



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!)**



---

☎ 0117 990 1997

✉ [hello@queenandwhippet.com](mailto:hello@queenandwhippet.com)

📷 @queenandwhippet

# 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, lardy croute, mustard mayo, shallot  
Saffron scone, sultana jam, crispy chicken skin  
Parma ham, crostini, tomato and apple salsa

## Vegetarian

Dauphinois, wild garlic mayo  
Beetroot cracker, goats cheese, garden herbs  
Cheddar and chive croquette  
Charcoal cookie, blue cheese gelato

## Vegan

Kimchi dumpling, katsu mayo  
Roots bhaji, mint soya labneh  
Chickpea wafer, watermelon  
Roast carrot, charcoal, shallot

## Fish

Roast potato, smoked trout, dill  
Kedgeree arancini, apple chutney  
Scallop and daikon ceviche, squid ink cracker  
Crab muffin, cream cheese, chive



## Desserts

Cheesecake, mini cone, berry syrup

Ginger and chocolate truffle

Walnut biscotti

Cannoli, hazelnut, ricotta

.....

*\*£1 per head supplement*

*Key: v - vegetarian vg - vegan*

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



.....

☎ 0117 990 1997

✉ [hello@queenandwhippet.com](mailto:hello@queenandwhippet.com)

📷 @queenandwhippet











# Three Courses

---

## Starters

Pollock and chive fishcake, fennel, orange and radish  
Seared scallop, miso butter, sea vegetables, seaweed powder\*  
Citrus cured trout, potato bread, wasabi butter,  
celeriac and red cabbage slaw  
Smoked mackerel pate, wheaten bread, pickles, fine herb salad  
Roast tomato, pickled red onion, sourdough, tomato jam, dill -vg  
Asparagus, labneh, pea oil, pickled apple  
Peach, buffalo mozzarella, rocket and seed pesto -v  
Tagliatelle, pickled wild mushroom, truffle butter, cep -v  
Haggis samosa, pickled turnips, potato velouté  
Duck terrine, rhubarb jam, watermelon,  
Chicken parfait, gridled sourdough, pickled plum and leaf  
Wood pigeon, endive, hazelnuts, blackberry

## Mains

Cod, celeriac linguine, corn cream, peas  
Cornish sole, garlic cream, kale oil, kale, pressed potato  
Charred mackerel, warm beetroot and potato salad,  
pickled cucumber, mustard dressing  
Hake, tender stem broccoli, spinach, potato veloute  
Hay brined chicken, smoked bacon and borlotti cassoulet, crispy leeks  
Lamb rump, polenta, wild mushroom puree,  
tender stem broccoli, sauce vierge \*\*  
Seared bavette, oat groat tabbouleh, chimichurri, spring green  
Duck, roast mushroom, new potato, anise carrot, demi glaze  
Ox cheek, creamy mash, kale, pickled shallot, red wine jus  
Pork shoulder, celeriac puree, carrot, puy lentil,  
tomato and apple chutney  
Mushroom, truffle and celeriac lasagne, spinach and radish salad -v  
Pan seared cauliflower, mushroom puree, courgette linguine -v  
Beetroot braised carrot, cider oats, broccoli, beetroot and miso - vg  
Grilled hispi, leek, hazelnut, beetroot chutney, warm potato salad -vg

## Desserts

Bitter chocolate tart, sour cream, miso

Apple tart tatin, caramel cream

Strawberry, elderflower cream, mille-feuille

Sticky toffee pudding, salted caramel, creme fraiche

Eton Mess – vanilla cream, berries, meringue

Treacle tart, soured cream, raspberry

Plum, rhubarb and pear crumble with creme anglaise

.....

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

***Key: v - vegetarian vg - vegan***

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



.....

☎ 0117 990 1997

✉ hello@queenandwhippet.com

📷 @queenandwhippet











# Sharing

## Sharing starter

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

## Plated main, served with sharing sides

Rosemary brined chicken breast, kale, cider cream  
Beef cheek, charred spring onion, jus  
Cider braised pork belly, beetroot and celeriac chutney

Celeriac, apple, thyme and potato pithivier, salsa verde-vg  
Roasted mushroom, chive butter, brioche, taleggio -v  
Leek and cheddar croquette, mustard vinaigrette -v  
Cream-braised summer cabbage wedges,  
deep fried capers and dill -v

Rainbow trout, nettle and cucumber sauce  
Cod, daikon, nasturtium, bisque  
Pollock, wild mushroom, peas

## Sharing board main

Chicken breast, leg and thigh, lemon, thyme and 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

*Served with big bowls of seasonal salad and Bristol Loaf sourdough*

## Sharing Sides (all vg except v)

Heritage tomato, olive oil, chive  
Charred cauliflower, fried capers, tahini, tarragon  
Green beans, shallot, chilli  
Seaweed butter, new potatoes -v  
Kale, apple, walnut  
Giant cous-cous, garden herbs, pomegranate  
Fennel, burnt orange, carrot, dill  
Sweetcorn, butter, dulce -v  
Beetroot, pickled red onion, radish, parsley

## Dessert Jars

Lemon posset, berry, meringue  
Bitter chocolate mousse, chocolate crumb, soured cream  
Tiramisu, coffee cream, cocoa  
Apple, pear, cinnamon crumble, anglaise -vg on request  
Earl grey scone, clotted cream, berry jam  
Cheesecake, cherry  
Cardamom rice pudding, spiced berries – vg

---

***Key: v - vegetarian vg - vegan***

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



---

☎ 0117 990 1997  
✉ [hello@queenandwhippet.com](mailto:hello@queenandwhippet.com)  
📷 @queenandwhippet



# 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 -v

Sourdough cheddar rarebit, pickled onion – v

Chicken kebab, salad, mayo, chilli sauce

Cheesy fries - v

## Pizza

Pepperoni

Margherita - v, vg on request

---

*Key: v - vegetarian vg - vegan*

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



---

☎ 0117 990 1997

✉ hello@queenandwhippet.com

📷 @queenandwhippet





















