, vg on request

Rocket & olive - v, vg on request

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