



PJ taste excel at providing creative food and drink unique to our customers own events. We draw on our ethos of local sourcing and sustainability with a helping of foraging thrown in. We pride ourselves on giving exceptional levels of service and adding as much value as we can through careful planning and support throughout the events conception and delivery.

Here are some recent Event Menus:

Drinks and Nibbles for the Sheffield Craft City Launch

Shirebrook Nettle Spritzer
Woodhouse Rhubarb Bellini
Carr House Farm Organic Sparkling Elderflower Drink
PJ taste Beer

PJ taste Cured Topside of Rivelin Beef (Bresola) with Melon
Brushetta of Wild Mushroom (V)
Filo Basket with Black and Green Olive Tapenade (V)
Polenta Cup with Caponata and Pickled Ransoms Buds(V)
Stuffed Cherry Tomatoes with Nettle Pesto and Parmesan (V)
Asparagus with Cream Cheese on a PJ taste Rye Bread
PJ taste Dry Cured Bacon with Yorkshire Organic Asparagus

Mini Butterfly Cakes with Dandelion Marmalade and a Nip of PJ taste Mead
Mini Sheffield Buns with "Steel City Rhubarb"

Inspiring Young Entrepreneurs 5th May 2011

The ultimate Sheffield mini burgers

Rivelin valley prime beef burger on a paprika bun with nettle pesto and wholegrain mustard mayo, vine ripened tomato and rocket.

Moss valley pork and apple burger with PJ Taste English apple chutney and homemade mayo with red chard and a cheesy bread roll.

(continued overleaf)

Whirlow farm lamb, curried lamb burger with spiced Yorkshire carrot chutney and minted PJ taste yogurt mayo and tomato and onion sambol on a plain bread roll.

Coleslaw, Potato Salad, Cous-Cous

Sauces and PJ taste Chutneys

PJ taste Cup Cakes with PJ taste chocolate Brownies on a pyramid stand

Ex Libris Dinner Site Gallery – 4th March 2011

Deep fried nettles

PJ taste Cider Punch – made with our handmade 2010 cider

Nettles – Shirebrook

Cider – apples from S13 2010 vintage

Pork Rilletts with a sharp Sorrel Salad served with a selection of PJ taste breads including Spelt Sourdough, Walnut and Honey, and White Bloomer Salad of Shepherds Purse Yorkshire Fettle with Herb and Sorrel Salad (V)

Pork from Povey Farm, Moss Valley

Organic flours from Driffield, Sourdough starters

Honey – Sheffield Honey

Shepherd's Purse Cheeses

Beef and Ale Stew with Mashed Potatoes and Winter Vegetables “en papillote”

Baked Onion with Wensleydale Cheese and Henderson's Relish (V)

Beef – Coppice House Farm Rivelin Valley

Potatoes – Whirlowhall Farm

Vegetables – Yorkshire and Lincolnshire

Ale – PJ taste brew No. 1

Herbs - Shirebrook

Rhubarb Mousse with a Crunchy Granola and Beetroot Granita

Wakefield Rhubarb

PJ taste cultured yoghurt

Yorkshire Beetroot

Organic Oats from East Yorkshire

Locally Roasted Pollards Coffee

Nutritious Conference Lunch

Buffet set out over a number of “food stations” assisted by staff to serve on our quality crockery.

Selection of healthy sandwiches served on PJ taste handmade breads from Organic Yorkshire Wheat including use of Spelt/Rye flour (good for people with wheat intolerances). Also PJ taste own Yorkshire Oat cake wraps.

The Soup Station – Roast Butternut Squash Soup with a swirl of Crème Fraiche

Platters of local produce including PJ taste Bresola, Salami, and Hardwick Air Cured Ham with Olives and Quince Jelly served with tiny gherkins, olives and including foraged produce.

Wholemeal Quiches with Caramelized Onions and Henderson’s Relish

PJ taste herring fillets marinated with cider vinegar, local yarrow and beetroot

Nutritious salads – Chickpea, Kidney Bean and Spring Onion Salad with a Wharfedale Rapeseed Oil Vinaigrette

Kale, orange and walnut salad with Feta Cheese.

PJ taste Power Snacks – fresh fruit chunks with Longley Farm Bio Yoghurt and an Organic Cranberry Granola

Power Bars – Organic Yorkshire Oats, organic fruit and nuts with Organic Yorkshire Hemp

The Tea Bar – teas from the Tea Alchemist including a Detox Blend and Green Teas

Juice Bar –Oranges squeezed fresh to order and our soft Drinks Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh bottled in re-used J2O bottles.

Celebratory Buffet Lunch

On Arrival – Glass of Sparkling Wine accompanied by brushetta of Local Beef Roasted with a Horseradish Crème Fraiche and Feta with Tomato and Basil.

Asparagus and Parmesan Tart (V)
Coppice House Farm Dry Cured Bacon and Egg Tart

Yorkshire Cheeses - Amberwood Smoked, Mrs Bells Yorkshire Blue and a Mature Wensleydale, including PJ taste Caraway Crackers

Platter of Meats including Herb Roasted Local Chicken Breast, PJ taste Bresola and Italian Salamis with Rocket and Parmesan

King prawn kebabs with Cheery Tomatoes, Chilli and Lime

PJ taste handcrafted Focaccia, Walnut and Honey Bread and Fresh Baked Bread Rolls

Olives finished with Yorkshire herbs

Grilled Peppers and Courgette with 50 year Old Balsamic Vinegar
Organic Italian Pasta Dressed with Vinagrette and Fresh Herbs
Asparagus Salad with Sesame Dressing

Range of Lagers
PJ taste Premium Select Wines
Bradfield Brewed Beers

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 carrying the Made in Sheffield Mark include:
Real Lemonade with a Hint of Yorkshire Mint and
Elderflower with Lemon and Orange

Dessert Options

PJ taste Chocolate Mousse made with our Famous Espresso Coffee made from Bei and Nannini Coffee selectively sourced from Lucca in Tuscanny

PJ taste Tiramisu
PJ taste Chocolate Brownies with Fresh Strawberries

Sheffield Food Festival - Free PJ taste handmade local fruit tart with every main item ordered

Rivelin Valley Steak Ciabatta with Rocket Vine Tomato and Local Horseradish
£3.75/£4.45*

Coppice House Farm Dry Cured Bacon Sandwich £2.45/£2.95*

Round Green Farm Venison Burgers £3.45/£3.95*

PJ taste 3 bean burger, with a Local Wild Garlic Butter £3.45/£3.95*

PJ taste Plougmans – 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 £6.25 (eat in only)

Toasties with PJ taste Sour Dough Spelt Bread

(bread made with organic Carr House Farm Driffeld wheat)

Caramelised Onion with Henderson's Relish and Mature Wensleydale £3.75/£4.25*

Coppice House Farm Gammon with Mature Cheddar Cheese £3.75/£4.25*

Roast Vegetable with Thyme and Smoked Amberwood £3.75/£4.25*

Drinks

PJ taste Citrus Hits® carrying the Made in Sheffield Mark - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice. Bottled in re-used J2O bottles flavours include Elderflower with Lemon and Orange, Rosehip and Hibiscus and Real Lemonade with a Hint of Yorkshire Mint £1.75/£2.25*

PJ taste Milk Shakes

Made with vanilla, chocolate and strawberry ice cream from Our Cow Molly

Classic Vanilla Milk Shake £1.95/£2.45*

The Hedgerow – Rosehip and Hibiscus £1.95/£2.45*

The Italian - made with our fabulous espresso from Luca Tuscany £1.95/£2.45*

The PJ taste Chocolate Brownie Milk Shake £1.95/£2.45*

*Eat Out/Eat In

