

# Wedding Stories

From our brides & grooms



my  pink  
pepper

Sarah Haworth  
Head Chef (the boss!), Pink Pepper



# Welcome

We love to guide, prepare, inspire, and most of all cook the most delicious wedding breakfasts you can imagine. This booklet is a collection of just some of the many celebrations Pink Pepper has created. Our brides and grooms come with all kinds of ideas and thoughts and we turn them into a reality, creating truly memorable moments, perfect occasions and of course outstanding food.

From traditional two or three course meals through to feasting menus, we tailor every wedding to each couple making each story in this book truly unique.

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# Emily & Chris



A huge thank you to Sarah and Neil. Not only for their efforts on the day but everything leading up to it. As well as the food being fantastic, it was perfectly tailored to us from scratch after very friendly consultations from the start. The service on the day was incredible, the team were great and subtly on hand for anything you needed at all times.

Pink Pepper are a brilliant catering service, but you cannot put a price on all the other details that were looked after taking all the pressure away and made for a truly special day we will never forget. We cannot recommend them highly enough.

*Love  
Emily and Chris*



## *Pink Pepper cooked us:*

### **Starter – Tapas**

Meat platter – Ibérico ham with olives

Cheese platter – tetilla, valdeon blue cheese, served with membrillo

Croquetas – manchego cheese and ham

Catalan bread – fresh tomato with anchovy

Spanish frittata

Padrone peppers with chorizo

Griddled aubergine, red pepper, courgette and haloumi stack with homemade pesto

Choriza and chick pea bake, with pesto yoghurt

Marinated roasted red and yellow peppers

### **Main**

Cheshire chicken with a smoked paprika and sweet pepper sauce, served with tomatoes filled with rice, french beans, peppers and patatas bravas. Green mixed leaf salad with pomegranate and almonds

### **Pudding – D.I.Y Eton Mess**

Bowls of fresh strawberries

Raspberry ripple baby meringues

Homemade shortbread fingers and best ever chocolate brownies

Pouring cream

# Wei & Thomas



### **Starter**

Trio of starters on a slate:

Sweet potato and haddock fishcake with chilli jam

Shot of Spiced Carrot Soup

Tricolore salad

Tomato, avocado and mozzarella, served in a baby gem lettuce leaf cup

### **Main**

Slow roasted legs of Cheshire lamb with rosemary, garlic and red wine gravy, garnished with fresh mint and pomegranate

Fresh mint sauce

Tatziki

Taboulah Bulgar wheat with olives, almonds and sultanas, mint and parsley

Roast baby new potatoes with rosemary and garlic

Baby leaf salad with peas, sugar snaps and asparagus

### **Pudding**

Warm apple and blackberry crumble, served in individual ramekins with vanilla ice cream and crème anglaise

Pink Pepper, thank you so much for the impeccable service you guys provided on our special day! They have been so lovely throughout the whole process from start to finish. Literally ALL of our guests have said that it was the best wedding food that they have ever had and they couldn't get enough of it!

Neil looked after me and Tom throughout the day to make sure we were ok, including a last minute Jasmine tea Request! It's all of the little touches that really make Pink Pepper so awesome.

*Love  
Wei and Thomas*



*"It's all of the little touches that really make Pink Pepper so awesome"*

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# Anna & Rob



Pink Pepper cooked us:

#### Starter – Canapés

Shot of tomato soup with basil oil

Mini fish and chips

Baby yorkshire puddings served with Aberdeen angus fillet

#### Main – a choice of individual pies

Traditional steak and ale pie with puff pastry

•

Luxury fish pie topped with creamed potato

•

Juicy chicken pie with soft herbs finished with short crust pastry

•

Vegetarian or vegan pies

•

Served with creamed potatoes, baton carrots and french style peas

#### Pudding – a trio of desserts

Sticky toffee pudding and caramel sauce

Brandy snap basket filled with vanilla ice cream, topped with a chocolate heart

Raspberry and rose wine jelly shot

"We wish we could eat your beautiful pies all the time!"



Sarah and Neil – we really can't thank you enough for all your help on our special day! Everything went seamlessly, thanks to Neil's guidance on the day and Sarah's awesome cooking!!

All our guests said it was by far the best food they've ever eaten at a wedding, which is exactly what we wanted! We wish we could eat your beautiful pies all the time!!!

Love  
Anna and Rob

# Chris & Debbie

#### Friday's Menu

##### Starter – Seafood Salad

Crab and king prawn seafood salad in a pink pepper rose marie sauce. Served on mixed leaves and garnished with lobster.

##### Main

Filet of beef with a coriander and peppercorn crust. Served with a red wine reduction, parsnip and carrot purée, asparagus and baby roast potatoes. Garnished with parsnip crisps.

##### Pescatarian

Pan fried halibut with a lemon butter sauce. Served with parsnip and carrot purée, asparagus and baby roast potatoes. Garnished with parsnip crisps.

##### Vegetarian

Beetroot and feta galette with za'atar, honey and membrillo aioli. Served with parsnip and carrot purée, asparagus and baby roast potatoes.

##### Pudding

Lemon drizzle cake, served with chocolate dipped raspberries, raspberry coulis and pouring cream.



#### Saturday's Menu

##### Main

Goosnagh duck breast with a blackberry port and red wine reduction. Served with celeriac purée, roast parsnip and tenderstem broccoli and potato dauphinoise.

##### Pescatarian

Roast salmon with beurre noisette. Served with celeriac purée, roast parsnip, tenderstem broccoli and potato dauphinoise.

##### Vegetarian

Roasted mediterranean vegetables in layers of filo pastry. Seasoned with fresh pesto, green tahini sauce. Served with celeriac purée, roast parsnip and tenderstem broccoli and potato dauphinoise.

##### Pudding

French apple tart, served with farm vanilla ice cream. Decorated with edible flowers.

Chris and Debbie's wedding weekend was truly unique in that they hosted a private dinner for 40 immediate family members the evening before their special day, and then a 130 guest wedding breakfast for friends the day after.

# Bekki & James

We want to say a huge thank you to Sarah and Neil for helping to make our wedding day run so smoothly and for wowing our guests with an amazing wedding breakfast.

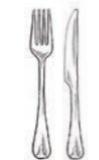
From all the help with the planning, where every little detail was covered, to the beautiful food itself we will always be grateful to Pink Pepper.

They were approachable, accommodating and passionate - so much more than just perfect caterers.

*Love  
Bekki and James*



*"So much more than  
just perfect caterers"*



*Pink Pepper cooked us:*

#### **Starter**

Warm goats cheese on ciabatta, with baby leaves, crispy parsnips, honey roasted butternut squash and pomegranate

#### **Main**

##### **Beef in red wine**

Aberdeen angus sirloin with a red wine and thyme sauce, garnished with smoked lardons, button mushrooms and shallots

Dauphinoise potatoes to share and french style peas with sugar snaps and baby spring carrots

##### **Vegetarian option**

Roasted mediterranean vegetables in layers of filo pastry, homemade pesto, and caper mayonnaise

#### **Pudding**

Individual apple and blackberry crumble with vanilla ice cream on chocolate soil and a jug of crème anglaise



*Pink Pepper cooked us:*

#### **Starter**

A plate of Italian salami, parma ham and bresaola

Borlotti beans marinated in garlic lemon juice and olive oil with radicchio

Fresh tomato and buffalo mozzarella salad  
with basil and olive oil  
Fresh olives  
Focaccia, olive oil and balsamic

#### **Main**

Roasted sea bass with a crispy parmesan & panko crumb crust, on a bed of French style peas, sugar snaps and wilted spinach with new potatoes and roast sweet beetroot and salsa verde

Escalope of chicken breast with a crispy parmesan & panko crumb crust, on a bed of French style peas, sugar snaps and wilted spinach with new potatoes and roast sweet beetroot and salsa verde

#### **Pudding For the girls:**

Apricot frangipani tart served with vanilla ice cream on a brandy snap biscuit decorated with a chocolate heart

#### **For the boys:**

Chocolate and raspberry tart served with vanilla ice cream on a brandy snap biscuit decorated with a chocolate heart

# Katie & James



Thank you Pink Pepper so much for our beautiful wedding breakfast, evening food and wedding cake. Both on the lead up to the wedding and on the day we couldn't have wished for more support from them. Neil's help making sure everything flowed throughout the day was invaluable!

Sarah's the food was all absolutely beautiful. We had so many comments from our guests about how amazing it was and so much better than most wedding food they had tasted before! Myself and James really enjoyed it, as did our parents.

We couldn't recommend you highly enough.

*Love  
Katie and James  
pink pepper)*

# Becki & Jamie



Pink Pepper cooked us:

## Canapés

Butterflied shrimp with teriyaki sauce

Baby yorkshire puddings with Aberdeen angus fillet

Cheshire brie and chilli jam on a parmesan shortcake

## Starter

Gin and tonic sorbet, served in chilled glass globes

## Main

Breast of chicken with a filling made from ricotta and sunblush tomatoes, wrapped in parma ham. Served with french style peas and sugar snaps and a white wine sauce. Baby carrots and roast new potatoes

## Pudding – a trio of desserts

Strawberry pavlova with cream and rasberry coulis

Baby lemon tart

Chocolate fudge brownie with white chocolate sauce



We can't thank Pink Pepper enough for our amazing food and outstanding service. Our guests are still talking about how delicious it was nearly one year on.

As soon as we met Sarah and Neil we instantly knew that they could cater to our every need & make our wedding special. Neil took control of the day and ensured everything was timed to perfection, Sarah has this amazing auro about her, she is such a beautiful lady.

Our day wouldn't have been the same without Pink Pepper.

Love  
Becki and Jamie



Pink Pepper cooked us:

## Starter

Gin and tonic with pink grapefruit sorbet

## Main

Steak and mushroom pie slow cooked in a rich red wine and thyme sauce topped with puff pastry

Fish pie with Scottish salmon, white and smoked haddock and prawns in a white wine and cream sauce with creamed potatoes and gruyere cheese

Cheshire chicken pie in a white wine, tarragon and parsley sauce topped with short crust pastry

Crisp vegetable pie served in a mild cheese and mustard sauce seasoned with soft herbs covered with a short pastry crust

All served with buttered new potatoes and creamed potatoes with celeriac, baton carrots and french style peas

## Pudding – a trio of desserts

Vanilla pannacotta with a rhubarb & rose wine jelly base, decorated with a chocolate heart. rhubarb and rose wine coulis

Served with a lemon shortbread heart dipped in chocolate

# Katherine & Olly

Pink Pepper were amazing right from our very first meeting. They completely understood exactly what we wanted for our wedding and the whole experience of planning the food and menu was thoroughly enjoyable.

On the day the decoration, service and organisation were fantastic, everything went so smoothly. The food was outstanding! So many of our guests commented on how lovely the pies were, and the delicious rhubarb pannacotta! The children's party boxes also went down really well. We would highly recommend Pink Pepper without hesitation - we can't thank them enough!

Love  
Katherine and Olly



“The whole experience of planning the menu was thoroughly enjoyable”

# Janey & Matt



From the moment we met Sarah we had a good feeling about having them as our caterers because they had such a personal approach. Sarah met with us to create a bespoke menu which was exactly what we wanted – our dream menu, with seasonal produce for the time of year, and tailored to our budget, too. The service throughout was personal, friendly and incredibly professional.

The quality of food and service was superb – everyone commented on how much they enjoyed the food. Neil co-ordinated logistics on the day seamlessly - canapés at the reception, organising guests, speeches – we didn't have to worry about a thing, and when time is so precious on your day, that is absolutely priceless.

We simply can't praise Pink Pepper highly enough, and can't imagine having had our wedding day without them. We wouldn't hesitate to recommend them.

*Love  
Janey and Matt*



## Pink Pepper cooked

### Starter – Antipasti

Garlic prawns, parma ham and bresaola

Italian bean salad with tomato and chili

Fresh tomato and buffalo mozzarella salad

Mushrooms with garlic

Olives

Foccacia bread

### Sorbet

Gin and tonic with grapefruit

### Main

Roast rack of cheshire lamb, served with red wine and redcurrant jus. Fresh mint sauce, crushed new potatoes, french style peas, roast buttered parsnips and baby spring carrots

### Pudding

Heart shaped almond meringue layered with chocolate ganache, crème anglais, strawberries, raspberry coulis, strawberry sorbet, topped with a chocolate heart



## Pink Pepper cooked us:

### Starter

For the girls: Pink gin & tonic

For the boys: Whisky sour

### Main

Breast of chicken with a stuffing of sun blush tomatoes, ricotta and chives, wrapped in parma ham and roasted. served with a white wine and rosemary sauce

Roast new potatoes with rosemary and garlic, French style peas with sugar snaps and asparagus

### Pudding

A triangle of chocolate brownie decorated with fairy dust, brandy snap basket filled with vanilla ice cream and decorated with a chocolate heart  
Fresh raspberries with raspberry coulis

# Georgina & Chris

Thank you Pink Pepper for going above and beyond to make our wedding day just perfect! Your attention to detail with the food is amazing, not only catering for numerous dietary requirements but making each and every dish delicious.

We can't thank you enough and just hope one day we get to be another guest at a wedding you cater for.

*Love  
Georgina and Chris*



*"Pink Pepper went above and beyond to make our wedding day just perfect!"*

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# Jess & Dan



## Pink Pepper cooked us:

### Canapés

Peking duck pancakes

Baby yorkshire puddings with Aberdeen angus fillet

Baby sweetcorn fritters topped with mango and avocado salsa

### Starter

Gin and tonic sorbet with grapefruit

### Main – a choice of individual pies

Traditional steak and ale pie with puff pastry

•

Luxury fish pie topped with creamed potato

•

Juicy chicken pie with soft herbs finished with short crust pastry

•

Vegetarian or vegan pies

•

Served with creamed potatoes, baton carrots and french style peas

### Pudding – a selection of desserts

Fresh strawberry rose wine jelly shot

Double chocolate brownie

Lemon meringue pie

Apricot frangipani tarts

Mini banana and maple syrup cakes with a caramel topping



Sarah & Neil, what can we say, from the first time we met you guys (over skype and half the world away, literally!) we knew we had to have your food at our big day. And boy we were not wrong, it was delicious! Fresh, home cooked and made with love. We still have people complimenting on the pies now and don't get us started on the cheese cake creation!

Your patience is a blessing and you were there for us every step of the way, even to make sure the guys looked dapper on the day itself.

From the bottom of our hearts, thank you to you and to your tremendous team. You helped make our day what it was, FABULOUS.

Love  
Dan and Jess



## Pink Pepper cooked us:

### Starter

Canapés

•

Sorbet

•

Campari and Orange

### Main

Sea bass with a parmesan crumb crust served with French style peas, sugar snaps and spinach, served with homemade tartar sauce and sweet potato chips with a shake of cayenne and traditional wedgie chips

### Pudding

Homemade Sticky toffee pudding, warm caramel sauce

•

Brandy snap basket with vanilla ice cream decorated with a chocolate heart

•

Shot of lemon mousse decorated with a fresh raspberry

# Janet & Adrian

We can't recommend Pink Pepper highly enough. Such a personal service from the initial meeting, choosing our menu and tasting in our own home, to the wedding day itself. We wanted posh fish 'n' chips and Sarah and Neil created an outstanding seabass dish that all the guests highly complimented. The selection of canapes went down a treat as did the gorgeous trio of desserts.

Their staff were professional, beautifully presented and courteous and Neil did a grand job of co-ordinating the day from welcome drinks right through to the first dance, making our whole day completely stress free. We honestly wouldn't hire any caterer other than Pink Pepper. They are simply the best.

Love  
Janet and Adrian



"The Pink Pepper staff are totally professional, beautifully presented and courteous"

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# Rebecca & Ryan



## Pink Pepper cooked us:

### Starter

Pan con tomate – Catalan tomato bread

### Main

Brocheta de Pollo con chorizo – chicken and chorizo kebabs with fresh tomato, paprika and chilli salsa

Albondigas – pork and beef meatballs tomato sauce

Paella stuffed tomatoes, with french beans, peppers and paprika

Berenjenas con queso – aubergine with bechamel and manchego cheese

Patatas bravas – fried potatoes in a tomato sauce

Mixed green leaf salad with pomegranate and almonds

### Pudding – a trio of desserts

Chocolate torte with a fudge topping served with white chocolate sauce

Brandy snap basket with vanilla ice cream decorated with a chocolate heart

Classic strawberry tart



Sarah and Neil, thank you so much for our amazing food on our wedding day! Everything was perfect and Neil as the Master of Ceremonies was fantastic!

We had a truly amazing wedding day and it was made even more perfect by your food and the service of your team...

Because you and your team were amazing we had the most relaxed day ever as everything went to plan and we didn't have to worry about a single thing.

It was great for us to be able to create our own bespoke Spanish Tapas menu for the day with you guys, and all of our guests complimented the food, and it fuelled the entire wedding party for a night on the dancefloor!

Love  
Rebecca and Ryan



## Pink Pepper cooked us:

### Starter – Trio of pates

Best ever chicken liver pate with home-made mango chutney

Organic salmon pate with marinated cucumber dill salad

Babaganoush served with fresh lemon

### Veggie option:

Babaganouche with a wedge of lemon on lettuce

Guacamole garnished with fresh coriander and lime

Chilli lime chick peas

### Main

Locally produced Cumberland sausages served with red wine onion gravy, creamed potatoes and french style peas

### Pudding – Teatime assortment

Lemon tarts decorated with fresh raspberries

Meringues chantilly decorated with chocolate hearts

Best ever chocolate brownies

# Adele & Jamie

We were so pleased with the professional and friendly service we received from this endearing family business.

From our first meeting at the Lodge to our big day, Neil & Sarah we so helpful and our guests were all very impressed with the quality and creativity of the food. We would not hesitate to recommend Pink Pepper for your special day!

Love  
Adele and Jamie



*"We were so pleased with the professional and friendly service we received from this endearing family business"*

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# Menu Ideas

These are just a few of our favourite menus we've cooked for our couples. All dietaries are catered for as everything is homemade.

**Starter**  
Canapés

**Main**  
BBQ Style:  
Chicken and Chorizo Kebabs with Red Peppers  
Cheshire Butchers Sausages  
Homemade Mini Beef Burgers with Cheese

**Vegetarian Option**  
Mediterranean Vegetable Stack – Griddled  
Aubergine, Courgette, Red Pepper and Halloumi  
with Homemade Pesto

Veggie Burgers made with Quinoa, Sun Blush  
Tomatoes, Almonds and Rosemary  
Served with:  
Baby Leaf Salad with Rocket, Asparagus  
and Sugar Snaps with a Olive Oil and Lemon  
Dressing

Pink Pepper Coleslaw

Giant Cous Cous and Quinoa with Olives, Soft  
Herbs and Feta with a Cumin, Turmeric and  
Onion Dressing

**Pudding**  
Double Chocolate Brownie  
Brandy Snap Basket with Farm Vanilla Ice  
Cream  
Fresh Raspberries and Raspberry Coulis

**Canapés**  
Yorkshire Puddings with Fillet of Beef  
Spicy Garlic King Prawns  
Tomato Bruschetta with Homemade  
Pesto (GF & Vegan)  
Vegetable Spring Rolls

**Main Course – Feasting Menu**  
Roast Cheshire Ham with a Honey and  
Mustard Glaze, served with Green Raisin  
and Cider Sauce  
(Served on Boards)

Oven Roasted Shetland Salmon, served  
with Tzatziki and Marinated Cucumber

New Potatoes with Parsley Butter

**Sides & Salads**  
Pink Pepper Coleslaw

Giant Cous Cous with Roast Red Onion,  
Red Pepper, Courgettes and Mushrooms

Dimple Tomatoes with Fresh Basil and  
Aged Balsamic

Garden Salad, decorated with Edible  
Flowers

Mayonnaise and English Mustard

**Pudding**  
D I Y Eton Mess:  
Farm Strawberries, Mini Raspberry  
Ripple Meringues, Double Chocolate  
Brownie, Shortbread Fingers, Jugs of  
Pouring Cream

**Starter**  
Canapés

**Main**  
Individual Cottage Pies  
Fine Green Beans and Roast  
Carrots

**Pudding**  
Double Chocolate Brownie  
with Farm Vanilla Ice Cream  
and Raspberry Gel

**Starter**  
Mezze Plate of Hummus,  
Baba Ganoush and  
Ezmé, garnished with a  
Red Onion, Black Olive  
and Rocket Salad

Börek - Feta Cheese,  
Leek and Oregano in Filo  
Pastry

Lebanese Flat Breads

**Main**  
Shawarma Legs of  
Lamb decorated with  
Pomegranate Seeds  
and Fresh Mint

**Starter**  
Spiced Butternut Squash Soup  
French Bread and Butter

**Main**  
Roast Cheshire Chicken Breast  
with Roast Gravy and Piglets  
Blankets

French Style Peas, Roast Carrots  
Roast Potatoes

**Pudding**  
Individual Apple and Blackberry  
Crumbles. Farm Vanilla Ice Cream  
on Chocolate Soil. Mini Jugs of  
Crème Anglaise

**Antipasti Starter**  
Italian Salami, Parma Ham and Bresaola  
Tomato, Mozzarella, Olive Oil, Balsamic  
Fresh Basil

Cannellini Bean Salad with Chilli, Tomato,  
White Wine and Mixed Herbs

Mixed Olives and Ciabatta

**Main**  
Seabass cooked with Italian Vermouth and  
Baby Dimple Tomatoes with Lyonnaise  
Potatoes

Fine Green Beans and Tenderstem  
Broccoli

**Pudding**  
Brûléed Lemon Tart,  
served with Raspberries  
and Raspberry Coulis

**Pudding**  
White Chocolate Pannacotta with  
Macerated Strawberries and Almond Tuille

To talk about more ideas, call Sarah on 07768 530 796.

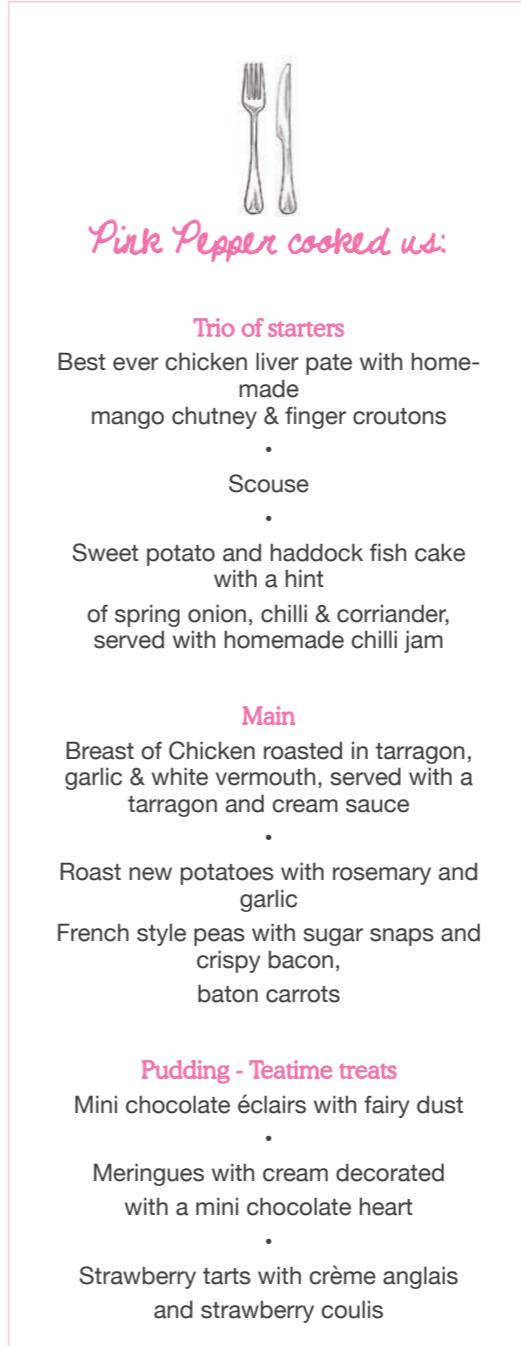
# Amanda & Damien



We just wanted to drop you a letter to say thank you so much for all your efforts last Sunday. The food was amazing and everyone said it was the best food they had EVER eaten at a wedding. You were both brilliant and so were all of your staff and please pass on my thanks to them. I would not hesitate to recommend you guys to anyone else who needs the best catering service and THAT CAKE... We had some of the top tier for breakfast the next morning!!!

Once again thank you so much for making everything run so smoothly.

*Love*  
Amanda and Damien



# Andrea & Carl

What can we say... thank you just doesn't seem enough! The job Sarah & Neil did on our tasting evening, on the lead up to our wedding, and throughout the actual day & night itself was truly exceptional, I have never had so much trust in anybody to get it right on the night... And that you did aplenty!

Every single one of our guests (even the vegetarians!) raved about the food and in particular the personalised touches that you put in to make it so special.

I could not recommend you highly enough for anybody planning a party of any kind and I will be sure to be back in touch for our big birthdays, anniversaries and dare I say it, our children's christenings!!

*Love*  
Andrea and Carl



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# Margaux & Mark



## Pink Pepper cooked us:

### Canapés

- Thai fishcakes
- Sesame soy beef skewers
- Quail egg tartlets
- Baby sweetcorn fritters with mango and avocado salsa
- Aranchini – risotto balls with mozzarella
- Coconut crumb crust king prawns
- Seared scallops, cauliflower puree on a crouton with pancetta

### Starter

- Burrata with roast sweet beetroot. Served with walnuts, rocket and fresh flowers. Focaccia and brown soda bread.

### Main

- Lamb racks, served with pesto. French style peas, spinach and sugar snaps and creamed potatoes

### Pudding

- Lemon tart. Served with blackberries in blackberry vodka



We hardly know where to start to thank you for that absolutely incredible wedding breakfast. We knew it would be good, but we didn't realise how good. How on earth do you cook so fantastically for 160 people, in a field on a beach, in North Wales?! It defies belief.

All the staff were absolutely lovely, charming and efficient.

All our thank you letters have commented on the outstanding quality of the food. Our only sadness was we can't eat it all again! With all our love and enormous thank you's to a FANTASTIC TEAM!

*Love  
Margaux and Mark*



## Pink Pepper cooked us:

### Starter – Antipasti

- Homemade hummus with flatbreads and olives

### Main

#### Chicken Tagine

- Baby leaf and spinach salad dressed with olive oil and balsamic, flaked almonds and pomegranate seeds

- Israeli salad with feta, baby tomatoes and mild spices

- Basmati rice with sautéed aubergine seasoned with garlic and paprika, garnished with feta and pomegranate seeds

- Jars of homemade harisa

### Pudding – D.I.Y Eton Mess

- Bowls of fresh strawberries, with bowls of ice cream, glass cubes filled with baby meringues

- Homemade shortbread fingers and baby chocolate brownies served on vintage glass cake plates

- Sprinkles provided by Jess & Benjy

- Jugs of double cream

# Jessica & Benjy

A huge thank you for all of Pink Pepper's hard work to make such a wonderful meal for us and our guests on our wedding day! I took a moment to look around the room and watch people sharing and passing plates around and I thought it was completely perfect!

Quite a few people said it was the best wedding they'd ever been to and that the food was incredible... So it was a joy to hear that people enjoyed the food and had a wonderful day! Many of our guests said how wonderful the staff were and how professional they were; they're a credit to you.

Keep doing what you're doing, you're incredible at it!

*Love  
Jessica and Benjy*



**pink pepper**

# Lauren & Philip



From the first time I spoke to Sarah and the first time I met Neil, we knew straight away that these were no normal caterers.

Their efficiency, charm and attention to detail really put us both at ease. The tasting menu was sublime and the meal on the day was not only the best wedding meal we have ever had, but one of the best meals we have had in our life.

Their food is fresh, tasty and beautifully presented. We cannot thank them both enough for being part of our special day.

*Love*  
Lauren and Philip



**Pink Pepper cooked us:**

**Starter**

Homemade mini beef burgers  
Veggie burgers with Indian spices  
Served with mayonnaise, ketchup, homemade spicy BBQ sauce, sliced red chillies

**Main - BBQ**

Lamb kebabs schwarma style  
Old English and honeyroast sausages  
Chicken tikka skewers

•

Vegetarian option  
Mixed vegetable kebab served with masala sauce, aubergine, zucchini, peppers, and mushrooms  
Polenta, topped with portobello mushrooms and taleggio cheese

•

Salads

Fattoush salad of cucumber, baby tomatoes, red peppers, radish topped with croutons  
Israeli salad with giant cous-cous, feta, baby tomatoes

Tzatziki  
Spicy wedges

**Pudding - a trio of desserts**

Red berry pavlova  
Sticky toffee pudding with caramel sauce  
Brandy snap basket filled with vanilla ice cream and decorated with a chocolate heart



**Pink Pepper cooked us:**

## 9 Course Chinese Banquet

Selection of roast pork in three different ways

- Roast chicken
- Crab claws on a bed of crisp lettuce, served with Worcestershire sauce to dip
- Roast Duck
- King Prawns with asparagus, celery, ginger and garlic served in a rosti nest
- Chicken with cashew nuts
- Cantonese Beef
- A mixture of jasmine and sticky rice, with chicken, prawns, spring onion and chinese mushrooms, served in a lotus leaf parcel
- Pak choi with oyster sauce, garlic and ginger
- Jasmine tea

## Pudding

Fresh fruit served with homemade mango sorbet, and decorated with a chocolate dipped strawberry

# Zoe & Sukei

Thank you so much for making our wedding day so special. From our first meeting with you we knew that Pink Pepper was exactly the caterer we wanted for our wedding.

Sarah – you helped us create the perfect wedding menu and were enthusiastic to hear our ideas and nothing ever seemed too much for you. The food was absolutely amazing and all our guests are still talking about it. Neil – the service was excellent and you made us feel that we could get on with enjoying our day without having to worry about anything; you ran the day to perfection.

Your service before and during the wedding is above and beyond what we could have wished for. We feel like you are part of our 'wedding family' and we will definately stay in touch!

*Love*  
Zoe and Sukei



# Shayreen & Luke

One of the best things about Pink Pepper was the guidance we received when producing our menu. We knew we wanted to offer our guests a choice of meats, but were unsure what to serve with each option. Sarah and Neil's experience and insight made this so much easier.

The tasting evening itself was such a fun experience! It was great get to know Neil and Sarah whilst they were plying us with food.

When it came to the big day Pink Pepper handled everything perfectly. Neil took care of the toastmaster duties and everything ran like clockwork – which meant that we could relax and enjoy the day.

The food was a big hit with all of our guests – from the canapés to the evening snacks! One of our guests had attended 9 weddings in the year and said that Pink Pepper's food was the best.

We couldn't recommend Neil and Sarah highly enough and wouldn't hesitate to use them again. We only wish they'd open a restaurant, so we could eat their food more often!

Love  
Shayreen + Luke



## Pink Pepper cooked us:

### Starter

Quail scotch egg served with a mixed leaf salad, beetroot, walnuts and homemade mango chutney

or

Caramelize leek and goats cheese tart served with a mixed leaf salad, roast beetroot and walnuts

### Focaccia

### Main

Confit of duck leg, with a red wine and berry sauce, served with spiced red cabbage, roast parsnips and french style peas

or

Roast rack of cheshire lamb, served with red wine jus, french style peas, and roast parsnips and dauphinoise potatoes

### Pudding

Sticky toffee pudding served with caramel sauce, ice cream and a brandy snap tuile



## Pink Pepper cooked us:

### Starter

Mezze plate:

Homemade hummous

BabaGanoush – roasted aubergine paté

Borek- warm crispy filo pastries filled with creamy feta, caramelised leek and oregano served with tzatziki

Decorated with an olive, tomato and red onion salad. Served with traditional pitta breads

### Main

Individual Shepherds Pies, served in a stoneware bowl& wrapped in a napkin

Finest quality minced lamb, browned with onions, carrots and thyme, mixed with homemade stock gravy, then topped with creamed potatoes and cheese

Bowls of spiced red cabbage placed on the table for guest to help themselves

### Pudding

For the girls: Fresh vanilla and rose pannacotta served with raspberries and decorated with raspberry coulis and a brandy snap cigarillo

For the boys: Homemade tiramisu served in a cocktail glass with a brandy snap cigarillo dipped in chocolate

# Helen & Simon

Well, what can we say?!

Thank you so, so much for giving us the best day of our lives!

You made everything so easy, the food was incredible... We can't begin to tell you how many people have raved about how amazing it was! You were a joy to be with and the efforts you went to were truly overwhelming.

We will never forget the wonderful personal experience we had with such a lovely couple. Thank you from the bottom of our hearts!

Love  
Helen and Simon



pink pepper)

get your tastebuds tingling: 07768 530796 | [sarah@pinkpepper.co](mailto:sarah@pinkpepper.co)

# Anitha & Nick

We have now finally come back down to earth from celebrating our most wonderful wedding in September!

The food was absolutely outstanding, and all the Indian guests could not believe it was made by an English chef! Thank you so much for making it such an amazing and unforgettable day!

*Love  
Anita and Nick*



*"The food was absolutely outstanding!"*



## *Pink Pepper cooked us:*

### **Trio of starters**

- Vegetable samosa with green chutney
- Paneer Tikka with a wedge of lime
- Hara shorva Indian pea soup

### **Main**

#### On each table:

- Aubergine Kerala (aubergines in a coconut curry)
- Aloo Gobi (cauliflower & potato curry)
- Tarka Dhal (lentil curry)
- Chana Sindhi (chick pea curry)
- Giyurati green beans
- Sambharo (Indian coleslaw)
- Raita (cucumber in yoghurt)
- Timbals of peelay chaaval (aromatic rice)

Poppadoms and chapatis

### **Pudding - Teatime treats**

- A triangle of chocolate brownie decorated with crystallised roses, accompanied by a brandy snap basket filled with vanilla ice cream topped with a chocolate heart

Fresh raspberries and raspberry coulis



## **Twilight Menus**

From pizzas to burgers, chicken noodle boxes to hotpots, our twilight menu offers a number of options to suit your ideas and visions. Buffet style or traditional table service, we can create and cater to your exact needs so that your twilight wedding is as unique as you.

# Sarah & James

Sarah & Neil, what an amazing team! From the day we met you to our amazing big day we knew we were in safe hands. Planning a wedding is a big challenge and the food is such an important part of the day; Pink Pepper advised us every step of the way whilst also letting us be creative and individual in our choices. Our friends & family still talk about the Cheshire lamb & pomegranate dish – what a hit! Thank you for your hard work, passion and your delicious DIY Eton mess!

*Love  
Sarah and James*



*Pink Pepper cooked us:*

#### **Starter - Mezze**

Homemade hummus  
Chilli tomato mezze  
Warm crispy filo pastries filled with creamy feta, caramelised leek & oregano with Tatziki  
Garnished with olives & tomato, red onion salad served with warm pitta bread

#### **Main**

Slow roasted legs of Cheshire lamb with rosemary, garlic & red wine gravy garnished with fresh mint & pomegranate

Served with fresh mint jelly, roast baby new potatoes with rosemary & garlic, baby leaf salad with peas, sugar snaps & asparagus

#### **Pudding - D.I.Y Eton Mess**

Bowls of fresh strawberries  
Glass cubes filled with baby meringues  
Homemade shortbread fingers & baby chocolate brownies  
Popping candy  
Jugs of double cream



*Pink Pepper cooked us:*

#### **Starter**

English asparagus in a garlic and tarragon dressing, on roasted polenta seasoned with parmesan and served with rocket leaves' pecorino shavings and sauce mouseline

Baskets of freshly baked focaccia with olive oil and balsamic

#### **Main**

Roast rack of Cheshire lamb, with a herb crust, served with red wine and redcurrant jus

Dauphinoise potatoes  
French style peas with lettuce, shallots  
Roast buttered parsnips.

#### **Pudding**

Strawberry Sweetheart  
Fresh strawberries with crème anglais and raspberry coulis on a heart shaped lemon shortbread, with a quenelle of strawberry sorbet, decorated with a chocolate heart



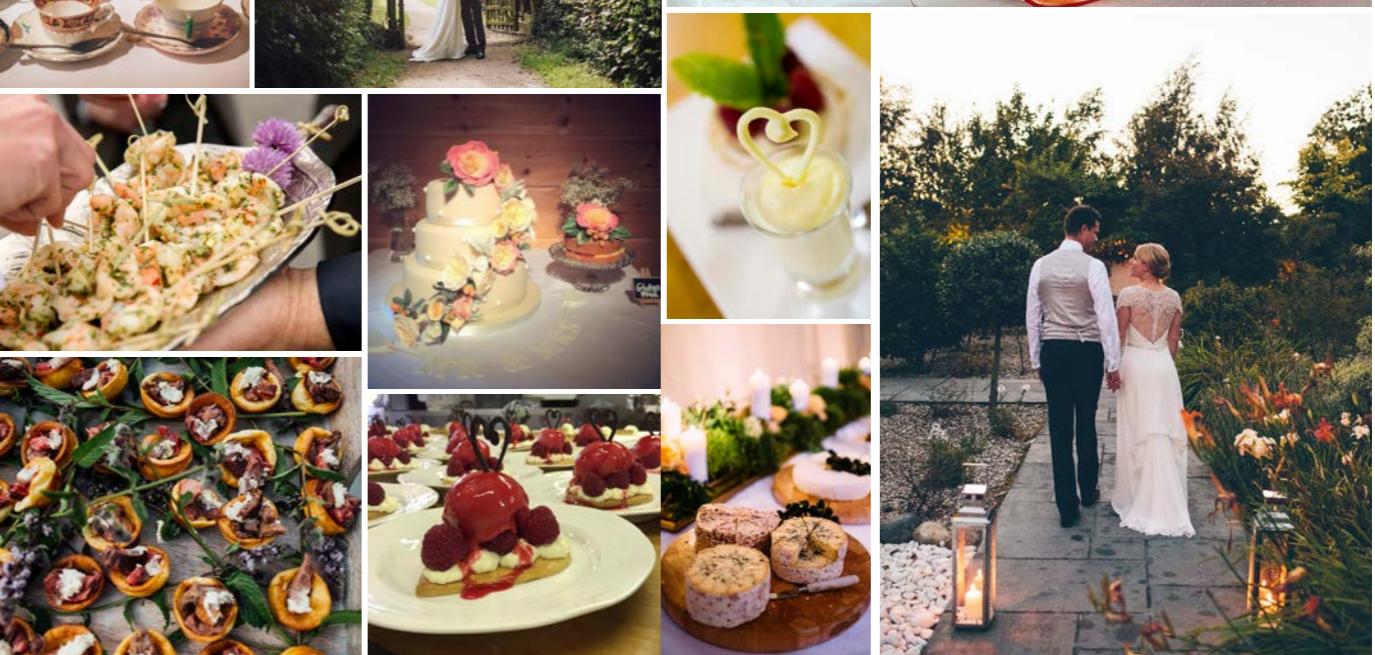
We were really impressed from the start with Sarah and Neil's ideas for our wedding. They instantly stood head and shoulders above anyone else we had spoken to and became an integral part of the success of our wedding day.

I am a little bit of a control freak, but Sarah put me at ease and I was able to trust that Neil would keep the day running smoothly. Without a doubt the food was amazing, all our guests commented on the quality and taste of the meals. On top of catering for 100+ guests, Sarah and Neil also dressed our venue, and it was exactly how we envisaged it.

*"Pink Pepper instantly stood head and shoulders above anyone else"*

Our needs were not just met but exceeded. We would have no hesitation recommending Pink Pepper. Thank you so much for making our wedding day so special and memorable.

*Love  
Amy and Craig*



**pink pepper**  
get your tastebuds tingling: 07768 530796 | [sarah@pinkpepper.co](mailto:sarah@pinkpepper.co)



With love from  
everyone at  
Pink Pepper



# Piece of cake

For the perfect wedding cake, choose a sharing tower with our award-winning double chocolate, gluten free and vegan brownies, or our blondie for that extra bit of white on your special day.