



Corporate Event Example Menus

We enjoy working with business's to help plan and deliver really special events which showcase the best of Sheffield's resources.

Garden BBQ for Barbara Harrison Platt

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)

Moss Valley fine Sausages including Cumberland, and Lincolnshire

Coriander and Lime Marinated Chicken Fajita Kebabs

Salmon and Prawn Kebabs with Parsley Lemon and Olive Oil

Wood Fired Oven cooking loaves of bread stuffed and baked with garlic and butter (v)

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

Vegetarian Selection: PJ taste Middle Eastern inspired crispy sweet potato galettes (v), Olive Oil and Sea Salt Roasted Corn on the Cob, Mushroom and Pepper Kebab with Rosemary , Tomato with Nettle Pesto

Salads

Coleslaw with Yorkshire Carrots

Green Salad with locally grown (Killamarsh) lettuce

Organic Italian Pasta Salad, with Roast Vegetables and Herb Dressing

Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives

Desserts

PJ taste Chocolate Brownies with fresh Strawberries

Eton mess with chewy meringue, cream and local strawberries



Refreshments for visiting Chinese delegation

Drinks

- A selection of Green Tea, English Tea and Coffee served with Our Cow Molly and Soya milk. Jugs and bottles of water.

Lunch

- A Selection of Steamed Chinese Buns
- Small selection of traditional British Sandwiches on thin bread
- Chicken Skewers with a Black bean Sauce
- King Prawn Skewers with Chilli and Garlic Sauce
- Peking Style Duck in a Little Gem leaf with Spring onion and Cucumber
- Noodle salad with coriander and ginger, peppers and courgette strips
- Chicken and Rice Salad

- Fresh Fruit Platter
And
- Fortune Cookies

Gripple 25th Anniversary for the 320 staff

Welcome drink and small canapé/appetiser

- Choice of a Local Bottle of Beer or Bottle of Lager or A celebratory Strawberry Bellini (made with Organic Italian Prosecco)
- PJ taste Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice bottled in re-used J2O bottles.
- Mini Yorkshire Puddings filled with caramelised Onions and Henderson's Relish (V)
- Mini tartlet with Pastrami, Cream Cheese and Dill Pickle
- Main Meal Spit Roast over Charcoal

Followed by

- Finest quality direct from the farm beef, free range turkey and pork cooked over real charcoal.
- Plus Moroccan style lamb and flatbreads along with Turkey some of it spiced
- Quality local baked breads with choice of pitta breads.
- Turkey marinated in special spice blend and served with PJ taste sweet chilli jam and salad
- Vine tomatoes with basil and balsamic vinegar
- Cos Lettuce with Apples, Walnuts, Celery and Watercress



- New Potato Salad with Light Mayonnaise and Chives

Savoury Table

- Wooden boards of Henersdon's Relish Caramelised Onion (V)
- Wooden boards of Sun Dried Tomato, Feta and Olive Quiche (V)
- Roast Vegetable Pakora with Roasted Cumin and Tomato Raita (V)
- Platters of The "Sheffield Egg" – free to roam eggs encased in a PJ taste Ploughman's with Chutney, Moss Valley Pork and Henderson's Relish
- Platter of free range Yorkshire pork Pie and PJ taste handmade sausage rolls made with Moss Valley Pork
- Yorkshire Cheeses with PJ taste Handmade Cheese Biscuits and Fresh Baked Breads served with grapes, apples and pickles

Desserts and Cakes

- PJ taste Chocolate Brownie
- Gripple 25th Anniversary Themed Cup Cakes
- PJ taste fresh baked scones with cream and strawberries

Full Bar

- Charged at a consumption basis only with Sheffield brewery cask beers



Inaugural Secret Supper Society The Chimney House

Welcome drink and appetiser

- Smoking Bilberry Mojitos (Derbyshire Moors)
- Cone of hot Parsnip (Yorkshire parsnip) and Vanilla mousse
- Mini Sheffield Eggs (Qualis eggs) with Moss Valley Pork, Henderson's Relish, PJ taste chutney and Yorkshire cheddar
- Mini slice of Moss Valley pork knuckle terrine

Followed by

- Bread basket of PJ taste Sour Dough, Walnut and Honey Bread and Herbed Rolls from Carr House Farm Organic Flours
- Butters – PJ taste butter from Our Cow Molly Milk: dark PJ taste Pontact Butter (made with local elderberries), and Local Horseradish and Pepper
- Salad of Smoked Round Green Farm Venison with Roast Beetroot and Local Hogweed Seed Sauce
- Ravioli (made with Harthill Eggs) with Local Wild Mushrooms and local grown mushrooms including Porcini, Eryngi from Rotherham and truffle Oil – served in a Portobello Mushroom with black truffle shavings
- Boned and rolled Shoulder of Lamb from Launde Farm in Leicester with Aubergine Puree, Creamed Spinach and Curly Kale with a Whirlowhall Farm Fondant Potato

Dessert

- Rosehips (East Sheffield) Jelly, Local Hazelnut Cream, Sponge with a boozy rosehip sauce, Chestnut Flour and Local Hazelnut and Rosehip Florentines
- Poached Comice Pear with Local Wild Apple and PJ taste 2011 Cider Granita with Amplethorpe Cider Brandy with Chocolate and Yarrow Soil
- Chocolate coated ice cream balls in 36" balloon, dry ice, electric bulbs
- PJ taste Yorkshire Cheeseboard featuring Traditional green Wax Wensleydale, Yorkshire Blue, Inglewhite Goats, Smoked Yorkshire style Cheddar with Paprika rolls Red grapes

Canapé Menu made with local sourced ingredients inspired by the Jewellery of Shaun Leane

- 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,
- Salted Mini Chocolate and Caramel tarts with Blackthorn Leather
- Mini ring Shaped Savarins drenched in PJ taste sloe gin syrup

Conference Evening Social



Welcome drinks

- Glasses of Sheffield Brewery Beer (Five Rivers and Crucible Best) (backed up with bottles), PJ taste Premium Wines or PJ taste Citrus Hits Real Lemonade with a Hint of Yorkshire Mint

Hot Fork Buffet

- Tender Local Chicken Filets with Mushrooms and Cream
- Pulled Pork - Povey Farm (Moss Valley) High Welfare Pork cooked with smoked paprika, molasses and spice with PJ taste Cider
- Mushroom and Spinach Tagine with Preserved Lemons and Harissa (V)

Served with Side Dishes

- New Potatoes with Olive Oil and Sea Salt
- Cous Cous flavoured with herbs and sun dried tomato
- Coleslaw
- Green Salad and either potatoes

Dessert

- PJ taste Lemon Tarts with Crème Fraiche
- Rolly Polly with PJ taste Jam and Custard
- Eton Mess made with Local Seasonal Fruits
- Yorkshire Cheeseboard

PJ taste Bar with cask beers, wines and spirits