



## Suggested Christmas Menus 2019

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. 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 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 even our own soft drink Citrus Hits®, which are bottled in a re-used J2O bottles.

We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes. With five 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.



## Suggested Christmas Menus 2019

### Notes

All prices are Ex VAT and based on a minimum number of 60

Contact:

Special Dietary Needs

Numbers:

Location:

### Canapes – please choose 5 canapes - £7.95 per person

Arancini Balls – Rice with Christmas Herb Pesto and Wild Mushroom  
(Vegan, GF)

Crisp filo cigars with shredded duck and PJ taste plum sauce

Mini Yorkshire Puddings filled with roast beef and horseradish  
and caramelised onion with parsley (V)

Segments of PJ taste Sheffield Egg made with Moss Valley Prok,  
Hendersons Relish, Cheese and Chutney

Confit duck with PJ taste Jerusalem Crisps

Moss Valley Pork Scratchings with Spiced Apple Dip

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)

Honey and Walnut bread – Yorkshire Blue Apple and Pickled Apple (V)

Savoury Scones with Feta, Tomato and Thyme (V)

Brushetta of Wild Mushroom with Lemon and Parsley (V)

Tartlets of Crab and Lemon Mayonnaise

Mini Quiche of Feta, Olive and Tomato (V)

Blini of Yorkshire Smoked Salmon with Longley Farm Crème Fraiche

PJ taste Chicken Liver Pate Bruschetta

### Plated lunch/dinner – Choose one and a vegetarian option £29.95 per person

Baskets of locally baked breads including sourdough, white rolls and rye  
bread with plain and Hendos butters

Bloody Mary Seafood Cocktail with Tiger Prawns, Avocado and Crayfish

Moss Valley Ham Hock and Leek Terrine with a Cranberry Relish

**The Sheffield Egg** – served with fennel and orange slaw and a Christmas  
chutney. (*Local pork, Henderson's Relish, Cheese*)

PJ taste grown Squash Soup with Squash Crisps and Herby Creme Fraiche

Chargrilled heritage beetroot humus, griddled halloumi, olives and a  
watercress and roast tomato salad with a yoghurt dressing

Local Heritage Beetroot Carpaccio with a Rosemary and Goats Cheese Mousse

Sheffield Gin Cured Salmon Gravalax parcels with Longley Farm Cream Cheese and PJ taste fresh horseradish

Platter of PJ taste smoked chicken, homemade piccalilli, with an orange and pomegranate salad

Tomato and Basil Galette with Sheffield Little Mesters Cheese (V)

Tartlettes of Yorkshire Blue Cheese, Chestnut and Thyme with a Winter Slaw (V)

### **Main Course – Choose one meat main and one vegetarian**

Ballotine of tender roast turkey with a Moss Valley pork and sage stuffing, served with, rich wine gravy, cranberry sauce and chipolata sausages

Chestnut Mushroom Risotto finished with truffle oil and Parmesan Crisps (V)

Rump of Derbyshire Lamb roasted with confit garlic and served with PJ taste grown horseradish mash

Tender Breast of Chicken stuffed with Chestnut and served with seared little gem and a rich broth studded with carrot diamonds

Gnocchi of Butternut Squash with Wild mushroom cream sauce (V)

Crispy and crunchy roast potatoes (V)

Sticky carrots glazed with cumin and Sheffield honey (V)

Brussel sprouts with a soy, honey and chilli butter (V)

Soft braised red cabbage with preserved lemon and cranberry (V)

### **Desserts – please choose one**

Foraged blackberry swirl cheesecake with mulled fruit

Chocolate chestnut soufflé cake with Our Cow Molly Cream

Brandy flamed PJ taste Christmas Pudding (Mrs Beeton's recipe) made with PJ taste dried plums.

PJ taste Mulled Pear Trifle with Poire William Liquor and PJ taste Rosehip Jelly

## **Sharing Table Style £28.95 per person**

Starter:

Fresh locally baked loaves of bread and pats of butter (V)

Sharing Platters of Potted North Atlantic prawns with crisp gherkin and PJ taste grown nasturium "capers", Smoked Chicken and Salamis with Olives and Pickles

Vegetable carpaccio with fennel, radish, shallot, lightly pickled apple and Cow Close Farm soft cheese (V)

### **Main Course**

Succulent Local Pork slow roasted with tamarind, fennel and smoked paprika  
Teriyaki Aubergine with Ginger, Sesame and Rice Wine (V)

Served with Coconut Rice

Asian style salad of Pak Choi, beanspout, peppers, ginger, and noodles

Cumin Roasted Baby Carrots with Local Honey Glaze

Dessert Platters

Marjoram scented crème brulee with local blackberry compote

Sticky Toffee Pear Pudding with Custard

## **2 Course Hot Fork Buffet £23.95 per person**

PJ taste pies served hot:

Turkey, Local Sausage and Leek Pie

Sweet Potato, Goats Cheese pie with Toasted Pumpkin Seeds (V)

### **or choose hot dishes**

Turkey and Mushroom Risotto

Ragu of Roast Squash, Balsamic Onions and Mushrooms in a Rich Tomato Sauce

Little Gem Leaves with Smoked Chicken, Celery and Roast Cherry Tomatoes

PJ taste Smoked Cheddar Scones with PJ taste Chutney (V)

Filo Pastry Parcels with Yorkshire Sausage (Moss Valley pork mince, parsley, black pepper, cinnamon and nutmeg)

Crispy Roast Potatoes with garlic and rosemary

Winter Slaw with Red Cabbage, Carrots Celeriac and a Mustard Dressing

Salad of Roasted Peppers, Feta and Pomegranate with Cous Cous

### **Desserts**

Lemon Possets and

Christmas Trifle with Spiced Pear, Candied Grapes and Chocolate Crisps  
Cheese plate with Yorkshire Blue, Strong Cheddar and Brie PJ taste linseed  
crisps and handmade digestives

Add Tea and Coffee

Fresh Brewed Sheffield Roasted Coffee and Tea including Handmade Truffles  
£3.75 per person

**Optional Cheese Course** £5.95 + VAT per person

PJ taste sourced Cheese boards

An interesting Yorkshire and Derbyshire Cheeseboard:

King Richard III (Wensleydale style cheese made by Andrew Ridley), Stanage  
Millstone Cheese (A Brie like cheese from Cow Close Farm Hathersage),  
Colston Bassett Stilton

Served with Artisan and PJ taste fresh baked breads and Linseed  
Crackers

**Some Customer feedback:**

Wow wow wow, we cannot recommend PJ Taste highly enough. From start to  
finish they just got our vision, ran with it, helped us and then delivered. All the  
little touches were perfect, the service exemplary and the food was  
AMAZING! If you are looking for an event catering give these guys a call!  
**Simon and Nicola 26 May 2018 Foxholes**

I just wanted to drop you a line to say a huge thank-you to you and your team.  
We had a wonderful day and your advice, flexibility and help make it run so  
smoothly. Our guests thoroughly enjoyed the food and the service you  
provided was excellent.

**Ruth and Danny 20/04/2018**

We would like to extend our sincere thanks to you and all your staff for the ca-  
tering service for the funeral of my brother Vincent on Friday 13th April at  
Bowden Wood Road. We were impressed with the efficiency and timing, how  
quickly everything was set up, and the quality of the food - it was lovely. We  
would not hesitate to use your service again or to recommend you to friends  
and family.

**Molly and Alison x April 13 2018**

I just wanted to send over an email to say a huge thank you for supplying the  
food for our event on Friday. The service was excellent from the enquiry right  
up to delivering the food. The food was also delicious and we had so many  
positive comments on how lovely the food was. I was a little worried the food  
may go cold but it was piping hot right up to the last person who got their food.

**Thalia March 2018**

## **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.

Payments and Invoices settled by way of credit card payments will attract an additional charge of 2.5% of the invoice total.

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.