

# 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 anglais

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**

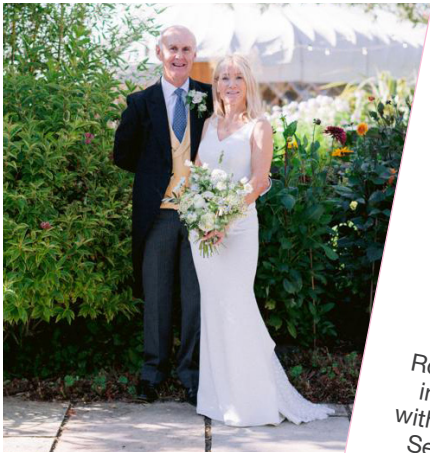
Pan fried halibut with a lemon  
butter sauce. Served with pars-  
nip and carrot purée, asparagus  
and baby roast potatoes. Gar-  
nished with parsnip crisps.

**Vegetarian**

Beetroot and feta galette with  
za’atar, honey and membrillo aio-  
li. 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**

Goosnargh 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 buerre 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 wow-ing 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 anglais



*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

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# 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 raspberry 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 aura 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 choco-  
late 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 pannacota! 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

Focaccia 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 is was, FABULOUS.

*Love  
Dan and Jess*



*Pink Pepper cooked us:*

## Starter

Canapes  
•  
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

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

# 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*



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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

Guacomole 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

Brie, Red Onion and Cranberry Marmalade Tart with a Parmesan Pastry, on a bed of Baby leaves, dressed with Olive Oil and Aged Balsamic

## Main

Beef Hotpot with Dumplings  
Spiced Red Cabbage  
Tenderstem Broccoli

## Vegetarian/Vegan Option

Vegetable Hotpot  
Spiced Red Cabbage  
Tenderstem Broccoli

## Pudding

Sticky Toffee Pudding with Warm Caramel Sauce, with a Brandy Snap Tuille and Farm Vanilla Ice Cream

## 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

## Vegetarian/Vegan Option

Aubergine with Lemon Preserve, Chickpeas and Harissa with a Green Tahini Dressing

Served with Bowls of...  
Tzatziki

Mejadra Rice – Rice with Green Lentils and Crispy Onions

Chopped Lebanese Salad – Romaine Lettuce, Tomatoes, Cucumber and Radish

## Pudding

Brûléed Lemon Tart, served with Raspberries and Raspberry Coulis

## 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 Lymnaise Potatoes

Fine Green Beans and Tenderstem Broccoli

## 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 Damian*



*Pink Pepper cooked us:*

## Starter

Goats cheese and caramelised leek tart, with asparagus and fresh cherry tomatoes

## Fish Course

Cerviche of shetland salmon, with a pink peppercorn dressing

## Main

Aberdeen angus filet served medium rare, flavoured with dijon mustard and black peppercorns and red wine jus.

Homemade horseradish cream, with carrot and parsnip puree and french style peas with sugar snaps.  
Roasted new potatoes

## Pudding

Naked wedding cake, decorated with chocolate dipped strawberries and strawberry flowers  
Bowls of summer berries  
Vanilla ice cream  
Jugs of cream



*Pink Pepper cooked us:*

## Trio of starters

Best ever chicken liver pate with home-made  
mango chutney & finger croutons

•  
Scouse

•  
Sweet potato and haddock fish cake with a hint

of spring onion, chilli & coriander, served with homemade chilli jam

## Main

Breast of Chicken roasted in tarragon, garlic & white vermouth, served with a tarragon and cream sauce

•  
Roast new potatoes with rosemary and garlic  
French style peas with sugar snaps and crispy bacon, baton carrots

## Pudding - Teatime treats

Mini chocolate éclairs with fairy dust

•  
Meringues with cream decorated with a mini chocolate heart

•  
Strawberry tarts with crème anglais and strawberry coulis

# 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

Burratta with roast sweet beetroot.  
Served with 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 hummous 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*



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# 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

Caramelized 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 tatziki

•

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*

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# 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 crystalised 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 hummous  
Chilli tomato meze  
Warm crispy filo pastries filled with  
creamy feta, caramelised leek & oregano  
with Tatziki

•  
Garnished with olives & tomato, red on-  
ion salad served with warm pitta bread

## **Main**

Slow roasted legs of Cheshire lamb with  
rosemary, garlic & red wine gravy gar-  
nished 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 mousseline

•  
Baskets of freshly baked foccacia with  
olive oil and balsamic

## **Main**

Roast rack of Cheshire lamb, with a herb  
crust, served with red wine and redcur-  
rant 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

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

# Amy & Craig



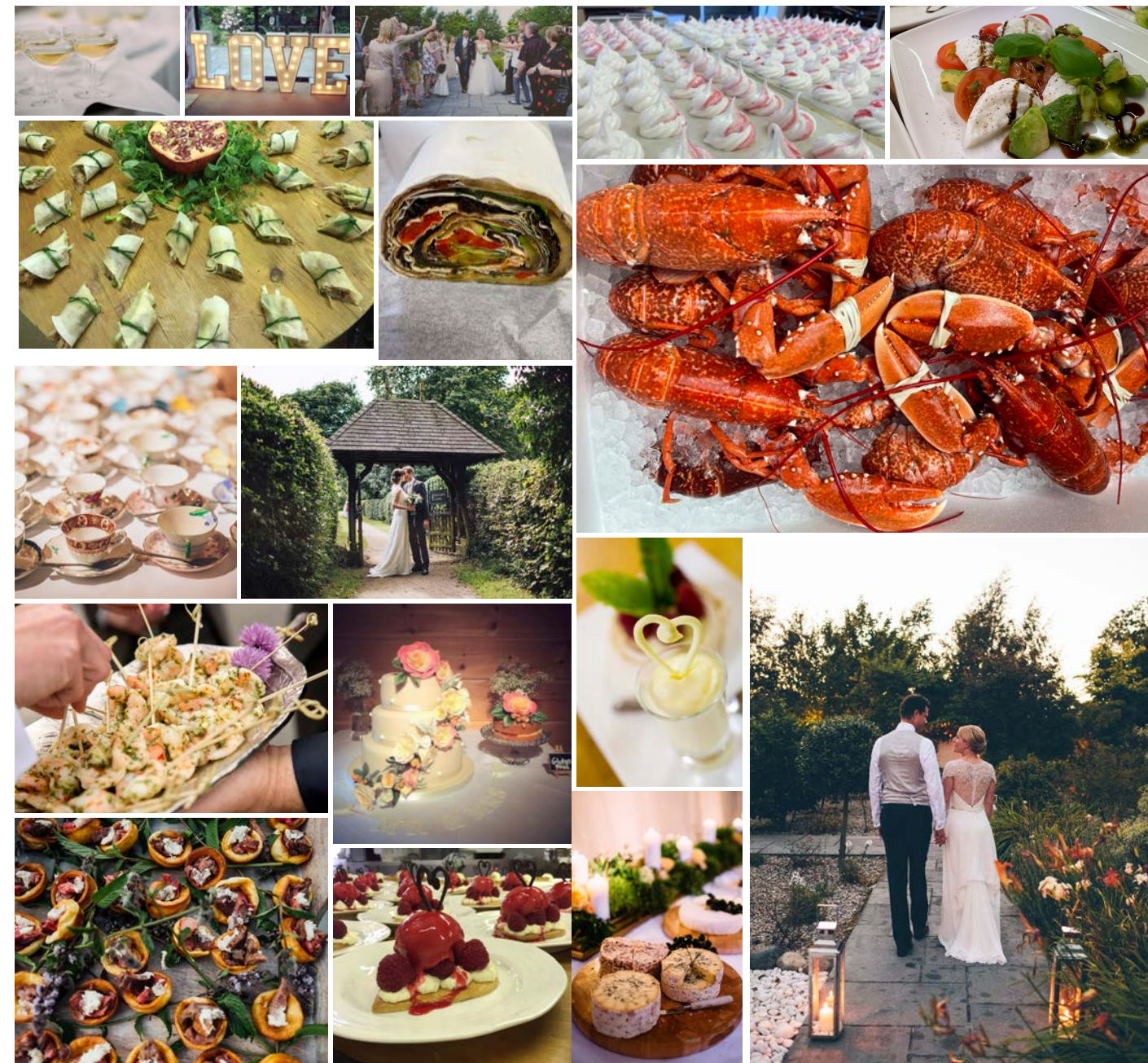
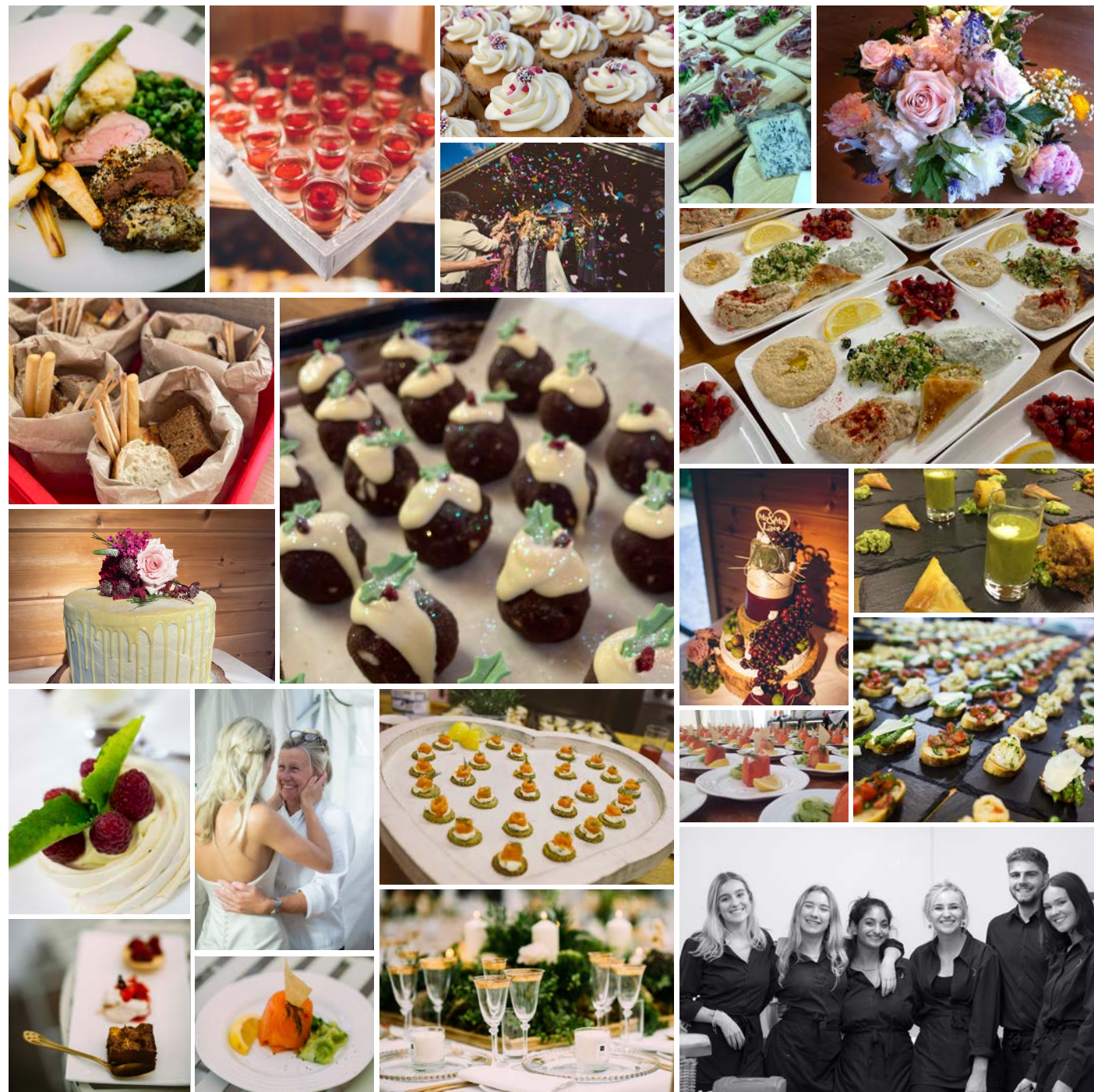
We were really impressed from the start with Sarah and Neil's ideas for our wedding. They instantly stood head and shoulders above anyone else we had spoken to and became an integral part of the success of our wedding day.

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.

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** )

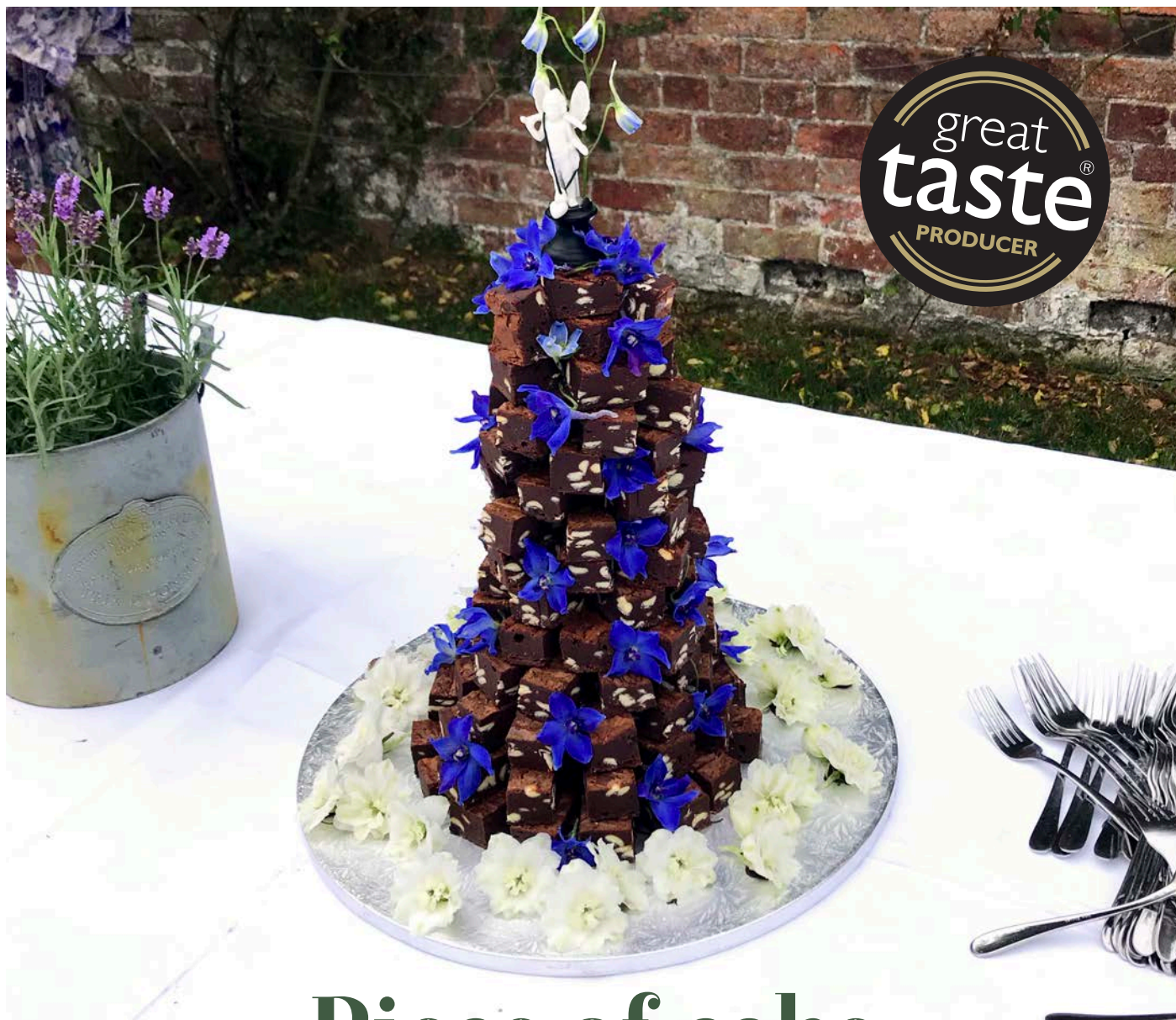
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*With love from  
everyone at  
Pink Pepper*





# 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.