



PJ taste Wedding Receptions – Evening Options

Rustic Wedding Cakes – PJ taste like to bake! We can make interesting cakes using seasonal fruits and themes – perhaps use as a dessert or for your wedding cake.



Cheese Wedding Cake



A 5 tier cheese “cake” which can incorporate cheeses of your choice is presented dressed with dried fruit, nuts fruits and flowers. Served with PJ taste handmade biscuits with rye and caraway. £425 to include quality disposable plates and napkins.

Three tier pork pie “cake” £275 with PJ taste seasonal chutneys and disposable plates and napkins.

Local Bacon and Choice of Moss Valley Fine Sausage Butties £6.45

- Or the PJ taste Ultimate Cheese Toastie: £5.95
Handmade bread made with organic Carr House Farm Wheat - Driffield Yorkshire
- Caramelised Onion with Henderson's Relish and Mature Wensleydale Coppice House Farm Gammon with Mature Cheddar Cheese
- Roast Vegetable with Thyme and Smoked Amberwood



Real Pizza

Available for parties over 80 in size



A large Clay Pizza oven with stone floor to bake PJ taste pizzas from our range of doughs made from Yorkshire Organic Flours. Any toppings are possible (normally we do four) here are some suggestions:

- Mature cheddar with Henderson's relish
- Tomato and Mozzarella with Basil
- Moss Valley Pork Slow Roasted with Fennel and Thyme with lemon dressed rocket and Oven Roast Tomatoes
- Artichokes, Olives, Roast Tomatoes and Fennel
- Smoked Salmon and Prawn
- Feta with Oven Roast Tomatoes and Capers
- Chorizo with Jalepenos
- Ham with Jalepenos and Cheese



Hog Roast



Our large and succulent hog roast will easily feed 150 people and comes with all the 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.



Fish and Chip Van

Menu number 1 (£10.95 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 (£8.95 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 (£7.95 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



Delicious Locally Sourced cold buffet from £9.95 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



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.

