



## Wedding Breakfast Ideas 2015 - Plated Meals

A few ideas – we find that we can create more specific and unique menus for you if and when we meet.

### Drinks Package

The drinks package would give you a glass and top up of Prosecco for the reception drink, four bottles of wine per table of ten and a glass of Prosecco for the toast. In addition we provide all glassware, ice and garnishes as appropriate with staff to greet your guests and serve and clear away with the meal. Drinks packages are available from £19.95.

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

- Kir Royal made with Sparkling Wine (or with champagne plus £3.50)
- Pimms garnished with cucumber, orange and mint
- Bucks Fizz
- PJ taste Premium Wines
- 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:

- Seasonal Fruit Punch garnish with strawberry and mint
- “Gunners”. A non-alcoholic alternative to Pimms based on Ginger Beer, Ginger Ale and Lime.
- 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.
- Unlimited iced tap water served throughout the meal.

Alternatively we can provide wine glasses, water glasses and a champagne flute for each person and manage the drinks so each guest is correctly looked after using your own wines –



for the reception this would be charged at £3.95 per person and for the Wedding Breakfast £5.45 per person.

### Canapés – choose 5 at £7.25\*

*We will prepare more than 5 canapés per person ensuring we have plenty of the popular ones!*

- Chickpea and Coriander Falafels with a Smoky Aubergine Dip (V)
- Little Pots of Fresh Curd Cheese with Handmade Linseed Crisps (V GF)
- Potato Fondant with Olive and Rosemary served with Porcini Cream and Sautéed Mushroom (V GF)
- Yorkshire Oatcake Roll with Moss Valley Old English Pork and Grain Mustard Mayo (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)
- Mini Moroccan Lamb Skewers with Sumac Mint & Yoghurt Dip (GF)
- Herb and Ricotta Cakes with Avocado and Sprouting Seeds (V)
- Mini Yorkshire Puddings filled with Rivelin Valley Roast Beef and Horseradish Cream
- Mini Yorkshire Puddings filled with Henderson's Relish Caramelised Onions with Parsley (V)
- Bruschetta of Wild Mushroom with Lemon and Parsley (V)
- Tartlets of Crab and Lemon Mayonnaise
- Tartlets of Feta, Olive and Tomato (V)
- Mini Scones with Lye Cross Organic Cheddar and PJ taste Chutney (V)
- King Prawns with Catherine's Choice Sweet Chilli Jam
- 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 (Coppice House Farm) on Bruschetta
- Tubs of Yorkshire Crisps including Henderson's Relish Flavour
- Polenta Cup with Caponata and Pickled Ransoms Buds(V)
- Stuffed Cherry Tomatoes with Nettle Pesto and Parmesan (V)

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

- Mini PJ taste pies – Rivelin Valley Beef, Chicken and Tarragon, Round Green Farm Venison
- Shots of Seasonal Soup with bread Sticks
- Crisp Belly Pork with Sesame and Soy Dipping Sauce
- Mini Banger and Mash with Moss Valley Sausage and Red Onion Marmalade
- Queen Scallop and Bacon Stick
- Sheffield Pulled Pork slider in a fresh bun with smoked paprika sauce



- Mini “Sheffield” rarebit with Henderson's Relish
- Black Pudding with Caramelised Apple
- Salt Cod Beignets, with Herby Crème Fraiche
- Bolsover Smoked Chicken, Roast Potato and Garlic Confit (GF)



## Wedding Breakfast

First Course Platter Ideas – large wooden platters brought to the table for sharing. £7.25 per person

- PJ taste handmade bread basket with Honey and Walnut bread, Sourdough Spelt, 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 Ribblesdale Buffalo Milk Cheese (V)  
*and*
- Platter of PJ taste Bresola, Local Rivelin Valley Topside of Beef, Salamis with Vine Tomatoes and English Parmesan, and Local Ham with Olives and PJ taste Redcurrant Jelly served with tiny gherkins, and olives.  
*or*
- Fish Patter: Bolsover Smoked Redwood Salmon with Herbed and Rocket Salad and PJ taste cured Salmon Gravalax with a Dill and Mustard Sauce, Smoked Mackerel Fillet and Cured “Rollmop” Herring

And/or a soup course. £5.25 per person

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.
- Beetroot Carpaccio with Summer Herb Vinagrette (made from juice from beetroot) and Local Goats Cheese.
- Chilled New Season Potato and Leek Soup with Our Cow Molly Cream and Fresh Lettuce.
- Chilled Watercress Soup

Hot Soups

- 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 £6.75 per person

- Salad of Smoked Round Green Farm Venison Loin with Beetroot and an Orange and Walnut sauce
- Pappardelle (made with Harthill Eggs) with Local Wild Mushrooms, chicken truffle Oil
- Salted Pollock Salad with Little Gem lettuce and Dill Sauce
- Trout filet cooked over an Eccellshall 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
- Smoked Trout Salad with Dill and Mustard Sauce
- Light Seafood salad of Poached Pollock with Prawns and Squid served with a fennel, coriander and orange dressing
- Salad of Charred peppers with Aubergine Sauce (V)
- Cured Duck Breast with Melon and Pickled Ginger
- Seared Rivelin Valley Filet Steak with Salad Leaves and Cherry Tomatoes
- Coarse Povey Farm Pork and Herb Terrine served with Onion Marmalade
- Povey Farm Pork Rilletts with a sharp Sorrel Salad
- Shepherds Purse Yorkshire Feta with Watercress Salad and Roast Tomatoes
- Summer green salad with parma ham and quails eggs



## Wedding Breakfast

Traditional main course – example dishes from depending on final choices

- Loin of venison with wild mushrooms wrapped in a herb pancake and pastry 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 Chilli.
- Roast Topside of Local Beef with Yorkshire Pudding and Horseradish Sauce.  
Rivelin Valley Beef in a Longley Farm Sour Cream and Paprika Sauce Whirlowhall Farm Lamb Moroccan Style with Apricots and Mild Spice.
- Navarin of Derbyshire Lamb with New Season Vegetables  
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
- Roast Filet of Organic Salmon with a Herb Crust and Hollandaise Sauce
- Citrus Baked Sustainable Pollock Fillets with Fresh Summer Herbs

### Served with

- Seasonal Vegetable Medley for example Carrots, Asparagus, Cauliflower, Spinach and Broccoli 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 Dauphin Oise/Mashed Local Potatoes

### Vegetarian Options

- Red Peppers Stuffed with Goats Cheese and Served with A Rich Aubergine and Olive Sauce with Pine Nuts (V)
- Vegetable Wellington with Sweet Potato and Peppers and a Nettle Pesto Centre served with a rich tomato and herb sauce (V)
- Mushroom and Spinach Tagine with Preserved Lemons and Harissa (V)



- Risotto of broad bean, spinach and pine nut.
- Wild Mushroom Risotto with Eryngi from Rotherham

## PJ Taste Bar

A smart bar with ice bottle bank can be supplied in order to provide a cash bar facility. This includes beer engines for the service of draft real ale, installation and removal. Cost of installation and removal from £245 with a minimum of £700 bar takings required.

