



Suggested Wedding Menus 2018/2019

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 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 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.



Notes

All prices are Ex VAT. Prices shown are guidelines only – individual quotes will be given to ensure each event receives a unique service maximising any cost savings from location and number considerations.

- ?pm – Wedding Service
- ?pm – Drinks reception and canapés
- ?pm – Call through to Wedding Breakfast
- ?pm – Coffee and speeches
- ?pm – Evening guests arrive
- ?pm – Evening food
- ?pm – Music finishes

Drinks Package: PJ taste offer an excellent and cost effective drinks package with all our wedding receptions. This can be customised to your exact requirements.

As a starting point we recommend a package giving up to two drinks per person for the reception, four bottles of wine per table of ten guests with a glass of Prosecco for the toast. In addition we provide unlimited water (either bottles of mineral water or jugs of water depending on the venue) all glassware, ice and garnishes as appropriate with staff to greet your guests at the reception and serve and clear away with the meal.

Some example drinks - allow for a glass and top up:

- a) Kir Royal made with Sparkling Wine (or with champagne plus £3.50)
- b) Pimms garnished with cucumber, orange and mint
- c) Mimosa – a classic of fresh orange juice and sparkling wine with an orange zest twist
- e) PJ taste Premium Red and White Wines
- f) Prosecco

Local Seasonal Specials

- a) Elderflower champagne made from local elderflowers (June to July ish)
- b) PJ taste Cherry Bellini (June to September)
- c) PJ taste Cider Punch, made with Sheffield apples brandy and fizz.
- d) Redcurrant or blackcurrant Mojitos

With Non Alcoholic alternatives:

- a) Seasonal Fruit Punch garnish with strawberry and mint
- b) “Gunners”. A non-alcoholic alternative to Pimms based on Ginger Beer, Ginger Ale and Lime.
- c) PJ taste Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice bottled in re-used J2O bottles or served by the jug. Flavours include: Real Lemonade with a Hint of Yorkshire Mint, Fresh Orange with Rosehip and Hibiscus, Elderflower with Lemon and Orange and Pennine Lavender with Lemon.

Canapes £8.45 - choose 5 – we will prepare more than 5 canapes per person ensuring we have plenty of the popular ones!

Carrot and Harissa Falafels with a wild garlic pesto and Cow Close Farm cream cheese dip(V)
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)
Chargrilled Mackerel and Cucumber with Beetroot Relish
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)
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
Brie and Grape with PJ taste Chutney in a Chickpea and Quinoa Case (V GF)
PJ taste Chicken Liver Pate Bruschetta
Stuffed Cherry Tomatoes with Nettle Pesto and Parmesan (V)

Served hot: (may not be suitable for all locations)

Bubble and Squeak Cakes with a sweet chilli dipping sauce (V)
Mini PJ taste pies – Beef, Chicken and Tarragon, Local Venison
Shots of Seasonal Soup with bread Sticks
Crisp Belly Pork with Sesame and Soy Dipping Sauce
Mini Banger - Moss Valley Sausage glazed with Red Onion Marmalade
Queen Scallop and Bacon Stick
Black Pudding with Caramelised Apple
Salt Cod Beignets, with Herby Crème Fraiche
Mini Moroccan Lamb Skewers with Sumac Mint & Yoghurt Dip (GF)
Slices of cured duck breast, hot roasted with a cherry compote

Wedding Breakfast

First Course Platter Ideas – large wooden platters brought to the table for sharing. £8.95 per person

PJ taste artisan bread basket with a selection of Sourdough, Rye and White Bloomers with Butter

Selection of Marinated and Grilled Vegetables including Courgettes, Aubergines, Artichoke Hearts, Chargrilled Peppers, Olives finished with Yorkshire Herbs and and Hathersage Cow Close Farm Cream Cheese (V)
and

PJ taste smoked chicken, Proscuitto and Salamis with Vine Tomatoes and Parmesan, with Olives and PJ taste Redcurrant Jelly

or

Fish Patter: Smoked Salmon with Herbed and Rocket Salad or PJ taste cured Salmon Gravalax with a Dill and Mustard Sauce, Smoked Mackerel Fillet and Potted Prawns

And/or a soup course: £5.95 per person – includes fresh baked local breads and butter

Chilled soup – with PJ taste handmade bread basket with Honey and Walnut bread, Sourdough Spelt, Rye and White Bloomers with Butter

Chilled Tomato Gazpacho served with PJ taste sour dough croutons and diced peppers.

A White Gazpacho of Almonds and PJ taste bread served with chilled melon balls.

Chilled Watercress Soup

Hot Soups: – includes fresh baked local breads and butter

Carrot and Lentil with a Coriander Pesto

Rich Tomato Soup with a Pesto Crouton and Swirl of Crème Fraiche

Pea Soup with Crisp Pancetta and Croutons

Cream of Mushroom Soup

Onion Soup with Cheesy Croutons

Lightly Spiced Parsnip Soup with Parsnips Crisps

Roasted Pumpkin Soup with Melting Cheese

Chickpea, Chilli and Coriander Soup

Tuscan Style White Bean Soup with Henderson Relish Caramelised Onion

Carrot and Coriander Soup with Cumin toasted croutons and Longley Farm Crème Fraiche

Chorizo, lentil & chickpea soup

Broccoli & blue cheese soup

Sweet potato & lentil soup with Wharfedale Chilli Oil

Or plated starter: from £7.45 per person

Moss Valley ham hock terrine served with a seasonal vegetable piccalilli and candied bacon with John's chilli

Salt Beef Croquette with fresh horseradish Pea Puree, Pea & Broad Bean Salad

Chargrilled Onions, Ribbons of Derbyshire Steak with croutons, cos lettuce and Yorkshire Blue Dressing

Salted Pollock Salad with Little Gem lettuce and Dill Sauce

Trout filet cooked over a wood fire with Lemon and Fennel

Beetroot carpaccio with Yorkshire Goats cheese and walnut and honey bread

Potted Rabbit with Melba Toasts and Herb Salad

Light Seafood salad of Poached Pollock with Prawns and Squid served with a fennel, coriander and orange dressing

Cured Duck Breast with Melon and Pickled Ginger
Moss Valley Farm Pork and Chicken Terrine served with Onion Marmalade
Cow Close Stange Millstone cheese with Watercress Salad and Roast Tomatoes
Salad of Sheffield Eggs with Linseed Crisps

Wedding Breakfast

Traditional main course – example dishes from depending on final choices

Moss Valley Pork Tenderloin Smoked Mash, Greens, Roasted Apple, Cider Cream

Derbyshire lamb noisettes chargrilled with rosemary and lemon and served with a summery salsa verde and fondant potato

or

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

or

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

or

Rib eye steak BBQ with wild garlic butter and served with herby potato wedges

CHICKEN DISHES (2 or 3)

Roast Free Range Chicken Breast with Walnuts and PJ taste cider

Succulent chicken breasts herb marinated and finished over light oak smoke

Duck breasts marinated with juniper and thyme lightly smoked and served with creamed spinach and blackberry sauce

Loin of venison with wild mushrooms and served with a rich wine and redcurrant sauce.

Pulled Pork - Povey Farm (Moss Valley) High Welfare Pork cooked with smoked paprika, molasses and spice with PJ taste Cider served on platters
Breast of local chicken stuffed with a herb butter, wrapped in locally smoked ham and served with a mushroom and cream sauce.

Local Chicken Breast with A Rich Aubergine and Olive Sauce with Pine Nuts.

Loin of Pork in a Grain Mustard and Longley Farm Crème Fraiche Sauce with Chargrilled Peppers and a little Chili.

Whole Roasted Roast Topside of Local Beef with Yorkshire Pudding and Horseradish Sauce, served to the table

Subtly Spiced Chicken Tagine with Olives and preserved lemon

Lamb Moroccan Style with Apricots and Mild Spice.

Poached Guinea Fowl with New Season Baby Vegetables (carrots, baby fennel, leeks and celery) with Lentils and Salsa Verde of Fresh Local Herbs

Poached Free Range Chicken with a Cream and Tarragon Sauce

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

Citrus Baked Sustainable Pollock Fillets with Fresh Summer Herbs

Main courses will be served with appropriate vegetables and accompaniments. Some thoughts below:

Pan hagety – potatoes cooked with onions and gravy topped with Cheddar
Seasonal Vegetable Medley for example Carrot and Swede mash with lemon and nutmeg, Baby Carrots, Asparagus, with Buttered New Potatoes
or Cous-Cous with Sweet Chilli Jam
or Basmati Brown Rice, Broccoli with Rock Salt and Olive Oil
or Aubergine Parmigiana/Potato Dauphinoise/Mashed Local Potatoes

Vegetarian Options

Starters – or larger as mains

BBQ asparagus served with a poached duck egg and Wensleydale cheese (seasonal availability May/June)

Baby Roast Beetroot with Cobnut and watercress salad and a yoghurt dressing

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

Chargilled Halloumi with Heritage Tomatoes and a Basil Oil served with Chia and Linseed Biscuits

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

Pillow of Butternut Squash with Sage and Parmesan served with a Vegetable Consomme and Earl Grey Tea Jelly

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

Wild Mushroom Risotto served with a Parmesan Crisp

Truffled Handmade Pasta with a rich Yorkshire Matured Cheddar sauce

Main Course BBQ

A Basket of PJ taste and Sheffield Artisan baked breads with butter add £0.95 per person

Served with Hot New Salad Potatoes with Herbs and Butter

Selection of handmade beef burgers from Derbyshire meat, and PJ taste Pork and Apple Burgers made from Povey Farm Meat (Moss Valley) and Moss Valley Lincolnshire and Cumberland Style Sausages

Coriander and Lime Marinated Chicken Fajita Kebabs

Salmon and Prawn Kebabs with Parsley Lemon and Olive Oil

Served with PJ taste red onion marmalade, mustards, apple sauce and good quality breads

Possible options/substitutions

Pork Shoulder marinated in local cider and slow cooked

Brined and marinated chicken breasts served hot from our smoker

Duck breasts with an orange and star anise glaze served hot from the smoker

Bavette steak (shirt steak) marinated in PJ taste wild garlic pesto chargrilled and sliced on a watercress and radish salad

Smoked trout fillets served on a watercress and orange salad with a horseradish dressing

5oz Rib Eye steaks chargrilled

Roast Free Range Chicken with Walnuts and PJ taste cider

Chargrilled chicken breasts with roasted plum tomatoes, black olives, parmesan with a lemon and herb dressing

Loin of local Moss Valley Pork marinated with local herbs and blackened with Henderson's Relish – served grilled on Skewers

Vegetarian Selection: Choose three from:

Olive Oil and Sea Salt Roasted Corn on the Cob

Grilled Tomato roasted with Wild Garlic Pesto

Smoky miso aubergine

Beetroot and Halloumi Sliders with PJ taste Sweet Chilli Jam

Lemon and Mint marinated courgettes
Sage, Sheffield Honey and Roast Red Pepper Cornbread
BBQ corn with garlic and chilli butter
Charred portobello mushroom burger, with pickles and ketchup relish

Salad Options – choose 2 or 3 salads dependant on style of service

Braised little gem and rice salad with a mint and Dijon mustard dressing
A Salad of Yorkshire Carrots with sultanas and herbs
New Potato Salad
Cous-cous with roast vegetables and herbs
Tomato, Basil and Balsamic Dressing
French bean and Baby Spinach
Aubergine and feta salad with bulgar wheat and pomegranate
Salad of roasted cauliflower with pumpkin seeds, brown butter and lime
Orange and Watercress Salad with Walnuts
Coleslaw with Yorkshire Carrots
Vietnamese-style salad with Wheat Free Noodles Lime and Chilli Sauce

Organic Italian Pasta Salad, with Roast Vegetables and Herb Dressing
Three Bean Salad – with PJ taste Vinaigrette
Pasta Salad with Roast Vegetables and Fresh Herbs
New Potato Salad with Light Mayonnaise and Chives
Cos Lettuce with Apples, Walnuts, Celery and Watercress
Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives
Chargrilled courgettes with a pickled wild garlic bulb sauce, (wholegrain mustard, olive oil) dill spinach and oven roast (cherry) tomatoes
Sweet potato and feta salad
Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives

Spit Roast from £20.95 per person depending of service style



The aroma and theatre is fabulous and we can offer a variety of high welfare reared meats including Lamb, Beef, Chicken or Pork. Carved and presented

on dressed buffet tables this gives a great alternative to a Hog Roast and can be supported with a wide range of salads and potentially hot potatoes. The Spit roast can be more cost effective than a BBQ depending on numbers.

Desserts £6.95 per person

Rhubarb and Hibiscus Muscovado Pavlova
Crème Brulee with a Blackcurrant Compote
Delicate lemon posset with lavender shortbread
Sheffield Blackberry Eton Mess with Caramel Meringue
Almond and Marmalade Cake served with Greek Yoghurt
Sheffield Hazelnut Meringue Cake filled with Red Fruit Cream
Delicate lemon posset with ginger crunch biscuits
Lemon and Lime Tart with Creme Fraiche and Nutmeg
Salted caramel chocolate pecan tart
Chocolate and Cappuccino Pavlova with Red Berries
Plum and almond tart with delicate vanilla custard
Sticky toffee pudding with caramel sauce and cream
Chocolate, Espresso and Cardamom Cake
PJ taste Lemon Tarts with Crème Fraiche
PJ taste Chocolate Brownies
Profiteroles with Hot Chocolate Sauce
Apple Tarts served with a Caramel Sauce and Jugs of Cream
PJ taste Treacle Tart
Yorkshire Curd Tart
Banoffi Pie
Tasty trifle, made with local rosehip jelly, crunchy oat biscuits, cardamom roasted rhubarb (or a cinnamon infused apple) and thick local cream
Delicious pistachio meringue with rose cream and crystallised rose petals
Warm Bakewell pudding with custard

Tea and Coffee Service

Sheffield Roasted by Frazer Fairtrade Coffee with Café Direct Teas served with PJ taste Truffles or Handmade Chocolates £3.45 per person

Speeches

Toast – champagne/sparkling will be served by PJ taste if drinks management or full drinks package service is requested. .

We can arrange to cut your cake and present back for an evening buffet.



Wedding Cake – PJ taste naked wedding cake decorated with fruit and edible flowers

Evening Options

Burritos with Nacho Station £10.45 per person

PJ taste Burrito Menu

A large floured tortilla filled with

Chicken Poblano – Tasty chicken thigh meat, with char grilled peppers, PJ taste sweet chilli jam, refried beans and rice with chunky lettuce

Pork Carnita – Slow cooked Moss Valley Pork with PJ taste spice mix, jalapenos and Seville orange

Veggie – Three bean chilli with char grilled peppers, mushrooms and red onion marmalade

Nacho Station

Corn Nachos served with
PJ taste Salsa Verdi
PJ taste Classic Salsa
Sour Cream
Guacamole
Jalapenos
Cheddar Cheese

Cheese Wedding Cake

A 5 tier cheese “confection” incorporating cheeses of your choice and dressed with your wedding colours, along with dried fruit, nuts and ribbons served with PJ taste Spelt Biscuits with rye and caraway. £475 to include quality disposable plates and napkins.

Three tier pork pie “cake” £295 with chutneys and disposable plates and napkins.

Real Pizza - From £1200 serves 100



A large Clay Pizza oven with stone floor to bake PJ taste pizzas from our range of doughs made from Yorkshire Organic Flours. With a variety of delicious toppings

Spit or Hog Roast £8.95 per person



A large and succulent hog roast will be most suitable for parties over 100 in number. Our spit roast offers a choice of meats and can be provided from 75 people. All provided with trimmings of apple sauce, stuffing and crackling as well as bread rolls. Served with quality disposable plates and napkins.

Additionally you can choose to serve with salads of your choice. Add £1.95 per person

Fish and Chips

Menu number 1 (£12.95 per person) includes:

* large portions of tailor-made or traditional fish and chips

- * a choice of side for every guest (mushy peas, gravy or curry sauce)
- * a wedge of lemon and all condiments including salt, vinegar and tomato ketchup
- * cutlery and napkins
- * a dessert choice of Haagen Dazs ice cream in a variety of 4 different flavours

Menu number 2 (£10.95 per person) includes

- * large portions of traditional fish and chips
- * a choice of side for every guest (mushy peas or curry sauce)
- * a wedge of lemon and all condiments including salt, vinegar and tomato ketchup
- * cutlery and napkins

Menu 3 (£9.95 per person) includes

- * large portions of traditional fish and chips
- * condiments including salt, vinegar and tomato ketchup
- * traditional wooden fish and chip forks and napkins

Menu 4 (£8.95 per person) includes (Perfect for a late night snack)

- * Fish Goujons and chips
- * condiments including salt, vinegar and tomato ketchup
- * traditional wooden fish and chip forks and napkins

Delicious Locally Sourced cold buffet from £10.95 per person: Choose 5 items:

King Prawn Skewers with Chilli and Coriander

PJ taste Cheese Scones with Carrot Chutney (V)

Platter of Sheffield Eggs with Moss Valley Pork, PJ taste Chutney and Cheese

PJ taste Red Onion, Cheddar and Bacon Savoury Muffins

Roast Vegetable Savoury Muffin (V) PJ taste Savoury Muffins of Carrot, Cumin and Spinach

Roast Vegetable Pakora with Roasted Cumin and Tomato Raita (V)

Free Range Yorkshire Pork Pie

Feta Roulade (flourless and gluten free) - with watercress olive and walnut filling

Crisp Baked Sausage Rolls with Moss Valley Pork

Local Chicken skewer with Peppers

Filo Parcels filled with feta, olive and sun dried tomatoes,

Chorizo Bites

Griddled Vegetable Skewer

PJ taste Falafel with yoghurt and mint dip

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

Some Customer feedback:

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.

Yours,
Ruth and Danny
20/04/2018

Hello Peter.

The food was fantastic.

At the end of the day, my close colleague and confident who had helped me organise the event, came back to me on the evening and said "providing the food of that standard was a clever thing. It worked perfectly with everyone" (Meaning it gave the whole event a real feeling of class).

Thank you for not letting me down.

Peter Minto
Train To Safety Ltd

Dear Gill and colleagues

We would like to extend our sincere thanks to you and all your staff for the catering 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

Hi Gill & John,

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

Dear Tracy

I am writing to say how amazing you & your team were & everything you did to make our weekend at Hollywood House so special, I will treasure the memories we made with friends & family.

It wasn't just about the food but saying that the food was amazing from the pizza oven to the simple breakfast sandwiches to the dinner on Saturday. The bacon sandwiches were just soooo delicious , hot & tasty clearly made with best ingredients. All the food was amazing so many people said how delicious the lamb was, in fact everyone said the food & your warm & friendly service was amazing.

Dianne & Andrew Wilkinson-Cross August 2017

PJ Taste catered for our wedding at the Chimney House- the food was incredible. We could not have asked for better quality and taste- to us it was a huge part of our day as we didn't want the traditional foods served at a wedding and PJ taste hit the mark. The service on the night was incredible too and we just need more events to celebrate to have a reason for you to cater for again !!! Thank you.

Beth Reaney June 2017

Me and my new bride Emma would like to give a massive thank you to PJ taste, in particular Tracey! PJ provided us a an excellent service with the food and drinks at our wedding yesterday! Tracey couldn't do enough for us, was always super friendly and nothing was ever a problem. The team which were there on the day were all lovely, smiling and chatty! Thank you all so much, we had an amazing day!

Matthew and Emma Saturday 1st July 2017 Hotton Pagnell

Hi Tracy and PJ Taste team!

Sijo and I would just like to say a massive thank you for everything you did for us for our wedding! We absolutely loved the food and drinks and our guests have all said how much they loved it too!

Thank you so much for making it all so easy for us and all you did for it. We had the best day ever!

Pippa and Sijo June 2017

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.