



Suggested Lunch Menu Upstairs@PJtaste

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. All our dishes are handmade from scratch using ingredients from the best local suppliers along with plenty of our own grown produce. We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes.

Our meeting, dining and event space in Attercliffe can be used as a private dining venue exclusively for your party. Ideally as a fine dining lunch to follow a board meeting or company presentation.



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£24.95 per person inc VAT

This is a sample menu – we are able to design bespoke menus to your own taste – please ask.

To start

Twice baked souffle of Sheffield's Little Mester Cheese with local foraged wild garlic

The Sheffield Egg Nicoise salad served with green beans, little gem and potato with and olive dressing

Jerusalem Artichoke Soup served with a truffle oil and vegetable crisps with fresh baked PJ taste rolls

Main Course

Moss Valley loin of pork wrapped in bacon and stuffed with sage and apple and served with Dauphinoise Potatoes, creamed spinach and PJ taste honey glazed carrots

Cod in brown butter and a miso broth served with barbecued asparagus and new season potatoes with PJ taste pickled nasturtium.

Tomato tart tatin with roast asparagus, bulgar and freekah wheat salad preserved lemon and yoghurt dressing

Dessert

Yorkshire curd tart with Rhubarb from the PJ taste plot

Callebaut Dark Chocolate PJ taste Brownie with Our Cow Molly Madagascan Vanilla Ice cream

Tea and Coffee Service

Sheffield Roasted Coffee with Café Direct Teas

Some Customer feedback:

“Just wanted to say I attended the first (and biggest) of our St Luke's buffets today and you did an amazing job. It was a truly wonderful spread and most importantly our volunteers loved it. I felt compelled to share a quote from one of our volunteers, “this is 200% better than ever before” praise indeed!” **Kathryn Burkitt head of Fund Raising St Lukes 6th January 2020**

We hired PJ Taste to cater our wedding over the Summer. We had an afternoon tea wedding breakfast with additional savoury options. The food was absolutely incredible, the service was amazing and the communication from the team from start to finish was impeccable. Thank you such much to PJ Taste for helping to make our day so special. They exceeded our expectations and we cannot recommend them highly enough.
Iain Hutchinson November 2019

I photographed a wedding yesterday and PJ taste provided their afternoon tea and pizzas in the evening. All the food looked and tasted delicious and the staff were extremely friendly. Will definitely recommend. ☺
Katie Walker October 2019

PJ Taste were our wedding caterers a few weeks ago and they were absolutely brilliant! The food was delicious, the service was faultless and nothing was too much trouble. Their experience at the venue meant that planning our wedding food and the logistics was made much easier. They even went out of their way to help when we were a tablecloth short! Would definitely recommend Tracy, Peter, John and the rest of the PJ Taste team ☺
Helen-Royles Jones October 2019

Thank you so much for providing the catering for Georgina and Oliver's wedding last Friday. The food was delicious and well-presented, the staff were courteous and friendly, and the whole event was attended to in an efficient and professional manner. We had a lovely family celebration, a really super day, in which you and your staff all played an important part. It could not have been better.
Amanda and David August 2019

Dave & I just wanted to say a massive thank you for Saturday. Your team we're really great, and the food was really delicious. We got loads of compliments from all the guests saying how nice it was. We took some of the home made chocolates home for yesterday and they were delicious too!
Melissa & Dave x March 2019