



## PJ taste Wedding Menu and Drinks Ideas

Showcasing local and regional producers PJ taste prepare exciting fresh food everyday. We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes.

We source as many of our ingredients from the local economy as possible. For example, much meat is from Coppice House Farm or Whirlowhall Farm in Sheffield, our fish is sourced from Mann's of Hillsborough, and bread predominantly from Fosters in Barnsley. In tandem we continue to develop our recycling policies, recycling all cardboard, bottling our own Citrus Hits® soft drink in re-used J2O bottles and sending waste oil to UK Bio Fuels who supply us with bio diesel to run our vans. Bio diesel makes a significant contribution to a smaller carbon footprint, reducing net CO2 by over 50% and reducing particulates by as much as 65%

We are keen to meet you to learn more about your requirements and we are happy to arrange simple tastings for you. [www.pjtaste.co.uk](http://www.pjtaste.co.uk)



*Please see our terms and Conditions of booking at the end of this document.*

## Drinks Reception Ideas

- a) Kir Royal made with Champagne or Sparkling Wine
- b) Pimms garnished with cucumber, orange and mint
- c) PJ taste Premium Select Wines (Red, White, Rose)

*Price Guide - from £2.75 per person*

Or Non Alcoholic alternatives:

- a) Fruit Punch
- b) "Gunners". A non-alcoholic alternative to Pimms based on Ginger Beer, Ginger Ale and Lime.

Soft Drinks Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice made by PJ taste and bottled in re-used J2O bottles flavours include: Real Lemonade with a Hint of Yorkshire Mint, Fresh Orange with Rosehip and Hibiscus, Orange with Rosehip and Hibiscus, Blackberry with Orange.

*Price Guide - Citrus Hits sale or return £1.75 per bottle 275ml*

Autumn winter option: Mulled Wine served at the Church with a PJ taste Mulled Spiced Apple (from locally picked apples) for an non alcoholic alternative

**Real Ale Bar** – Bar stocked with Locally brewed Beers – e.g. The Sheffield brewery Company along with a range of Premium Wines, Vodka, Gin, Whiskey, Continental Lagers and Soft Drinks. Personalised pump clips can be arranged, cash or free bars.

## Canapés Ideas – please pick say 4 (plus Tubs Yorkshire Crisps)

Mini Yorkshire Puddings filled with Rare Roast Beef and Horseradish Cream  
Mini Yorkshire Puddings filled with Caramelised Onions with Parsley  
Bruschetta of Wild Mushroom on a Garlic Crouton  
Tartlets of Longley Farm Cream Cheese with Summer herbs  
Bruschetta of roasted red pepper and feta  
Chilli and coriander marinated king prawn skewer  
Corn Cups with olive tapenade  
Corn Cups with humus and cheddar  
Mini Scones with Lye Cross Organic Cheddar and PJ taste Chutney  
King Prawns with Catherine's Choice Sweet Chilli Jam  
Smoked Salmon Blini with Longley Farm Crème Fraiche and Pickled Beetroot garnished with Dill  
PJ taste 3 bean Burger with Salsa  
Brie and Grape with PJ taste Chutney in a Filo Basket (V)  
PJ taste Chicken Liver Pate (Coppice House Farm produce) on Bruschetta  
**Plus** Tubs of Yorkshire Crisps including Henderson's Relish Flavour

*Price Guide - from £3.95 per person*

## **Formal Wedding Breakfast**

Soup Course:

Rich Tomato Soup with a Pesto Crouton and Swirl of Crème Fraiche

Pea Soup with Crisp Pancetta and Croutons

Cream of Mushroom Soup

Onion Soup with Cheesy Croutons

Lightly Spiced Parsnip Soup with Parsnips Crisps

Roasted Pumpkin Soup with Melting Cheese

Chickpea, Chilli and Coriander Soup

Tuscan Style White Bean Soup with Henderson Relish Caramelised Onion

Carrot and Coriander Soup with cumin toasted croutons and Longley Farm

Crème Fraiche

Chorizo, lentil & chickpea soup

Broccoli & blue cheese soup

Sweet potato & lentil soup with Wharfedale Chilli Oil

Butternut squash soup with chilli & crème fraîche

*Price Guide - £3.75 per person*

## **Starters**

Salad of Melon with Spring Herbs and Shepherd's Purse Yorkshire Feta Cheese

Bolsover Smoked Redwood Salmon with Herbed and Rocket Salad

Platter of PJ taste Bresola, Bolsover Smoked Chicken, and Hardwick Air Cured Ham with Olives and Quince Jelly

## **Hot Main Course Option**

Roast Lamb:

Boned and Rolled Shoulder served with a Thyme scented Jus

Loin of lamb served with a Thyme scented Jus - *£1.95 supplement per person for loin of lamb*

Beef Wellington served with a Shallot and Red Wine Gravy

New Season New Potatoes with Herbed Butter

Seasonal Vegetables tbc

Desserts – please see below

*Price Guide – for 3 course formal style wedding breakfast from £19.95 per person*

## **More Informal Main Course Idea**

Food to be served Family Style to each table:

Rivelin Valley Sausages and Mash  
Onion Gravy

Vegetable Options to be finalised

Vegetarian Option: Chestnut Mushrooms stuffed with Sweet Potato served with a Rich Tomato Sauce

Options: Roundgreen Farm Venison Burgers, Eastmoor Farm Waterbuffalo Burgers

## **Dessert Buffet Stations – please pick 3**

PJ taste Lemon Tarts with Crème Fraiche  
Strawberries with Local Cream and PJ taste chocolate Brownies  
Individual Local Made Ice Cream Tubs  
Fruit Salad in Frozen Watermelon Bases  
Profiteroles with Hot Chocolate Sauce  
PJ taste Treacle Tart  
Yorkshire Curd Tart  
Banoffi Pie  
Seasonal Fruit Crumble  
Eton Mess made with Local Seasonal Fruits  
PJ taste Tiramisu  
Crème Brulee with Shortbread Biscuit

*Price Guide - from £14.95 per person*

**Optional Cheeseboard** – Yorkshire Cheeses (Amberwood Smoked - cows milk, Mrs Bells Yorkshire Blue and a Mature Wensleydale, Apple, PJ taste hand baked breads including sourdough bread with Carr House Farm Spelt Flour, Caraway Crackers and Olives with Yorkshire herbs or the Bride and Grooms choice of cheese

*Price Guide - from £2.95 per person*

## **Tea and Coffee Service Buffet Style**

Sheffield Roasted Fairtrade Coffee with Café Direct Teas with Chocolates  
£1.75 per person

## **Wedding Breakfast Buffet Style**

Bread baskets, bowls of hot New Potatoes, wine and water on each table.  
Main items on buffet table.

Carved Whirlowhall Ham  
Poached Salmon and/or Platter of Salmon Gravlax with Mustard and Dill Sauce  
Herb and Garlic Roast Local Chicken  
Whirlowhall Farm Beef served rare with Watercress  
Platters of Bolsover Cured Ham, Smoked Chicken and Salami  
Spinach, Goats Cheese and Red Onion Tart  
Asparagus Tarts

Hot New Potatoes

### **Salad ideas – please pick 4 ish**

Coleslaw with Yorkshire Carrots  
Roast Beetroot with Fennel and Garlic Aioli  
Green Salad with locally grown (Killamarsh) lettuce  
Fruity Coleslaw with a Lemon and Herb Mayonnaise  
Vine tomatoes with basil and balsamic vinegar  
Vietnamese-style salad with a Lime and Chilli Sauce  
Organic Italian Pasta Salad, with Roast Vegetables and Herb Dressing  
Three Bean Salad – with PJ taste Vinaigrette  
Coleslaw with a Parsley and Mayonnaise  
New Potato Salad with Light Mayonnaise and Chives  
Cos Lettuce with Apples, Walnuts, Celery and Watercress  
Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives  
Cous salad with Mint

### **Alternative BBQ Style Banquet**

Main Course Served from 2-3 duplicated Buffet Stations with background BBQ Chefs to bring hot food to buffet tables:

(Possible idea - Hog Roast using either rare breed pig or Whirlowhall Farm pig to run through to evening event).

Round Green Farm Venison Burgers,

Coppice House Farm (Rivelin Valley) Handmade 100% Beef Burgers

A Selection Whirlowhall Farm fine Sausages including Cumberland, Lincolnshire, Tomato and Cracked Black Pepper

Swordfish Steaks marinated with Fennel and Lemon

Filet of Sea Bass with Fennel and a Lime and Lemongrass Sauce

Rib Eye Steaks with Parsley Butter

Whirlowhall Lamb Kebabs tenderised with yoghurt, cream and summer herbs

Burgers with Mozzarella Cheese

Selection of Whirlowhall Farm Sausages, Grain Mustard and Vine Tomatoes

Vegetarian Burger with Mozzarella Cheese, Chestnuts and Mushrooms

Vegetarian Option: Stuffed Aubergine Rolls with Oven Dried Sheffield Tomatoes and Pine Nuts

Vegetarian Burger with Mozzarella Cheese

*Price Guide - from £14.95 per person depending on choices*

### **Dessert Buffet Stations**

Desserts Buffet – See previous list

### **Evening Extras**

Bacon Butties or Sausage Butties, Cheeseboards, Chocolate Fountain

### **Alternative Hot Fork Buffet Style Events**

#### **Hot Fork Buffet Menu 1**

Rivelin Valley Beef in a Longley Farm Sour Cream and Paprika Sauce served with Parsley Dumplings

Vegetable Casserole with Parsley Dumplings (Vegetarian Alternative)

Creamy Whirlowhall Farm Mashed Potatoes

Sticky Toffee Pudding with Toffee Sauce or Fresh Fruit Salad

## **Hot Fork Buffet Menu 2**

Round Green Farm Venison, Pork, Cider and Apple Sausage with Onion Gravy and PJ taste Chutney

Stuffed Aubergine Rolls with Oven Dried Sheffield Tomatoes and Pine Nuts (Vegetarian Alternative)

Thyme Roasted Potatoes  
Sautéed English Leeks

Yorkshire Curd Tart or Fresh Fruit Salad

## **Hot Fork Buffet Menu 3**

Whirlowhall Farm Lamb Moroccan Style with Apricots and Mild Spice Mushroom and Spinach Tagine (Vegetarian Alternative)

Seasonal Vegetables  
Cous-Cous with Catherine's Choice Sweet Chilli Jam

Seasonal Fruit Crumble or Fresh Fruit Salad



## Terms and Conditions of Booking

1. Delivery is free within Sheffield City centre. Please discuss arrangements with us for locations beyond this and we will endeavour to offer flexibility dependant on total numbers and exact location.
2. A small additional fee is added for numbers less than 10 on the following basis (excluding VAT):

Number of People	9	8	7	6 and less
Please add:	£3.60	4.80	7.00	9.00

3. A late booking fee of £5 per order (excluding VAT) will be added to orders placed within 24 hours of delivery.
4. Cancellation charges:  
  
For cancellations within 48 hours the full charge for the booked event and service will be made less any reductions for savings in food costs which can be made.  
An event cancelled within 10 days will be charged at the rate of 50% of the booked event and service.
5. Deposits for events.  
  
A deposit of 25% of the value of the order will be required to confirm the booking.  
A further 50% of the booking value will be required to be paid 1 month prior to the event.  
The balance is payable on the day of event or will be invoiced subject to agreed payment terms.
6. Invoicing. PJ taste will accept bookings for companies only where their internal procurement procedures are followed with respect to purchase orders etc.  
  
We shall be entitled to charge interest on overdue invoices from the date when payment becomes due from day to day until the date of payment at the rate of 1.5% per annum above the base rate of the Bank of England.  
The price of the goods and services is exclusive of Value Added Tax which shall be charged at the rate prevailing at the relevant tax point.
7. Invoices settled by way of credit card payments will attract an additional charge of 2.5% of the invoice total.