



Wedding Breakfast Ideas – 2016

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. We make all our dishes from scratch and grow a variety of our own ingredients as well as sourcing high welfare meats from local farmers. These menus give an idea of the style and range of our catering although we enjoy meeting to ensure your day is unique and to provide an individual quote.

We provide a fully professional team including on site chefs, service staff and front of house management as well as all the equipment, crockery and cutlery within our price.

Sample Canapé Selection

Blini of PJ taste Home Smoked Salmon with Longley Farm Crème Fraiche
Potato Fondant with Rosemary and a Wild Mushroom Cream (V)
King Prawns with Sweet (Sheffield Grown) Chilli Jam
Brie and Grape with PJ taste Chutney in a Chickpea and Quinoa Case (V GF)
Mini PJ taste pies – Rivelin Valley Beef, Chicken or Round Green Farm Venison

Pride and Tradition Menu

Cream of Mushroom Soup with Crunchy Wild Garlic Croutons and Fresh Baked Bread Rolls
Succulent Topside of Beef with Yorkshire Pudding, Seasonal Vegetables and Rich Gravy
Bakewell Tart made with PJ taste Grown Raspberry Jam and served with Decorative flowers
Fresh Brewed Coffee and Tea including Handmade Truffles

Rustic Delights Menu

A Chicken and Pork Terrine with PJ taste Rhubarb Relish and Local Baked Breads
Hot Smoked Duck Breast with a Blackberry Sauce, New Potatoes and Seasonal Vegetables
Individual Plates of Eton Mess with Local Berries
Fresh Brewed Coffee and Tea including Handmade Truffles

Pomp and Circumstance

Baskets of Local Baked Breads
Platters of Chargrilled Courgettes, Aubergines and Peppers, with Herby Olives (V) and
Platters of Cured Beef, PJ taste Hot Smoked Chicken, and Local Ham with Vine Tomatoes.
Chargrilled Rib Eye of Aberdeen Angus Steak
Trio of PJ taste Crème Brulee with Strawberry Mousse and Chocolate Brownie
Fresh Brewed Coffee and Tea including Handmade Truffles

Options available for white napkins and table linen. Drinks packages to include reception drink, wine, water and Prosecco toast from £21.95, evening menu options from £11 per guest too.