



Suggested Lunch and Dinner Menus 2020

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. We can create the perfect lunch or dinner occasion at your premises or within our charming private dining venue at our premises in Sheffield.

Our two acre plot has a developing forest garden, edible flower growing and a young orchard. This interest in sustainability extends to our two electric and one hybrid delivery vehicles and the 37 solar panels at our production kitchen. All our dishes are handmade from scratch including biscuits, much of our bread and we even have our own wood-fired pizza oven. We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes.

With four full time working partners and a team of highly skilled, fully employed staff we strive to innovate and ensure each event is better than the last.



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Starters

PJ taste artisan bread basket with a selection of Sourdough, and fresh baked cottage loaves with unsalted and Henderson's relish flavoured butter.

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

PJ taste own local grown Jerusalem Artichoke soup served with an artichoke foam, squash crisps and beetroot and foraged cep powder.

Salt Beef Croquette with PJ taste's local grown horseradish, pea puree and a foraged spring salad

Salmon and prawn ballotine with PJ taste grown herbs and local spinach

PJ taste salmon cured gravalax style with Sheffield gin and juniper and served with potted prawns and linseed crisps

Beetroot Carpaccio with whipped goats cheese, poached beetroot and beetroot crisps(V)

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

PJ taste hot smoked salmon, watercress & mustard crime fraiche

Moss Valley Pork and Chicken Terrine with seasonal wild foraged greens piccalilli and candied bacon with John's chilli

Warm Salad of Breast of local Pigeon served with Black Pudding, Apple and a PJ taste cider glaze

Chargrilled Halloumi with Heritage Tomatoes and a Basil Oil served with Chia and Linseed Biscuits (V)

Bulgar wheat, tomato and aubergine with preserved lemon yoghurt (Vegetarian – or Vegan if using a vegan yoghurt)

BBQ asparagus served with a poached egg and Wensleydale cheese (V)

Baby Roast Beetroot with Cobnut and watercress salad and a yoghurt dressing (V)

Main course

Duck breast glazed with PJ taste honey, soy and ginger served with a tagliatelle of new season carrot, wild garlic, fresh asparagus, and peas and potato dauphinoise.

Lamb noisettes with roast baby onions, onion powder, foraged wild garlic oil smoked aubergine and PJ taste yoghurt made from Our Cow Molly Milk

Confit salmon with crushed Jersey Royals and a horseradish cream

Cod with wild garlic miso and Barbecued asparagus served with wild garlic flowers and seasoned with cured cods roe. Presented with a warm Moss Valley Bacon, Potato and Watercress Salad

Papardella with a local venison ragout served with melting Cow Close Farm Stange Millstone Cheese

Moss Valley Pork Tenderloin with a Chinese Five Spice, PJ taste honey and Soy Broth, served with Freeka Spring Greens and PJ taste grown Saltbush

Rump of Derbyshire Lamb roasted with confit garlic and served with PJ taste grown horseradish mash, olives, tomatoes and green beans with a summery salsa verde

Fillet of Pork stuffed with purple sage and red onion, wrapped in Moss Valley Crispy Bacon served Grain Mustard Mash and Crispy Crackling

A Ballotine of chicken stuffed with feta cheese and sun dried tomatoes served with a shallot, white wine and cream sauce and herby new potatoes

Breast of local chicken stuffed with a herb butter, wrapped in locally smoked ham and served with a mushroom and cream sauce.

Poached Corn Fed Chicken, Crispy Skin and buttery mash with roast asparagus and baby vegetables with a Salsa Verde of Fresh Local Herbs

Subtly Spiced Chicken Tagine with Olives and preserved lemon
Lamb Moroccan Style with Apricots and Mild Spice.

Fillet of Organic Salmon baked "en papillote" with seasonal local vegetables and herbs

Vegetarian Mains:

Shallot Tart Tatin Glazed Goat's Cheese, New Potatoes, Rocket, Port Syrup

Roast Aubergine with PJ taste grown Chilli, Miso and Pomegranate Mollases served with a white bean, artichoke and olive sauce

Chestnut Mushroom and Thyme Pithivier with a Mushroom, Cream and Sherry Sauce

Wild Mushroom Risotto served with a Parmesan Crisp

Desserts:

Yorkshire Curd tart with PJ taste grown rhubarb pieces

Local grown Summer Berry Trifle with a Stem Ginger Sponge, Vanilla Custard and Yorkshire Parkin Crumb

Wild Thyme and PJ taste's own Blossom Honey Sponge with a Sharp Lemon Curd and Longley Farm Creme Fraiche

Callebaut Dark Chocolate Pot with Raspberry Vodka Infused Strawberries and White Chocolate Crisp

Gooseberry Fool with a Butter and Polenta Shortbread made with Our Cow Molly Cream and Garnish with Mint from our Forest Garden

Rhubarb and Hibiscus Muscovado Pavlova

Crème Brulee with a Compote of our own grown Blackcurrants and Chocolate Crisps

Delicate lemon posset with lavender shortbread

Sheffield Foraged Blackberry and Summer Fruit Eton Mess

Salted caramel chocolate tart with Creme Fraiche

Plum tart with delicate vanilla custard

Sticky toffee pudding with caramel sauce and cream

PJ taste Lemon Tarts with Crème Fraiche and Strawberries

PJ taste Chocolate Brownies with Cream and Strawberries

Other possibilities: Chocolate Profiteroles filled with Caramel Cream, Apple Tarts served with a Caramel Sauce and Jugs of Cream, PJ taste Treacle Tart, Yorkshire Curd Tart, Banoffi Pie, Bakewell Tart

Tea and Coffee Service

Sheffield Roasted by Frazer Fairtrade Coffee with Café Direct Teas served with PJ taste Truffles with a Sloe Gin Centre £3.75 per person

Some Customer feedback:

You delivered a buffet lunch to Whirlow Spirituality Centre on Thursday 12th. I just wanted to say how good it was and how pleased we are to have changed to you as caterers – mostly because of the recyclable packaging, but also, now we have experienced one, the quality of the food. The two people for whom you did a special meal because of complicated health requirements were delighted and said it was “spot on”.

Jacky Stride, Whirlow Spirituality Centre, September 2019

Thanks for the marvelous catering that you provided for our New Zealand U19 Men who are now gold medal winning World Champions in underwater hockey. The two weeks of dinners you supplied were clearly of medal winning quality and we would recommend any serious sports team to contact you to discuss their needs. You were all so supportive and friendly. We really want to thank the whole team.

Sue Kysow August 2019

I was looking for someone who could create a croquembouche as the centerpiece for my wife's 50th birthday and was very fortunate to find PJ Taste. They couldn't have been more helpful and even transported the fragile creation directly to the venue for me. The croquembouche itself was simply awesome, both visually and to eat: I really don't think it could have gone any better, and the look on my wife's face when she saw it said everything. Thank you PJ Taste for really making her day!

Kevin Atkins August 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

I just wanted to send a big 'Thank You' for your delicious catering and fantastic service. As I mentioned on the day guests made a point of stopping me to let me know how great the food was. Thank you so much! :)

Sarah Barnes - The University of Sheffield – 16 February 2019

Terms and Conditions of Booking

1. Quotations are valid for 14 days from the date of issue. The Company reserves the right to adjust unconfirmed quotations beyond 14 days if suppliers costs increase. Quotations are free and provided without obligation.

2. Deposits.

A non-refundable deposit of 25% of the value of the order will be required to confirm the booking. Payment of the 25% Deposit signifies acceptance of the Quotation and the Terms and Conditions. Once the deposit is paid there is an opportunity to reduce the final invoice pro-rata by the equivalent of up to 5% of the numbers you are catering for.

A further 50% of the booking value will be required to be paid 1 month prior to the event.

The balance is payable one week before the event.

After the initial deposit is paid we can permit up to a 5% decrease in the total value of the final invoice based on the quote at the time of deposit.

3. Final numbers must be notified not less than 14 days before the function. Where increased numbers are notified less than 48 hours ahead of the function the availability of the extra food cannot be guaranteed.

4. Liability of PJ taste

If exceptional circumstances arise, which prevents the Company from fulfilling their Quotation, every effort will be made to provide an alternative, which is satisfactory to the client, or make a full refund. Nothing in these Terms and Conditions affects your Statutory Rights.

5. During high season from May upto and including September on Fridays, Saturdays and Sundays there is a minimum requirement of £5000 spend.

5. Cancellation

The following cancellation charges will apply. Cancellations must be confirmed by post or email.

After securing the date the initial 25% Deposit

Less than 90 days Deposit + 25% of quoted price

Less than 30 days Deposit + 50% of quoted price

Less than 7 days Full quoted price

6. 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.