



Some Example Celebration Menus

We have catered for a wide variety of events and always enjoy being challenged to create something new – try us!

Simple 2 course Autumn Supper £14.95 including VAT

- Roast Butternut Squash Soup with Chickpea and Sheffield Chilli
- With PJ taste handmade roll (Carr House farm Organic flour Driffield)

Main Course

- Shin of local beef braised with Kelham Island ale served with horseradish dumplings
- Served with Sheffield Kale and baby carrots

Dessert – choose one

- Crème brulee with a blackcurrant compote served with brandy snaps
- Goey trifle with local raspberry jam, blackcurrant liqueur and a mascarpone custard
- Salted caramel and chocolate tart



Friends of the Botanical Gardens – 30th Anniversary 24 June 2014

Drinks on arrival

- Camellia sinensis var. sinensis
- Selection of Tea and Fresh brewed coffee including tea grown on the banks of the river Fal in Cornwall (Tregothnan Estate) and Darjeling

Savoury Food

- Mini Yorkshire Puddings with Peak District Aberdeen Angus Beef garnished with Candid Barberries - Inspired by Berberis vulgaris.
- Mini Yorkshire Puddings with Henderson's Relish Caramelised Onion garnished with PJ taste Rhubarb Chutney - Inspired by Rhubarb Rheum
- Savoury Scones with Yorkshire Cheddar and Allium wallichii (Himalayan onion) and PJ taste Crab Apple and Rosehip Jelly (V) Inspired by *and Big hip rose Rosa macrophyllia*
- A selection of quiche made with free range eggs from Ashton Spring Farm Including:
Asparagus inspired by Asparagus prostrates
Whirlowhall Farm Bacon and Egg
- Momo – Himalayan Dumplings – made with Moss Valley Pork Tenderloin and Golden Day Lily Flowers (golden needles) with a chilli dipping sauce.
- *Inspired by Orange Day Lily – Hemerocallis fulva*
- Platter of the “Sheffield Egg” – free to roam eggs encased in a PJ taste Ploughman's Coat with Chutney, Moss Valley Pork and Henderson's Relish

Sweet Things

- A Celebration Cake by Claire Kemp and served by PJ taste



Sample Spring Lunch Menu

To start

- Bread Basket of PJ taste fresh baked rolls and sourdough with fresh made plain and horseradish butter
- Wentworth Castle Venison Carpaccio served with wild spring greens and a Womersley herb dressing
- Juniper Cured Mackerel with North Yorkshire Sea Beet and Slow Motion Sloe Gin and Sea Herb Jelly
- Moss Valley Pork and Chicken Terrine with Yorkshire Herbs served with local radish and crisp toasts
- Wild Mushroom risotto – using dried Yorkshire ceps and if possible fresh St Georges mushrooms gathered in Yorkshire.

Main Course

- Wild Salmon “en Papillote” with a Wine, Local Herb and Cream Sauce
- Slow cooked leg of North Yorkshire Shearling Lamb with lemon and rosemary and pickled wild garlic buds
- Beef Wellington served with a Shallot and Red Wine Gravy
- Served with:
- Fresh Sand Hutton Asparagus, Purple Sprouting Broccoli and Carrots
- With Dauphinoise Potatoes made with Our Cow Molly Cream

Desserts

- Wakefield Rhubarb, Chocolate and Sheffield Hazelnut Crumble served with Vanilla Custard
- PJ taste’s Yorkshire Curd Tart with Longley Farm Crème Fraiche and PJ taste Rosehip Syrup
- Chilled Chocolate Fondant with salted butter caramel sauce and Sheffield Hazelnuts

Optional Cheeseboard

- An interesting Yorkshire Cheeseboard served with PJ taste biscuits made from Carr House Farm Flours in Driffield.



- Cheeses can be specially selected but recommended are: King Richard III (Wensleydale style cheese made by Andrew Ridley), Bluemin White (A Brie like cheese from Shepherds Purse – Thirsk), Monk Folly Goats Cheese, Pexommier (a camembert style cheese from organic cows milk from Moors above Todmorden and Hebden Bridge), Smoked Yorkshire Cheddar.



Canapé Menu

Made with local sourced ingredients inspired by the Jewellery of Shaun Leane - Based on Ideas of Horns, Blackthorns and berries, Hawthorn

- Cornet “horns” filled with smoked salmon mousse
King Prawn on Spicky Rosemary Skewers – with lime and coriander
- Smoked Duck breast with PJ taste wild plum chutney
- Roast rings of butternut squash with an olive and hawthorn tapenard (V)
- Pastry rings filled with Cheddar, Feta and Herbs,
- Pastry rings with Moss Valley Pork and Herb (V)
- Salted Mini Chocolate and Caramel tarts with Blackthorn Leather
- Mini ring Shaped Savarins drenched in PJ taste sloe gin syrup

A Vegetarian Birthday Dinner

- Local Potato Skins filled with leeks and Yorkshire Cheddar
- Pots of aubergine parmigiana – tasty layers of aubergine baked with tomato and parmesan
- Dishes of potato and chive salad
- Olive salad with grated carrot cumin cayenne, pomegranate parsley onion

Starters

- Handmade breads including honey and walnut bread, a ‘Easy Slider’ Bun with Kelham Island’s Easy Rider, organic sourdough spelt, rye and white bloomers with butter
- Marinated and grilled vegetables including courgettes, artichoke hearts, chargrilled peppers, olives finished with Yorkshire herbs and Ribblesdale Buffalo milk cheese (V)
and
- Butter bean and herb pate with “Melba” toasts

Mains

- Spiced Squash and Pea Pithivier with Tarragon and Cream Cheese, with basmati rice, and a rich tomato and herb sauce (V)
- Herb and Parmesan Roulade with Cavolo Nero and Roast Tomatoes served with a Green Herb Sauce (V)



Desserts (Please choose 2 puds)

- Oven baked figs with goats cheese, walnuts and Sheffield honey
 - Local apple and blackberry fruit crumble with custard
 - Apple tarts served with a caramel sauce and jugs of cream
- Bakewell Pudding with Custard
Crème Brulee with Shortbread Biscuits

Ruby Red Themed Menu

- Borsch with caraway served hot in small disposables
- Chilled Gazpacho served with dried blackberry and hogweed “dust”
- King Prawn Skewers – marinated with lime and coriander
- Smoked salmon parcels filled with pink fir apple potato and horseradish
- Pink Marinated herrings on rye with roast tomato
- Parma Ham and Watermelon
- Salamis
- Beetroot roasted with red wine and thyme – shredded with goats cheese (V)
- Cherry tomatoes roasted with pesto (V)
- Paprika and Corn cups with red Camargue rice and pomegranate (V)
- Red chilli peppers stuffed with cream cheese and herbs (V)

PJ taste Yorkshire Cheeseboard featuring Traditional green Wax Wensleydale, Yorkshire Blue, Inglewhite Goats, Smoked Yorkshire style Cheddar with Paprika rolls Red grapes.



Ruby Anniversary Inspired Menu made with local sourced ingredients 70's Style

Served hot

- Cheese fondue served with carrots, chicory and toasted PJ taste sourdough to dip (V)
- Goujons of Plaice with Dill Mayonnaise and Jacket Wedges
- Classic Cornish Pasty with Rivelin Valley Beef and with Sweet Potato and Mozzarella (V)

Colder items

- Cheese and Pineapple on cocktail sticks served via an upturned mango hedgehog! (V)
- Coronation chicken vol-au-vents
- Prawn cocktail vol-au-vents
- Celeriac remolded vol-au- vents (V)
- Cheese straws or Parmesan Lolipops (V)
- Filled chicken drum sticks – Chicken Kiev style but with more flavoursome drum sticks (could be served hot)

Desserts

- Artic Roll – made with Our Cow Molly ice cream and PJ taste Strawberry Jam from Whirlowhall Farm fruit
- And of course - Black Forest Gateau with Our Cow Molly Cream
- And After Eight mint chocolates.

Drinks

Screwdrivers / Sweet Sherry, Blue Nun, Watneys Red Barrel, Party 7, Black Tower, Babycham, Cockburn's Port, Cinzano and SoadStream cola.

Snacks

- Plain crisps, Twiglets, Olives



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.

