



CATERING AT ST GEORGE'S BRISTOL

WEDDING CATERING

At St George's Bristol we pride ourselves on our professionalism, flexibility and helpful attitude. Backed-up by decades of experience in handling events, our team is completely committed to ensuring your wedding day goes exactly how you planned. From ideas and wishes through to realisation, we are here to help guide and advise.

FOOD

Delectable dishes and mouth-watering menus will be created by our three carefully selected outside caterers. We love working with them because they deliver on taste, impact and the quality of service we expect for our couples. See below for sample menus from all three caterers, each of whom will set up a tasting to discuss your hopes, likes and dislikes for your bespoke wedding menu. Please contact them directly:

GOLDBRICK HOUSE

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WHISK!

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WEDDING MENUS



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DRINKS

At St George's we offer a full range of quality products, from excellent house wines and prosecco, through to fine wines and vintage champagnes. We also offer handpicked local, organic beers and lagers and a carefully chosen spirits list. For a list of prices, please contact the Events Team directly (events@stgeorgesbristol.co.uk). If you have any specific requests, or a favourite tippie, feel free to discuss this with us.

Book an appointment with the Bar Manager early in your wedding planning stages to discuss the following:

- Wine tasting pre-event
- Matching wines to menus
- Arrival drinks
- Personalised cocktail creation
- Advice on cost control and cost savings

Rest assured, our friendly, accommodating and dedicated team of hospitality professionals will ensure a top notch service. Whether your budget is big or small, we will make a wonderful lasting impression on your day.

WEDDING MENUS

(1/2) THREE COURSE FORMAL DINNER

Ideal for that special occasion, from weddings to award ceremonies.

Option one £32 per guest.

STARTERS

Fish

- Smoked mackerel, hazelnut, lardons & frisee salad with sweet mustard dressing
- Smoked salmon, rocket salad, poached egg & hollandaise
- Salmon, lemon & chive fish cake with sour cream & mixed leaves

Vegetarian

- Classic Greek salad.
- Herb gnocchi in a creamy sauce with chestnut mushrooms, spinach & parmesan.
- Platter of spiced aubergine, home-made flat breads, tzatziki & rocket.
- Roasted butternut squash, lentil, halloumi & herb salad.
- Chicory, walnut, pear & blue cheese salad with sweet mustard dressing.

Meat and poultry

- 'Pig in a pot': Confit pork belly with Weston's apple cider chutney & toast
- Rare roast local beef with mini Yorkshire pudding, parsnip crisps & horseradish cream
- Smoked Barbary duck breast with a watercress, orange & hazelnut salad
- Honey & thyme roasted figs with prosciutto ham, buffalo mozzarella & oregano
- Mixed antipasti plate with Parma ham, chorizo, salami, pickles & toast
- Chicken liver parfait with toast & red onion marmalade

MAIN COURSE

Fish

- Pan fried Cornish mackerel fillets with broad bean, new potato & fennel salad with tomato salsa
- Fillet of salmon served on a spring vegetable & soft herb risotto
- Pan fried sea bass, sautéed new potatoes, wilted greens & beurre noisette
- Fillet of rainbow trout with carrot & cumin purée, sautéed courgettes & crushed new potatoes

Vegetarian

- Seasonal risotto.
- Home-made ravioli of goat's cheese & green olives with a vegetable assortment of baby leeks, carrots, garden peas & a butter emulsion sauce
- Roasted globe artichokes stuffed with feta cheese & pine nuts, on a bed of herbed cous cous
- Cherry tomato, feta & pine nut tart with dressed watercress salad

Meat and poultry

- Braised pork belly with wholegrain mash, spring greens, roast shallots, crispy sage, & cider sauce
- Bangers 'n' Mash: Three Cumberland sausages served with creamy mash & onion gravy
- Corn fed chicken breast with lemon crushed new potatoes, ham hock, carrots & garden peas
- Confit duck leg with bubble & squeak, roasted golden beetroot & watercress

PUDDINGS

- Chocolate, raisin & walnut cake, toasted oat ice cream & salted caramel sauce
- Classic Eton mess
- Brioche bread & butter pudding with crème fraiche
- Zingy and fresh lemon tart with crème fraiche
- Strawberry cheesecake with fruit coulis
- Vanilla pannacotta with seasonal berry compote
- Classic Goldbrick House key lime pie
- Lemon meringue pie with whipped cream
- Apple & raisin crumble with custard or cream
- Triple berry sundae
- Vanilla crème brûlée with cardamom shortbread
- Chocolate & hazelnut brownie with vanilla ice cream
- Sticky toffee pudding with clotted cream & butterscotch sauce
- Summer berry pudding

All prices are exclusive of staffing and equipment costs



(2/2) THREE COURSE FORMAL DINNER

Ideal for that special occasion, from weddings to award ceremonies.

Option two £27 per guest.

STARTERS

Fish

- Salmon, lemon & chive fish cake with sour cream & mixed leaves

Vegetarian

- Classic Greek salad
- Herb gnocchi in a creamy sauce with chestnut mushrooms, spinach & parmesan
- Roasted butternut squash, lentil, halloumi & herb salad
- Chicory, walnut, pear & blue cheese salad with a sweet mustard dressing

Meat and poultry

- Rare roast local beef with mini Yorkshire pudding, parsnip crisps & horseradish cream
- Mixed antipasti plate with parma ham, chorizo, salami, pickles & toast
- Chicken liver parfait with toast & red onion marmalade

MAIN COURSES

Fish

- Pan fried seabass, sautéed new potatoes, wilted greens & beurre noisette
- Fillet of rainbow trout with carrot & cumin purée, sautéed courgettes & crushed new potatoes

Vegetarian

- Roasted globe artichokes stuffed with feta cheese & pinenuts, on a bed of herbed cous cous
- Cherry tomato, feta & pine nut tart with a dressed watercress salsa

Meat and poultry

- Braised pork belly with wholegrain mash, spring greens, roast shallots, crispy sage, & cider sauce
- Bangers 'n' Mash: Three Cumberland sausages served with creamy mash & onion gravy

PUDDINGS

- Classic Eton mess
- Strawberry cheesecake with fruit coulis
- Vanilla pannacotta with seasonal berry compote
- Triple berry sundae

All prices are exclusive of staffing and equipment costs.



(1/4) CATERED CANAPES SPRING & SUMMER

We recommend 8 per head for a 2 to 4 hour cocktail party.
 Minimum order £200 / Minimum of 40 per item.
 Staff are £12 an hour for a minimum of 4 hours. We recommend 1 member of staff for each 20 guests.
 All canapés are made by hand using the best ingredients we can find

MEAT

£1.50 each (plus VAT)

- Tiger prawn & chorizo skewers with citrus gremolata
- Spanish sausage roll with chorizo and caramelized onion
- Lamb skewers with salsa verde
- Asparagus, Serrano and herb aioli Harissa chicken skewer with herbed yoghurt
- Chicken satay with peanut & chili dipping sauce
- Tortilla Espanola with piquillo peppers and aioli
- Thai chicken burgers with sweet pepper relish
- Parma ham wrapped in Italian peaches
- Membrillo wrapped in Serrano with green olive salsa
- Mini yorkshire puddings rare roast beef, horseradish creme fraiche, watercress

FISH

£1.50 each (plus VAT)

- Crostini of smoked salmon with beetroot and horseradish
- Crostini of Chew Valley trout and celeriac remoulade
- Pissaladiere pupastry with anchovies, black olive and caramelized onion
- Crostini of marinated anchovy with piquillo peppers and tapenade
- Mini fishcakes with lemon aioli
- Devon crab crostini with cr me fraiche, chili and chives
- Prawn wrapped in pastry with avocado, chili & lime
- Sweetcorn fritter with Cornish crab & mango salsa

VEGETARIAN

£1.50 each (plus VAT)

- Parmesan shortbread with tomato, pesto and mozzarella
- Mini savoury muns with black olives and feta
- Tartlet of Asparagus, true & pecorino
- Mini jacket potatoes with sour cream and herbs
- Roasted carrot and cumin puree with feta on crispy pita
- Black olive, basil & goats cheese tartlet
- British pea & mint crostini with feta and orange oil
- Crudités or grissini with vegetarian dips
- Griddled asparagus with romesco dipping sauce
- Asparagus, pea and mint frittata with zesty yoghurt
- Crostini of aubergine caponata and smoked mozzarella

SWEET CANAPÉS

£1.50 each (plus VAT)

- Chocolate, caramel and hazelnut bars
- Mini Bakewell Mini chocolate brownie
- Mini cinnamon meringues Chocolate or caramel dipped fruit
- Lemon drizzle squares
- Truffles
- Palmiers (cinnamon & sugar pastries)
- Shortbread
- Mini Portugese custard tarts



(2/4) SUBSTANTIAL AND BOWLED CAPANES

PARTY MENU

Bowled canapés start at £3 per item (plus staff & VAT).
We would recommend 4 or 5 per per-son

MEAT

- Lamb tagine braised in Moroccan spices & minted cous cous
- Navarin of Lamb with white beans, baby vegetables and mint
- Thai Chicken curry with coriander, sweet potatoes and lime
- Bath sausages with herb mash and onion gravy
- Beef provencale with roasted mini potatoes
- Slowed braised crispy pork belly with a chickpea, tomatoes and pepper broth with salsa verde
- Grilled chorizo ,Spanish lentils, piquillo peppers, tomatoes
- Noodles with duck, shredded vegetables, chilli, ginger and coriander
- Chicken Caesar salad with soft poached egg and croutons

FISH

- Papadeli Fish and chips with tartare sauce
- Salt cod piperade with aioli and garlic breadcrumbs
- Tuna Nicoise with Ortiz tuna, green beans, new potatoes and soft boiled egg
- Slow braised octopus with smoked paprika new potatoes and parsley
- Pan fried king prawns Rustichella pasta and Puttanesca sauce
- Poached salmon with new potatoes, green beans, rocket and herb mayonnaise

VEGETARIAN

- Risotto primavera pea, spinach, courgettes, asparagus and Parmesan
- Soft polenta with roasted marinated vegetables and pecorino
- Asparagus, pea, broad bean frittata & basil mayonnaise
- Panzanella salad with vine tomatoes, toasted sour dough, grilled peppers, basil and capers
- Chickpea and root vegetable tajine with chilli, ginger and coriander

PUDDINGS

- Cheese Board with Artisan cheeses on walnut and fig toasts and membrillo
- Mini ice creams Meringues with strawberries and cream
- Papadeli chocolate truffles



(3/4) CATERED CANAPES AND TABLE FEAST

MENU

Prices start at £21 pp (plus staff & VAT)

Papadeli can provide all the equipment and staff for your party.

We can also provide you with an extensive wine list if required

All wines are selected by RS Wines which is an independent wine supplier based in Bristol

CANAPÉS

- Grilled asparagus with romesco dipping sauce
- Devon crab crostini with crème fraise, chili and chive
- Crostini of Serrano ham, rosemary & white bean puree
- Fragrant Thai chicken burgers with sweet pepper relish
- Grilled prawns with avocado, lime and coriander
- Char grilled pear wrapped in Parma ham with Gorgonzola & rocket

TABLE FEAST

- Rosemary roasted Porchetta
- Roasted shallot, field mushroom & Serrano tart
- Salmon en croute with spinach, ricotta and lemon
- Chorizo and potato salad with celery, harissa & parsley
- Papadeli dips- hummus, babaganoush & tzatki
- Giant cous cous, halloumi, roasted vegetables, basil & spices
- Broad bean, asparagus, pea, shallots, sesame seed, spelt & lemon
- Lentils rice caramelized shallots, figs, seeds & honey dressing
- Tabbouleh with coriander, mint, heritage toms, courgettes.

DESSERTS BOARDS (CHOOSE 2)

- Apple frangipane tart with cinnamon cream
- Papadeli famous triple chocolate and peanut brownie
- Chocolate and almond torte
- Meringues with cream and fruit compote
- Papadeli vanilla cheesecake and berries

CHEESES (FROM £4 PER PERSON)

- A selection of artisan cheeses, chutney, crackers & grapes



(4/4) STAFFED SIT DOWN MEALS

Minimum of 20 people

Prices start at £25 per person (plus staff & VAT).

This is an example menu and we can come up with many other suggestions if needed

Please choose max 2 starters, 2 mains and 2 puddings

STARTERS

- Soups - please ask for suggestions
- Serrano ham, artichokes, broad beans, manchego cheese & sherry vinaigrette
- Smoked salmon, beetroot, watercress, & herbed crème fraiche
- Mezze plate - hummus, babaganoush, feta stuffed peppers, almonds, olives & flat bread
- Papadeli shared platters with meats, Papadeli antipasti, mozzarella, dips and breads
- Seared carpaccio of beef, wild leaves, confit tomatoes, parmesan & truffle oil
- Moules marinieres with shallots, thyme and white wine
- Red onion, thyme & goat's cheese tartlet, frissee, walnuts & red wine vinaigrette.

MAINS

- Lamb tagine with apricots and almonds, herbed cous cous, yoghurt & harissa
- Beef bourginonne, ratte potatoes & greens
- Slow cooked pork belly with cannellini beans, confit tomatoes, rainbow chard, braised fennel and salsa verde
- Chicken ovieto, fennel, new potatoes, black olives, lemon & rosemary
- Chicken breast wrapped in pancetta, spring onion mash, spinach, tarragon cream sauce
- Slow braised chicken with Italian lentils, tomatoes, chard, mostarda fruit and salas verde
- Duck confit, roasted beetroot, squash and spinach
- Hake with Spanish chickpeas, saffron, peppers, tomatoes spinach and aioli
- Papadeli fish pie, green bean, tomato, tarragon & caper salad
- Salmon en crouete, new potatoes & slow roasted vine tomatoes
- Baked line caught cod, judion butterbean & chorizo salad, rocket & salsa rossa

PUDDINGS

- Chocolate nemesi & berries
- Lemon tart & crème fraiche
- Papadeli fruit salad marinated in a vanilla bean & mint syrup with biscotti & mascarpone
- Orange & cinnamon soaked cake with Greek yoghurt
- Vanilla & lemon cheese cake with fruit coulis
- Goey meringues with whipped cream & strawberries
- Artisan cheese board with all the trimmings



Congratulations on your engagement and thank you for considering inviting Whisk! to your wedding. We love making people happy and want you to have an unforgettably wonderful day. Every wedding we cater for is unique and deeply personal so Whisk! treats each event as something brand new. Perhaps you would like wedding food that reminds you of places you've been, times you've enjoyed and people you care about. Perhaps you would like to make a real statement with the food you love? We love fresh, seasonal and delicious food and will get to know what excites you about food and help you create the perfect experience for you and your guests.

See below for just a small selection of menus, we're always open to suggestions, so please do contact us to discuss your requirements.

DEEP SPICE - TENDER, RICH, INTRIGUING

- Lamb & aubergine tagine - Deeply spiced, meltingly tender & utterly delicious
- Butternut squash & chickpea tagine - Sweet, spicy (not too much!) & thoroughly satisfying
- Lemon & herb couscous - Fluffy, light & uncomplicated, the perfect accompaniment
- Chargrilled courgette, pea, rocket & lemon - Green & fresh, but smokey & complex
- Minted yoghurt - Fresh & cooling

SUMMER PICNIC - FRESH, SEASONAL, DELICIOUS

- Seasonal tarts, frittata or tortilla espanola
- Delicious cured meats, roasted red peppers, caperberries, capers & extra virgin olive oil
- Best of the west's artisan cheeses with biscuits, crackers, chutney & seasonal fruit
- Selection of our amazing salads, fresh, crunchy & greater than the sum of their parts -
Carrot, mint, poppy seed & sunflower seeds / red cabbage with pumpkin seeds, crunchy apple & parsley / An abundance of green leaves, peas & cucumber, served with our house dressing / Crisp fennel, juicy oranges & grassy dill

WARMING COMFORT - HONEST, STRAIGHTFORWARD SIMPLICITY

- Chicken & pearl barley - Simple farmhouse decadence: free-range chicken, garden vegetables, pearl barley, west country cider, rosemary & thyme
- Winter roots cottage pie - Deeply savoury, hugely satisfying; topped with mustard mash potato
- Buttered seasonal greens

RUSTIC PIES - TRADITIONAL, HEARTY, FUN

- Matured on the bone for 32 days beef, slowly cooked in Bristol Beer Factory Milk Stout, topped with homemade shortcrust pastry
- Earthy lentils with roasted seasonal root vegetables in a deeply satisfying gravy, topped with homemade shortcrust pastry
- Buttered seasonal greens / Decadent mash