THE WHIPPET INN

15 North Street, York YO1 6JD
01904 500 660 · eat@thewhippetinn.co.uk
thewhippetinn.co.uk

SAMPLE WEDDING MENU

A DAY AT THE WHIPPET

SAMPLE WEDDING MENU

ILLUSTRATIVE PACKAGE £7,000

BASED ON 38 GUESTS

ON ARRIVAL

DRINKS

Lyme Bay Brut Reserve sparkling wine, England

Orange juice / Buck's Fizz

CANAPÉS

Beef carpaccio, parmesan crisp, truffle mayo

Peeled prawn skewers with chipotle chilli and a garlic and lime mayonnaise

Goats' cheese and shallot tarte tatin with homemade tomato chutney (v)

Classic Italian bruschetta with fresh herbs and olive oil (v)

WEDDING BREAKFAST

TABLE WINES

Kleinkloof Chenin Blanc, South Africa

Merlot Santa Alba, Chile

STARTERS

Black pudding scotch egg, mustard mayonnaise, watercress and root vegetable crisps

Prawn and crayfish cocktail, compressed cucumber, semi-dried tomato, avocado

Pea and mint arancini, Italian cheese and black pepper emulsion with pea tendrils (v)

MAINS

Confit duck leg, potato rösti, orange braised red cabbage, blackberry jus

Roast cod fillet, charred Tenderstem broccoli, brown butter mashed potato, lemon butter sauce

Gnocchi and wild mushroom gratin, blue cheese, tarragon cream (v)

DESSERTS

Dark chocolate pot, raspberry sorbet, chocolate crumb

Pistachio cheesecake, elderflower macerated strawberries

Apple and cinnamon crumble, clotted cream

TO FINISH

A toast of Lyme Bay Brut Reserve sparkling wine, England

Teas & coffees

EVENING FOOD

Mushroom & Stilton tart (v)

Lemon & pepper chicken skewers

Mini fish and chips

Selection of sandwiches

Potato wedges with sour cream (v)

Homemade sausage rolls with HP sauce

Spinach pakoras with yoghurt dip (v)

Classic tiramisu

This menu is a sample. A wider selection is available to create your perfect wedding menu.

BESPOKE BAR PACKAGE · £550

Choose from a fully open bar, a carefully curated drinks menu created with our team, or a voucher system. Whatever best suits your celebration.