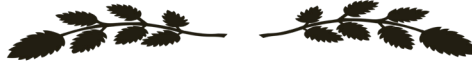




BLACK PEPPER MINT





NEVER "JUST" A CATERING COMPANY

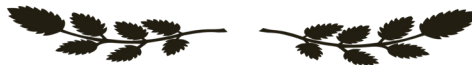
We're passionate about delivering innovative, bespoke food, flawless service and exceptional event planning.

We specialise in anything from intimate dinner parties at home, to large weddings in spectacular settings.

We're incredibly proud that almost all of our business comes in from previous customer recommendations.

Our approach ensures we're able to accommodate your plans and deliver the event to really suit you.

Get in touch, we'd love to help you design your event!!



YOUR DAY, YOUR FOOD

From the beginning, our ethos has been to listen to you to make your ideas come to life through food. We work with you to develop a menu that reflects you and your tastes.

We have created a selection of menu ideas to help you plan your wedding food. As we offer both set menus and a bespoke service, we use these as a starting point to build and design your perfect menu.







BLACK PEPPERMINT

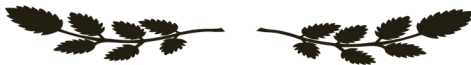
Canapes? Sharing bowls for Main courses? Plated Main Courses?
Compilation Desserts?

A superb choice of mouthwatering dishes, selected by you,
in consultation with our fantastic team.

Choose from one of our superb dishes here, swap and change
elements or go fully off menu... the choice really is yours!

*The following menus are curated to give you inspiration and a starting
point. They can be fully tailored to suit your tastes and preferences.

*All dietary requirements can be catered for on request.





CANAPES

- Lincolnshire Sausages, Port & Mustard Glaze (GF)
- Smoked Ham & Leek Terrine, Piccalilli Gel (GF)
- Pressing of Chicken & Smoked Ham, Caramelised Apple (GF)
- Buffalo Chicken Bites, Stilton Mayonnaise
- Black Pudding Fritters, Brown Sauce
- Haggis Bonbon, Grain Mustard Mayonnaise
- Duck Bonbon, Sticky Plum
- Mini Fish & Chips, Lemon Aioli
- Tea Smoked Salmon, Pickled Cucumber (GF)
- Popcorn Prawns, Lime & Coriander Mayonnaise
- Mackerel, Horseradish & Orange Pate, Fennel Crouton
- Miso Salmon Cakes, Kimchi Mayonnaise
- Tartlet of Smoked Haddock & Leek
- Spiced Crab Cakes, Wasabi Mayonnaise
- Chilli & Garlic King Prawn (GF)
- Ginger & Chilli Spiked Melon, Fresh Raspberry (VE/GF)
- Sour Dough Bruschetta, Vine Tomato & Basil Chutney (V)
- Goat's Cheese & Orange Mousse, Beetroot Pesto (V)
- Tartlet of Gruyere Cheese, Potato & Black Truffle (V)
- Lincolnshire Poacher Cheese & Black Onion Seed Straws (V)
- Parmesan Polenta Bites, Nacho Crumb, Spiced Avocado (V/GF)
- Blue Cheese & Pear Crostini, Honey (V)

PLATED MENUS

STARTERS

Spiced Crab Cake, Mango & Chilli Salsa, Coriander

Parcel of Slow Cooked Duck, Fragrant Herb Salad, Orange Reduction

Tea Smoked Salmon, Lemon Zest, Watercress (GF)

Gin & Lemon Poached Prawn, Charred Baby Gem,
Aerated Marie Rose, Crispy Quail Egg

Orange Cured Salmon, Fennel & Beetroot Remoulade, Cider Dressing (GF)

Wild Mushroom Arancini, Mushroom Ketchup, Shimeji Mushroom,
Seared King Oyster Mushroom

Seared Sea Bass, Shaved Fennel, Lemongrass Jam (GF)

Garlic & Rosemary Chicken, Roasted Peppers, Smoked Tomato Gel

Marinated Pork, Crackling Crumb & Granny Smith, Salt Baked Celeriac (GF)

Salt Cod Fritter, Baby Parsley Salad, Tartare Sauce Textures

Marinated Goat's Cheese, Summer Peas, Sugar Snaps,
Chilli & Mint Bruschetta





PLATED MENUS

MAIN COURSES

Roasted Loin of Free Range Pork, Cider Potatoes, Caramelised Apple (GF)

Coca Cola Braised Pork Belly, Black Pudding & Potato Croquette, Honey Glazed Chantenay Carrots, Proper Crackling

Slow Cooked Derbyshire Beef, Herb Potato Cake, Fine Beans, Violet Mustard (GF)

Roasted Chicken, Truffled Pomme Puree, Baby Leeks, Wild Mushrooms (GF)

Gressingham Duck Two Ways, Fondant Potato, Spiced Cherry

Roasted Rump of Lamb, Dauphinoise Potato, Braised Red Cabbage (GF)

Braised Shin of Beef, Onion Seed Pressing, Chantenay Carrots, Thyme (GF)

Herb Crusted Rump of Derbyshire Lamb, Confit Garlic Mash, Glazed Carrots

Moroccan Spiced Lamb, Sun Blushed Tomato & Harissa Pesto, Apricot & Coriander Giant Cous Cous

Roasted Haunch of Venison, Fondant Potato, Honey Glazed Parsnips, Pomegranate (GF)

Seared Cod Fillet, Cassoulet of Lentil & Pancetta, Crisp Cavolo Nero (GF)

Teriaki Glazed Salmon Fillet, Miso Shellfish Cake, Braised Pak Choi

PLATED MENUS

DESSERTS

Eton Mess - Raspberry Bavaois, Fresh Raspberries,
Chantilly Cream, Meringue (GF)

Banana Parfait, Sticky Toffee

Dark Chocolate & Kirsch Delice, Cherry Gel, Spiced Cherry Tuille

Bread & Butter Pudding, Vanilla Custard

Treacle Tart, Cardamom Cream

Lemon Cheesecake, Lemon Curd, Crunchy Granola

Salted Caramel Brownie, White Chocolate, Orange Zest (GF)

Traditional Tiramisu





SHARING MENUS

THE CLASSICS

Slow Cooked Derbyshire Beef, Thyme (GF)
Roasted Free Range Pork, Shallot Stuffing, Popcorn Crackling, Jus (GF)
Breaded Cod, Chunky Tartare Sauce

Duck Fat Roasted Potatoes, Rosemary Salt (GF)
Honey Glazed Chantenay Carrots (GF)
Baby Leaf Salad, Raspberry Vinaigrette (GF)

A LITTLE DIFFERENT

Lamb Koftas, Tzatziki (GF)
Lemon & Garlic Seared Chicken Kebabs, Chilli & Herb Salsa (GF)
Breaded Monkfish, Katsu Curry

Coconut & Cardamom Rice (GF)
Green Vegetable Salad, Mint Oil (GF)
Marinated Goat's Cheese, Rocket & Toasted Pasta Salad

WHOLESOME FEAST

Roasted Lamb Rump, Redcurrant & Mint Sauce (GF)
Roasted Chicken, Chorizo & Herbs (GF)
Lime Spiked Salmon (GF)

Herb Potato Cakes (GF)
Braised Red Cabbage (GF)
Herby Glazed Root Vegetables (GF)

ALL ROUNDER

Derbyshire Rib Eye Steak, Red Onion & Thyme Marmalade (GF)
Coca Cola Braised Pork Belly, Popcorn Crackling (GF)
Thai Spiked Cod Fillet (GF)

Garlic & Thyme Roasted New Potatoes (GF)
Roasted Mediterranean Vegetables (GF)
Red Cabbage, Carrot & Shallot Coleslaw (GF)



COMPILATION DESSERTS

ALL ROUNDER

Dark Chocolate Tart, Honeycomb
Lemon Zest Brulee (GF)
Raspberry Parfait (GF)

A LITTLE DIFFERENT

White Chocolate Tart
Spiced Lemon Meringue Pie
Peppermint Torte

SWEET TOOTH

Dark Chocolate & Orange Delice
Lime Zest Cheesecake
Sticky Toffee Pudding

THE CLASSICS

Chocolate Fudge Cake
Lemon Zest Cheesecake
Eton Mess (GF)

EVENING FOOD

SNACK FOOD

Free Range Pork, Stuffing & Apple Sauce in a Brioche Roll

Salt & Pepper Chicken Wings, Sriracha Mayonnaise

Hot Dog with Caramelised Onions

Sausage & Mash

Poutine (GF)

BEER FOOD

Fish & Chips

Ultimate Dirty Fries, Chilli, Cheese, Sour Cream, Guacamole, Scallions (GF)

Crispy Chicken Caesar Wraps

Souvlaki Lamb Shoulder, Pomegranate, Tzatziki in a Flat Bread

'Black Peppermint Steak Burger', Balsamic Onion Chutney, Chorizo, Gruyere

Lamb Koftas, Mint Yoghurt, Pitta Bread

Reuben Sandwich

Fish Finger Sandwich, Tartare Sauce, Baby Gem

STONE BAKED PIZZAS

Sun Blushed Tomato, Mozzarella & Basil

Chorizo, Chestnut Mushroom & Rocket

BBQ Chicken

Pepperoni





VEGAN & DIETARY MENU

CANAPES

Lightly Spiced Nacho, Guacamole, Sweetcorn & Chilli Salsa (VE/GF)

Ginger & Chilli Compressed Melon, Fresh Raspberry (VE/GF)

Aubergine & Chickpea Bites, Harissa Dip (VE/GF)

Thai Green Arancini, Chilli Jam, Toasted Sesame (VE/GF)

Hara Bhara Fritter, Mint & Cucumber Vegan Yoghurt (VE/GF)

PLATED STARTERS

Sun Blushed Tomato & Basil Arancini, Smoked Tomato & Garlic Pesto,
Ripped Basil (VE/GF)

Indian Inspired Sweet Potato & Carrot Pakora, Mango, Mint & Chilli Salsa,
Micro Coriander (VE/GF)

BBQ Jersey Royal Potato, Confit Leek, Leek & Potato Puree, Parsley Oil,
Burnt Onion Powder (VE/GF)

Crispy Compressed Rice, BBQ Miso Aubergine, Kale Kimchi,
Wafu Dressing (VE/GF)

Butternut Squash & Cumin Hummus, Curry Oil, Toasted Flat Bread,
Micro Coriander (VE/GF)

VEGAN & DIETARY MENU

PLATED MAINS

Smoked Applewood Gnocchi, Caramelised Red Onion,
Toasted Pasta, Baby Salad (VE/GF)

Wild Mushroom & Miso Risotto, Charred Baby Leeks,
Truffle Oil (VE/GF)

SHARING MAINS

Butternut Squash, Spinach & Red Lentil Curry (VE/GF)
Sweet Potato Pakora, Vegan Yoghurt Dip (VE/GF)
Sticky Aubergine, Toasted Seeds (VE/GF)

Or

Moroccan Inspired Vegetable Tagine (VE/GF)
Bang Bang Cauliflower, Chermoula (VE/GF)





VEGAN & DIETARY MENU

PLATED DESSERT

Dark Chocolate Torte, Raspberry Flavours,
Lemon Balm (VE/GF)

Or

Passion Fruit & Coconut Panna Cotta,
Spiced Mango & Pineapple, Chickpea Meringues (VE/GF)

COMPILATION DESSERT

Dark Chocolate Brownie (VE/GF)

Passion Fruit & Coconut Panna Cotta (VE/GF)

Blackberry Meringues & Fresh Blackberries (VE/GF)



REAL MENUS & KIND WORDS

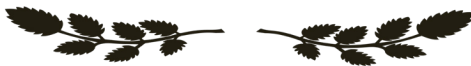
A selection of real menus, served out this year to our fabulous guests on their day, and the reactions of just a tiny selection of our amazing couples too!!

It's always lovely to hear from guests who have had such a wonderful time at our events.

THAT'S what makes us smile like crazy folk here at BPM HQ.

THAT'S what makes this an absolute joy.

Drop us a line; come and be one of the happy ones.





M H & P T

MAIN

Lincolnshire Sausage & Creamy Mash
Carrots, Broccoli, Cauliflower (In Bowls to Table)
Proper Gravy

COMPILATION DESSERT

Milk Chocolate Delice, Honeycomb
Eton Mess
Lemon Zest Cheesecake

TEA & COFFEE

Per Head £76 (Inc Vat)

Based on 80 Guests

A Fully Managed Event.

Price Includes - Head Chef, Chef, Catering Manager, Front of House Team
Crockery & Cutlery
Complimentary Menu Tasting



J F & M S

CANAPES

Lincolnshire Sausage, Port & Mustard Glaze
Garlic & Chilli Marinated Prawns
Mini Fish & Chips, Pea Puree
Sour Dough Bruschetta, Vine Tomato & Basil Chutney

STARTER (CHOICE)

Parcel of Confit Duck, Orange Gel, Micro Leaves
Or
Heritage Tomato Salad, Baby Mozzarella, Thai Basil Salad

MAIN (CHOICE)

Venison Haunch, Fondant Potato & Caramelised Onion, Tenderstem, Red Wine Jus
Or
Spinach & Ricotta Tortellini, Burnt Lemon, Parmesan & Rocket

COMPILATION DESSERT

Dark Chocolate Brownie, White Chocolate Sauce
Lemon Zest Cheesecake
Iced Raspberry Parfait

COMPILATION DESSERT

Vegan Dark Chocolate Brownie
Raspberry & Coconut Panna Cotta
Strawberries & Vegan Meringue

TEA & COFFEE STATION

Per Head £90 (Inc Vat)

Based on 80 Guests

A Fully Managed Event.

Price Includes - Head Chef, Chef, Catering Manager, Front of House Team
Crockery & Cutlery
Complimentary Menu Tasting



M J & F C

CANAPES

Lincolnshire Sausage, Port & Mustard Glaze
Salmon Cakes, Lemon Aioli
Sun Blushed Tomato Arancini, Smoked Garlic & Tomato Pesto
Tartlet of Gruyere Cheese, Potato & Black Truffle

SHARING MAIN

Selection of Artisan Flatbreads

Seared Chicken Kebabs, Chilli & Herb Salsa
Salt Cod Fritters, Lemon Aioli
Moroccan Vegetable Tagine

Coconut & Cardamom Rice
Garlic Oil Roasted Baby Corn, Cherry Tomatoes, Tenderstem
Marinated Goat's Cheese, Rocket, Toasted Pasta & Pomegranate Salad

COMPILATION DESSERT & TEA & COFFEE STATION

Milk Chocolate Mousse, Chocolate Soil
Brulee Topped Lemon Zest Tart
Eton Mess

EVENING FOOD

Fish & Chips, Mushy Peas
Beetroot & Apple Falafel, Chips
Condiment Station

Per Head £96 (Inc Vat)

Based on 80 Guests

A Fully Managed Event.

Price Includes - Head Chef, Chef, Catering Manager, Front of House Team
Crockery & Cutlery
Complimentary Menu Tasting



A P & J B

CANAPES

Tartlet of Gruyere Cheese, Potato & Black Truffle
Confit Duck Bonbon, Plum Gel
Spiced Crab Cake, Wasabi Mayonnaise

STARTER (CHOICE)

Pressing of Chicken & Smoked Ham, Lincolnshire Poacher Cheese Bonbon, Ploughman's Tastes
Or
Trio of Fish - Scallop, King Prawn, Salmon, Pea Panna Cotta, Crispy Pancetta
Or
Trio of Lincolnshire Poacher Cheese Bonbons, Charred Chickory, Smoked Tomato Gel, Burnt Onion Powder

MAIN (CHOICE)

Herb Crusted Lamb Rump, Fondant Potato, Red Onion Marmalade, Honey Roasted Chantenay Carrot, Redcurrant Jus
Or
Pan Seared Seabass, Pearl Barley & Shellfish Risotto, Lemon & Herb
Or
Vibrant Spring Green Risotto, Fresh Mint, Parmesan Crisp

DESSERT (CHOICE) & TEA & COFFEE STATION

Dark Chocolate & Lavender Delice, Chocolate Tuile
Or
Banana Bavarois, Sticky Toffee, Salted Butterscotch, Honeycomb

EVENING FOOD

Pulled Jerk Chicken Flat Bread, Asian Slaw, Sriracha Mayonnaise, Tomato Salsa, Baby Gem Salad
BBQ Pulled Jackfruit, Asian Slaw, Sriracha Mayonnaise, Baby Gem Salad

Per Head £99 (Inc Vat)

Based on 80 Guests

A Fully Managed Event.

Price Includes - Head Chef, Chef, Catering Manager, Front of House Team
Crockery & Cutlery
Complimentary Menu Tasting



E L & J S

STARTER (CHOICE)

Salt Cod Fritter, Lemon Mayonnaise

Or

Indian Inspired Falafel, Mango, Mint & Chilli Salsa, Micro Coriander

MAIN (CHOICE)

Pan Roasted Chicken Supreme, Chorizo Potato Cake, Fine Beans

Or

Smoked Applewood Gnocchi, Caramelised Red Onion, Toasted Pasta, Micro Salad

COMPILATION DESSERT

Dark Chocolate Tart, Honeycomb

Lemon Zest Brulee

Eton Mess Parfait

EVENING FOOD

Slow Cooked Free Range Lincolnshire Pork, Stuffing, Apple Sauce & Popcorn Crackling in a Brioche Roll

Pulled Jackfruit in BBQ Sauce in a Roll

Per Head £90 (Inc Vat)

Based on 80 Guests

A Fully Managed Event.

Price Includes - Head Chef, Chef, Catering Manager, Front of House Team

Crockery & Cutlery

Complimentary Menu Tasting



BC & RT

CANAPES

Mini Yorkshire Puddings, Braised Beef
Beer Battered Mini Fishcake, Lemon Aioli
Halloumi Bites, Spiced Tomato Gel
Sourdough Bruschetta, Vine Tomato & Basil Chutney

SHARING MAIN

Coca Cola Braised Pork Belly, Popcorn Crackling
Confit Duck Spring Rolls, Spiced Plum Chutney
Garlic & Chilli Marinated King Prawns

Garlic & Thyme Roasted New Potatoes
Roasted Mediterranean Vegetables
Marinated Goat's Cheese, Rocket & Red Onion Salad

COMPILATION DESSERT

Dark Chocolate Tart, Orange Zest
Lemon Zest Cheesecake
Eton Mess

COMPILATION DESSERT

Vegan Brownie, Orange Zest
Lemon "Cheese" cake
Strawberries & Vegan Meringue

EVENING FOOD - STONE BAKED PIZZA

The Bride - Ham & Pineapple
The Groom - Pepperoni
Sun Blushed Tomato, Baby Mozzarella & Basil

Per Head £95 (Inc Vat)

Based on 80 Guests

A Fully Managed Event.

Price Includes - Head Chef, Chef, Catering Manager, Front of House Team
Crockery & Cutlery
Complimentary Menu Tasting

LS & SW

"Black Peppermint were the caterers at our wedding and they were fab. Food was delicious and the staff were all so friendly and helpful. We had an amazing wedding and it's thanks to Black Peppermint for contributing to this, highly recommended".



BC & RT

"I cannot recommend Black Peppermint Food Company enough. When we were looking for caterers for our wedding, we met with a few, most of whom handed over a huge ring binder of endless menus and started with something along the lines of 'we don't do anything for under £X'. BPC on the other hand were the exact opposite. For starters they came with a little taster so you know what to expect with their food (and my goodness it is incredible!) and then they make it clear that it's YOUR day and that they're there to work with you on what you want.

Not a ring binder in sight!

Now when I say the food was incredible, I mean it was absolutely out of this world. Our guests are still talking about it - the canapés especially went down an absolute treat, and the wait staff made sure my husband and I didn't miss out on these absolute beauties, actively hunting us down when we were busy greeting people or having our photos taken to make sure we still got to eat them.

The chefs at BPC are nothing short of genius, friendly and completely understanding of the importance of the food at these events. Thank you so so much for making the day so perfect and I hope we're able to use you again for another event in the future!"

LS & BJ

"The team at Black Peppermint were fantastic and extremely friendly. From initial contact they were very attentive, paying close attention to detail at every stage. During the tasting session they made us feel so welcome. Even accommodating the fact that I am in a wheelchair by setting up a table in the kitchen so that access wouldn't be an issue. Nothing was too much trouble.

All of the guests at our wedding commented on how sensational the food tasted and how well presented the dishes were. Catering for our guests with special food requirements was also made easy with a great offering for vegetarians. We wouldn't hesitate to recommend their company to anyone who is planning an event. Exceptional would be an understatement".

KA & SP

Simply incredible!

"Firstly the food was absolutely amazing, the guests at our wedding loved our Lebanese menu & so did we! They made everything run so smoothly with great organisation and attention to details. The team were fantastic and faultless!

We highly recommend BPM unreal food and amazing service – Thank you!!!"

SM & SM

"Couldn't be more thankful to Black Peppermint for being the caterers on our wedding day.

The food was absolutely flawless, as was the service every step of the way. Adam, Jacob and Rich were fantastic leading up to the day and designing our bespoke menu, they dealt with all dietary requirements, from vegan to gluten free without any fuss.

Everyone has since commented how delicious all the food was, from the canapés to the dessert.

Would highly recommend them to anyone, everything was absolutely fantastic, and they were a big part of our day being so special".

EM & DB

"Black Peppermint Food Company came to our rescue 4 days before our wedding after our original caterer had to cancel! They were amazing, just got on with it and so lovely to talk to and work with. Also, the pizza was incredible, and everyone's still talking about it! Would definitely recommend them!"

L & GP

"We've just got back from our honeymoon and wanted to stave off the post-wedding blues a bit longer by saying a big, big thank you to you all for the amazing work and delicious food you provided for our wedding last week.

The day was absolutely perfect, and you all played a massive part in that. A lot of our guests have also said it was the best wedding food they had ever had.

Obviously, we have no plans to get married again (lol!) but we will definitely be recommending you to anyone we speak to who is!"

M H & P T

"If you want to fill your guests & yourselves with high quality fresh tasting food, then we highly recommend booking this team to do that for you. Our guests could not stop & still now compliment the food they had on our wedding day.

They accommodate all food allergies, requests, & dietary requirements without hesitation. Perfect portions & outstanding staff delivering to your table, they were more than helpful on the day & before. We knew on our taster day just what we would be getting on the special day, & it was more than perfect for us.

Completely efficient in every way & friendly which makes the entire experience with Black Peppermint 10/10

We will forever recommend this team. If we could get married all over again, we wouldn't hesitate to book".



L H & B J

"WOW! Where to start! Black Peppermint did the food for our wedding and it was incredible - would 100% recommend.

Not only did they look after the bridal party (bringing food over / checking we were ok / refreshing drinks) but did this for all guests. We have had such rave reviews from our guests as to not only how good the food was but how incredibly attentive the waiting staff were. The food was truly incredible and we cannot thank the team enough!"

L B & T W

"The team at Black Peppermint have been fantastic throughout the entirety of planning our wedding this year.

From the initial quotation and food trials to the last-minute changes of date/numbers, the entire team could not be more helpful and proactive.

Our day went very smoothly, and we have had so many compliments on how good our food looked and tasted! Thanks so much, I would thoroughly recommend them".

S G & J D

"One word- incredible. Black Peppermint catered for our wedding this year and the food was fantastic. They ran the day perfectly and also the run up to the wedding. They are professional and are always quick to reply with any query you might have. They are all friendly and helpful. They take the time to create menus with you and offer suggestions and tell you about the produce they use. We would 1000% recommend them".

E G & S F

"From booking, tasting sessions to the final day it was absolutely amazing and we couldn't have asked for a better team - Jacob, Adam and Rich were brilliant! The food was also absolutely amazing, we went for a 2-course buffet and everyone absolutely loved the food and the brownie/blondie bar was also delicious!

Black Peppermint's staff were also brilliant and even manned the bar for us - all the guests absolutely loved Black Peppermint too! Thank you so much for being so great and flexible - nothing was

ever too much to ask!

If you're thinking of using Black Peppermint please do it! They made our day even more special!"

G M & A B

"Black Peppermint provided the catering for our wedding at Aswarby Rectory and I can't recommend them enough!

We only had 4 months to plan everything after cancelling our destination wedding due to Covid and they were so helpful and accommodating throughout the whole process, even allowing 2 tastings when we were struggling to decide on our favourite dishes! We liaised with Rich from start to finish and he also managed the day for us and was truly amazing.

The food, presentation and service were all incredible, you won't be disappointed!"

G F & J H

"The food and quality of the food is amazing. The team was so knowledgeable and helpful with ideas on what we could have within budget. The execution of the food and the service on the day was so good, the staff were super friendly and attentive to our guests. Would very highly recommend them for your special day or any other event!"

S J & J S

"Wow!! What an incredible company all round. Not only is the food DELICIOUS, but the service is above and beyond.. quite literally, allowing us to have the wedding we dreamed of!

All the food on the day was amazing. From canapes, to the 3 course meal, to pizza in the evening... we cannot recommend this company enough".



ALLERGIES OR DIETARY REQUIREMENTS?

Not a problem at all!

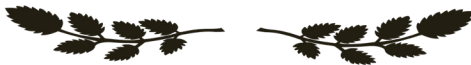
All of our key staff undergo yearly allergen awareness training.

We've executed many purely vegan weddings and are focussed on the quality of the vegan offering.

Our kitchens are nut free.

Our team work with you every step of the way to ensure everybody gets delicious food, with amendments able to be made along the way.

Nothing is set in stone!



Please note, desserts may contain gelatine. For advice please contact us





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