

Sheffield Museums Suggested Wedding Menus 2024

We would love to look after the catering and service for your event and our mission is to ensure we create a unique occasion for you.

We have 18 years of experience catering in many different venues throughout Sheffield, South Yorkshire, and NE Derbyshire.

What makes us stand-out:

- Seasonally inspired, local and creative food.
- Electric vehicle charged via our 37 solar panels in Attercliffe.
- Local and sustainability suppliers.
- Our own two-acre plot with a forest garden producing honey, soft fruit, apples, pears and quinces along with herbs, edible flowers and salads.
- “One Team” – Experienced hospitality professionals.
- 10 things you should ask your caterer:
<https://www.pjtaste.co.uk/blog/2022/1/25/catered-weddings-in-sheffield-and-derbyshire-things-you-should-ask-your-caterer-part-1>



Menu 1 - A Very Yorkshire Affair

A Seasonal Soup of your Choice with Croutons, Crème Fraiche and Herbs (V)

Roasted Topside of Local Beef with Yorkshire Pudding and Horseradish
Sauce made from our own grown Horseradish

Glazed Moss Valley Gammon
Or

Yorkshire Parkin with Creamy Custard

Menu Two – French Inspired Feast

Hot Smoked Salmon, Watercress Salad Mustard Creme Fraiche and Pickled
Cucumber

Or

Chicken and Moss Valley Pork Terrine with PJ taste Apple Chutney with a
Celeriac, Mustard and Watercress

Crispy Roast French Trimmed Chicken Breast with a Shallot, White Wine and
Tarragon Cream Sauce

Crème Brûlée

Menu Three – Heart Warming Classics

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

Our Sharing Platter of delicious Rump Cap Beef with Chestnut Mushrooms
with a Rich Red Wine Gravy or Herby wedges - Bernaise

Or

Moss Valley Pork Fillet BBQ seasoned spices with a PJ taste Honey Glaze,
Bubble and Squeak Cake, Smoked Bacon Parcel and BBQ Sauce

Sticky toffee pudding with caramel sauce and cream
Seasonal Fruit Crumble with an Organic Oatmeal and Butter Topping with
Creamy Custard

Menu Four - Mediterranean Adventures

Burrata with PJ taste local grown Cherry Tomato Chutney and local grown
organic salad with an Elderberry Vinegar Dressing (V)

Persian style shoulder of Derbyshire lamb, with Orange, Pomegranate,
Gremolata with Tahini yoghurt and Cous Cous

PJ taste Lemon and Seasonal Berry Roulade made with Our Cow Molly fresh cream with Fruit Coulis (Made without gluten)

Vegan/Veggie Alternatives

Possible Additional Side Dishes

If you would like to change or add a side dish to any of the below. Please add a supplement of £3.00 plus VAT per person.

Potato Dauphinoise made with Our Cow Molly Cream

Fondant Potatoes seasoned with home grown herbs

Domino Potatoes thinly sliced with Yorkshire Cheddar

Greek Style Lemon and herb potatoes

Crispy Roasted Potatoes

Cauliflower and Broccoli Cheese with Yorkshire Cheddar

Bubble and Squeak Cake

Seasonal Vegetable Gratin

Desserts

PJ taste Lemon and Raspberry Roulade made with Our Cow Molly fresh cream with Fruit Coulis (Made without gluten)

Lemon Posset with a lavender and shortbread biscuit

Eton Mess made with Our Cow Molly Cream and seasonal fruits including our own grow Blackberry, Redcurrant and Blackcurrants.

Fruit Fool (choose your flavour!) with a Butter and Polenta Shortbread made with Our Cow Molly Cream and Garnish with Mint from our Forest Garden

Crème Brulée with Compote of our own grown Blackcurrants

Classic Lemon Tart with a Fruit Coulis

Sticky toffee pudding with caramel sauce and cream

PJ taste Chocolate Brownies with Cream and Strawberries

Seasonal fruit crumble with a Organic Oatmeal and Butter topping with Creamy Custard

Yorkshire Cheese Plate with Celery, Grapes. Crackers and PJ taste Tomato Chutney (£3.50 Supplement)

Canapes £9.95 plus VAT - choose 5 or why not go for our Chef's Choice with 5 canapes using the best seasonal and locally sourced produce – we will prepare more than 5 canapés per person ensuring we have plenty of the popular ones!

Segments of our Sheffield Eggs with Moss Valley Pork, PJ taste Chutney Potato Fondant with Olive and Rosemary served with Porcini Cream and Sautéed Mushroom (V GF)

Parmesan and Poppy seed shortbread with Goats Cheese Tapenade (V) Savoury Scones with Feta, Tomato and Thyme (V)

Mini Herby Yorkshire Puddings filled with Local Roast Beef and PJ taste grown Horseradish Cream

Mini Herby Yorkshire Puddings filled with Hendo's Relish Onions (V)

Bruschetta of Wild Mushroom with Lemon and Parsley (V)

Smoked Mackerel Pate on our Sourdough with Lemon and Dill

Tartlets of Crab and Lemon Mayonnaise

King Prawns marinated with John's Killamarsh grown Chilli with a Herby Salsa

Mini Quiche of Feta, Olive and Tomato (V)

Blini of Smoked Salmon with Longley Farm Crème Fraiche

Brie and Grape with PJ taste Chutney in a Filo Pastry Case (V)

Confit duck with Crab Apple Jelly Bruschetta

Slice of PJ taste Moss Valley Pork roll with Henderson's Caramelised Onion

Arancini – sun dried tomato and herby salsa (Vegan, GF)

PJ taste Honey and Mustard Glazed BBQ Moss Valley Sausages

Welsh Rarebit with Hendo's (very popular with adults and children)

Tea and Coffee Service £4.25 per person

Sheffield roasted coffee with speciality teas served with PJ taste handmade chocolates

Price guide for white Linen Cloths £12.45 each and white Linen Napkins £1.75 each.

Some Customer feedback:

I just wanted to say a huge thank you for the service you provided to us last night.

The canapes were absolutely delicious and went down a treat! Our team members who stayed for the event are still talking about the food this morning and the

feedback we had from clients on the evening was nothing but praise. The set up was absolutely great and you took a lot of pressure from us by providing the drinks and glasses etc.

Charlotte Ward, Practice Manager, GBAC – December 2024

We wanted to say a massive thank you for the catering of yesterday's event here at AESSEAL. The event was a great success, and it wouldn't have been possible without your hard work and dedication.

As always, all our colleagues were extremely impressed with the quality of the food and the seamless execution of the event. The menu you created was both delicious and well-balanced, catering to a variety of dietary needs. (your honey was divine too, thank you!)

Rachael Lines, Marketing Office Coordinator, AESSEAL plc – September 2023

We very much enjoyed the delicious meal provided by P J taste at home on Saturday. Our guests were very complementary and any shortcomings were due to my reheating the food insufficiently! Thank you very much.

Anne Whitworth March 2023

PJ taste Terms and Conditions

1. Pricing/Quotes

All quotes are based on current pricing advertised on menus, and are valid for one month. Pricing of our menus and services are reviewed by PJ taste periodically and PJ taste reserve the right to change/update menu pricing. All pricing is per head and subject to VAT.

2. Confirmation

Once the client confirms acceptance of an estimate, this becomes a contractual agreement and this is the point where our Terms and Conditions come into full effect.

All Terms and Conditions must be read and understood by the client as this is the basis of the contractual agreement with PJ taste upon confirmation of booking.

3. Payment

Upon confirmation of booking, the following process will commence –
First payment – a deposit invoice will be raised for a non-refundable deposit of

25% of the gross

Once the deposit is paid, the booking and date is confirmed with PJ taste. The full payment will be due 4 weeks prior to the event. Final details are also required at this time.

We will only accept a decrease on up to a 5% of the original agreed quote once the deposit has been paid.

The client is responsible for all final details and the settlement of the account, with any queries regarding the invoice being raised immediately.

Payment is preferred via BACS, debit cards are accepted. Any cheques should be made payable to PJ taste Holdings Ltd. Please note AMEX and Credit Cards are not accepted for wedding bookings. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid. For the peak wedding season May to upto and including September there is a £5000 minimum spend.

4. VAT

All fees/charges are subject to VAT at the standard rate.

5. Final Details

All final details including numbers, dietary requirements and timelines are to be provided 4 weeks prior to the event date. Any subsequent changes should be notified as soon as possible and will be due for payment immediately, although PJ taste are under no obligation to accommodate these changes. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

6. Cancellation

Any cancellation should be advised in writing to PJ taste as soon as possible. All deposit payments are non-refundable and this payment will be retained by PJ taste. Charges will also be made as per the following.

If cancelled the amount due from Client will be retained by PJ taste

0-2 weeks prior to the event date 100% of the full event invoice.

2-4 weeks prior to the event date 70% of the full event invoice

4-12 weeks prior to the event date 50% of the full event invoice

Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

PJ taste may take the decision to cancel an event should the client be in arrears of payment or be in breach of the any of our Terms and Conditions. PJ taste reserves the right to receive payment after termination of a contact/completion of an event subject to agreement.

PJ taste recommends clients purchase wedding insurance independently where applicable upon booking for their own peace of mind.

7. Menus, Range and Availability

All goods and ingredients are offered subject to availability. If an item becomes unavailable or it is of insufficient quality for a client's function, PJ taste reserves the right to make a substitution. Wherever possible the client will be notified of any changes in advance. Children under the age of 4 will be offered a grazing lunch box and children aged between 4 and 8 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu. All other guests will be charged at full adult price. No supplements are offered for children's menu, they are based strictly on a single choice only. Dietary requirements will be accommodated, if possible and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement, or provide an alternative dish if necessary. Please note, our kitchen handles all the allergenic ingredients listed by the food standards agency, this means we cannot guarantee that no cross contamination occurs. PJ taste offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge.

PJ taste will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May and September due to this being our peak wedding season. Menu tastings are only available to clients who have booked and paid a deposit with us and the charge will be added to the client's pro-forma. All menus are priced per person, and based on a single choice menu. As above, children's menus are based on single choice only (with dietaries being accommodated).

Additional Catering Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. PJ taste accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

8. Access/Set Up

Set up details will be confirmed in advance with the client and will either be on the day of the event, or in advance if agreed.

Naked flames and felt tip pens are not permitted to be used on any linens, charges may apply for any damage caused by these.

9. Waste

PJ taste will remove all waste from site which has been created by PJ taste's team only and is not responsible for any other waste created by other suppliers.

10. Staffing

All service staff will be fully trained and in the correct PJ taste uniform
PJ taste do not hire out catering or bar staff solely, without us providing any food or drink.

11. Data Protection

PJ taste strictly adheres to all current GDPR regulations and all data collated from each client or enquiry will be stored in the correct manner and not disclosed to any other party.

12. Force Majeure

PJ taste will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control. No liability is accepted for loss, damage or consequential loss caused by any failure to perform our obligations (whether due to negligence by us, our employees or sub-contractors, or other due causes), but this does not exclude liability for death or personal injury as required by law.

13. Liability

PJ taste accepts no responsibility for celebration cakes left in our possession.

Due to liability responsibilities, we are unable to serve any food which has not been prepared or supplied by PJ taste, with the exception of celebration cakes.

The client is responsible for all losses, damages and expenses at any venue we are required to cater at, arising from the behaviour or actions of either themselves or their guests, along with any contractors bought onto site.

PJ taste Holdings Ltd reserve the right to amend and update these Terms and Conditions periodically.