



Christmas Menus 2020

We can deliver to your own venue or offer our comfortable and charming venue at our base Upstairs@Pjtaste in Attercliffe Road as the location for your Christmas celebration. With a wide variety of options from fine dining to hot and cold buffets and canapés we can create the perfect occasion for you and your guests. These menus will be a starting point but please contact us to devise a unique event for you.

We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes. With four full time working partners and a team of highly skilled, fully employed staff we strive to innovate and ensure each event is better than the last.



Suggested Christmas Menus 2020

Notes

All prices are Ex VAT

Festive Drink Suggestions

Champagne Pink Fizz £3.75 per person

Get the party off to a flying start with Champagne flavoured with a shot of our locally foraged Sloe Gin

PJ taste Mulled Elderberry Wine (local foraged fruit) £2.95 per person

Rosehip Refresher

Locally foraged rosehips make a delicious non-alcoholic sparkler £1.95 per person

Bottles of Local Beer and Woodthrope Hall Spinning John Cider £3.75

Plated lunch/dinner – suitable for service at our venue

<https://www.pjtaste.co.uk/meeting-room>

Sample menu £24.95 per person

Baskets of locally baked breads including sourdough, white rolls and rye bread with fresh butters

Bloody Mary Seafood Cocktail with Tiger Prawns, Avocado and Crayfish
or

Moss Valley Ham Hock and Leek Terrine with a Cranberry Relish
or

The Sheffield Egg – served with fennel and orange slaw and a Christmas chutney. (*Local pork, Henderson's Relish, Cheese*)
or

Squash Soup with Squash Crisps and Herby Creme Fraiche

Main Course – Choose one meat main and one vegetarian

Ballotine of tender roast turkey with a Moss Valley pork and sage stuffing, served with, rich wine gravy, cranberry sauce and chipolata sausages

Chestnut Mushroom Risotto finished with truffle oil and Parmesan Crisps (V)

Rump of Derbyshire Lamb roasted with confit garlic and served with PJ taste grown horseradish mash

Served with Crispy and crunchy roast potatoes (V)

Sticky carrots glazed with cumin and Sheffield honey (V)
Brussel sprouts with a soy, honey and chilli butter (V)
Soft braised red cabbage with preserved lemon and cranberry (V)

Desserts – please choose one

Foraged blackberry swirl cheesecake with mulled fruit
Chocolate chestnut soufflé cake with Our Cow Molly Cream
Brandy flamed PJ taste Christmas Pudding (Mrs Beeton's recipe) made with PJ taste dried plums.

Sharing Table Style - £24.95

Starter:

Fresh locally baked loaves of bread and pats of butter (V)

Sharing Platters of Potted North Atlantic prawns with crisp gherkin and PJ taste grown nasturium “capers”, Smoked Chicken and Salamis with Olives and Pickles

Vegetable carpaccio with fennel, radish, shallot, lightly pickled apple and Cow Close Farm soft cheese (V)

Main Course

Succulent Local Pork slow roasted with tamarind, fennel and smoked paprika
Teriyaki Aubergine with Ginger, Sesame and Rice Wine (V)

Served with Coconut Rice

Asian style salad of Pak Choi, beanspout, peppers, ginger, and noodles

Cumin Roasted Baby Carrots with Local Honey Glaze

Dessert Platters

Marjoram scented crème brulee with local blackberry compote

Sticky Toffee Pear Pudding with Custard

Canapes – please choose 5 canapes - £8.95 per person

Arancini Balls – Rice with Christmas Herb Pesto and Wild Mushroom
(Vegan, GF)

Crisp filo cigars with shredded duck and PJ taste plum sauce

Mini Yorkshire Puddings filled with roast beef and horseradish
and caramelised onion with parsley (V)

Segments of PJ taste Sheffield Egg made with Moss Valley Prok,
Hendersons Relish, Cheese and Chutney

Confit duck with PJ taste Jerusalem Crisps

Moss Valley Pork Scratchings with Spiced Apple Dip

Potato Fondant with Olive and Rosemary served with Porcini Cream and
Sautéed Mushroom (V 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)
Brushetta of Wild Mushroom with Lemon and Parsley (V)
Tartlets of Crab and Lemon Mayonnaise
Mini Quiche of Feta, Olive and Tomato (V)
Blini of Yorkshire Smoked Salmon with Longley Farm Crème Fraiche
PJ taste Chicken Liver Pate Bruschetta

2 Course Hot Fork Buffet £22.95 per person

PJ taste pies served hot:

Turkey, Local Sausage and Leek Pie

Sweet Potato, Goats Cheese pie with Toasted Pumpkin Seeds (V)

Turkey and Mushroom Risotto

Ragu of Roast Squash, Balsamic Onions and Mushrooms in a Rich Tomato Sauce

Little Gem Leaves with Smoked Chicken, Celery and Roast Cherry Tomatoes

PJ taste Smoked Cheddar Scones with PJ taste Chutney (V)

Filo Pastry Parcels with Yorkshire Sausage (Moss Valley pork mince, parsley, black pepper, cinnamon and nutmeg)

Crispy Roast Potatoes with garlic and rosemary

Winter Slaw with Red Cabbage, Carrots Celeriac and a Mustard Dressing

Salad of Roasted Peppers, Feta and Pomegranate with Cous Cous

Desserts

Lemon Possets and Christmas Trifle with Spiced Pear, Candied Grapes and Chocolate Crisps

Add Tea and Coffee

Fresh Brewed Sheffield Roasted Coffee and Tea including Handmade Truffles

£3.75 per person

Optional Cheese Course £5.95 + VAT per person

PJ taste sourced Cheese boards

An interesting Yorkshire and Derbyshire Cheeseboard:

King Richard III (Wensleydale style cheese made by Andrew Ridley), Little Mester (A Camembert like cheese from Sheffield Cheesemasters), Colston Bassett Stilton

Served with Artisan and PJ taste fresh baked breads and Linseed Crackers

Buffet Menus

Served quality disposable plates and festive napkins and disposable cloths
Get the party started with:

The Snowman £8.25 + VAT per person

A selection of sliced breads and wraps with a variety of festive fillings

A Selection of Turkey and Cranberry Rolls
and

Arancini Balls – Rice with Pesto, Mozzarella and a Spiced Tomato
Sauce (V)

Christmas cake selection including PJ taste handmade mince pies,
shortbread and mandarin and lime cupcakes

A Christmas Carol Buffet £8.95 + VAT per person

Sliced breads, rolls and wraps with a variety of fillings including Turkey
and Stuffing, Brie Tomato Basil and Glazed Ham and Mustard

A Selection of Mini Pies served cold with:

Turkey and Leek and Goats Cheese with Roasted Squash and Toasted
Pumpkin Seeds

PJ taste Smoked Cheddar Scones with PJ taste Chutney (V)

Filo Pastry Parcels with Yorkshire Sausage (Moss Valley pork mince,
parsley, black pepper, cinnamon and nutmeg)

Festive Christmas Cup Cakes and Handmade Mince Pies and some
Easy Peel Satsumas

The Three Wise Men – large PJ taste handmade hot pies £10.95 + VAT per person – minimum numbers 30

Turkey, Local Sausage and Leek Pie

Sweet Potato, Goats Cheese pie with Toasted Pumpkin Seeds (V)

Served with Henderson's gravy, buttery mashed potatoes and local grown winter
greens

Lemon Possets and

Salted Caramel and Chocolate tart

PJ taste Burrito Bar

A large floured tortilla served with sides of coleslaw with tortilla chips and a Longley Farm Sour Cream.

Turkey Poblano – Citrus Marinated white and brown turkey meat, with chargrilled peppers, PJ taste sweet chilli jam, refired beans and spicy lime rice

Pork Carnita – Slow cooked Moss Valley Pork with PJ taste spice mix, jalapenos and Seville orange

Veggie – Three bean chilli with chargrilled peppers, mushrooms and red onion marmalade

Crisp Broccoli Slaw with Red Cabbage Kimchi

£8.95 per person including service for numbers of 50 or above, lower numbers a staffing charge is applicable.

Includes appropriate style bowls and cutlery

Themed drink options can be added.

Some Customer feedback:

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Just wanted to say I attended the first (and biggest) of our St Luke's buffets today and you did an amazing job. It was a truly wonderful spread and most importantly our volunteers loved it. I felt compelled to share a quote from one of our volunteers, "this is 200% better than ever before" praise indeed!

Kathryn Burkitt head of Fund Raising St Lukes 6th January 2020

You delivered a buffet lunch to Whirlow Spirituality Centre on Thursday 12th. I just wanted to say how good it was and how pleased we are to have you as caterers. The use of recyclable packaging is great, but also the quality of the food. The two people for whom you did a special meal because of complicated health requirements were delighted and said it was "spot on".

Jacky Stride, Whirlow Spirituality Centre, September 2019

Thanks for the marvelous catering that you provided for our New Zealand U19 Men who are now gold medal winning World Champions in underwater hockey. The two weeks of dinners you supplied were clearly of medal winning quality and we would recommend any serious sports team to contact you to discuss their needs. You were all so supportive and friendly. We really want to thank the whole team.

Sue Kysow August 2019

Terms and Conditions of Booking

1. Quotations are valid for 14 days from the date of issue. The Company reserves the right to adjust unconfirmed quotations beyond 14 days if suppliers costs increase. Quotations are free and provided without obligation.

2. Deposits.

A non-refundable deposit of 25% of the value of the order will be required to confirm the booking. Payment of the 25% Deposit signifies acceptance of the Quotation and the Terms and Conditions. Once the deposit is paid there is an opportunity to reduce the final invoice pro-rata by the equivalent of up to 5% of the numbers you are catering for.

A further 50% of the booking value will be required to be paid 1 month prior to the event.

The balance is payable one week before the event.

Payments and Invoices settled by way of credit card payments will attract an additional charge of 2.5% of the invoice total.

After the initial deposit is paid we can permit up to a 5% decrease in the total value of the final invoice based on the quote at the time of deposit.

3. Final numbers must be notified not less than 14 days before the function. Where increased numbers are notified less than 48 hours ahead of the function the availability of the extra food cannot be guaranteed.

4. Liability of PJ taste

If exceptional circumstances arise, which prevents the Company from fulfilling their Quotation, every effort will be made to provide an alternative, which is satisfactory to the client, or make a full refund. Nothing in these Terms and Conditions affects your Statutory Rights.

5. During high season from May upto and including September on Fridays, Saturdays and Sundays there is a minimum requirement of £5000 spend.

5. Cancellation

The following cancellation charges will apply. Cancellations must be confirmed by post or email.

After securing the date the initial 25% Deposit Less than 90 days Deposit + 25% of quoted price

Less than 30 days Deposit + 50% of quoted price

Less than 7 days Full quoted price

6. We shall be entitled to charge interest on overdue invoices from the date when payment becomes due from day to day until the date of payment at the rate of 1.5% per annum above the base rate of the Bank of England. The price of the goods and services is exclusive of Value Added Tax which shall be charged at the rate prevailing at the relevant tax point.