



Winter Event Menu

Serving Bristol, Bath and beyond, Queen & Whippet present a collection of menus for your Christmas party.

You can have these menus as they are here or we can adapt them to fit your taste, theme or dietary requirements.

Prices include VAT but are exclusive of staffing, equipment and any other costs specific to your event.

Please see the last page for the details we need to create a bespoke quote.

jo@queenandwhippet.com // 07971 286 185

Canapés

Meat

Warm

Slow-cooked beef brisket on a garlic scone with lovage emulsion
Mini lamb and acorn squash pasty
Wiltshire bacon and Shropshire Blue cheese arancini
Cider and herb-glazed chicken skewers

Cold

Spiced pear compote on crispy smoked Wiltshire bacon
Chicken liver parfait on a garlic croute with pickled fennel

Fish

Warm

Mackerel and apple fishcakes with caper aioli
Baked baby potatoes with smoked salmon and labneh

Cold

Choux buns with smoked trout and winter herb mousse
Sardine ceviche tostada with apple salsa
Blackberry-cured salmon on horseradish and potato bread

Vegetarian & vegan

Warm

Spinach and caper coconut croquettes with chilli yogurt dip (v)
Herb-roasted pumpkin on a caraway snap (vegan)
Beetroot and golden sultana filo cup with dukkah (vegan, contains nuts)

Cold

Goat's cheesecake with shallot jam (v)
Vietnamese winter rolls with cranberry chilli dipping sauce (vegan)
Kale and pumpkin seed hummus on beetroot tapioca puffs (vegan)

£9.50 per person for six choices (each guest will have at least two of each choice)

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Boards

Our boards can be served sharing-style at tables or grazing-style at buffet stations

Please choose two main boards and three salad options
Served with a selection of breads

Local meat

Hay-baked Somerset hogget lamb with Moroccan spices, redcurrant relish and dukkah to sprinkle, herbed lamb croquettes, marinated olives (contains nuts)

Honeyed whole Wiltshire hams and homemade glazed sausage rolls served with mustard aioli and a beetroot piccalilli

Sustainable fish (may change according to availability)

Smoked mackerel scotch eggs, cod balls in seaweed powder, marinated anchovies, grilled sardines with sorrel sauce vierge, lemon mayonnaise

Vegetarian

Beetroot, fig and stilton tart, smoky aubergine, tamari squash, herb-rolled soft cheese, parsnip rosti, home-pickled vegetables

Vegan

Shallot tart tatin, caramelised cauliflower steaks, spinach fritters, smoked vegan aioli and za'atar to sprinkle

Salads

Sweet potato and Charlotte potato
Kale, rocket and pear
Radicchio and soft herb
Crunchy carrot, radish and celery
Celeriac ribbon remoulade
Millet, green herb and pomegranate

£32.50 per head

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Plated

Starters

Bramble gin-cured sea trout with sorrel salad and pickles

Smoked chicken and hazelnut terrine with Bloody Mary relish and sourdough croute (nuts)

Labneh, pickled plum, soft herb and grain salad (vegetarian)

Heritage beetroot carpaccio, jelly and sorbet (vegan)

Mains

Rye, walnut & prune-stuffed turkey ballotine with fondant potatoes, honey-roast Brussels and carrot ketchup (nuts)

Pork loin and black pudding Wellington with potato, pear and shallot purée, winter greens

Seared hake sous vide with salsa verde orzo and kalamata olive crumb, savoy cabbage

Sticky za'atar-roast pheasant with saffron mash, chard and herb oil

Carrot and parsnip rose tart with braised pearl onions and chicory (vegan)

Home-smoked tofu in kale powder crust with sesame barley tabbouleh and winter tamarind salad (vegan)

Desserts

Chilli chocolate torte, blackberry sorbet and dark chocolate crumb

Rose and pistachio crème brûlée with poached rhubarb

Sloe cider-poached pears, ginger crumble and clotted cream (vegan on request)

Sticky figgy pudding with treacle sauce and brandy crème fraîche

£32.50 for two courses

£38.50 for three courses

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What's next?

We would be delighted to put a quote together for your Winter or Christmas party catering. We'll just need the following information.

You might not have all the detail yet so a best guess is fine.

- * An estimated number of guests
- * Which menu/s you're interested in
- * Your venue, so we can assess what kitchen facilities they have vs. what we'd need to bring in
- * If you need us to supply crockery, cutlery, glassware and linen. We usually do but some venues occasionally provide this as part of their deal.
- * Your rough timings, so we can work out staff cover
- * If you need us to supply staff and / or glassware for bar service