



A Menu Inspired by the Himalayan Garden – Sheffield Botanical Gardens

Drinks on arrival

Hot: [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

Cold: Selection of PJ taste Citrus Hits including real Lemonade with a hint of Yorkshire Mint and Rosehip and Hibiscus with Orange

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 [Berberis vulgaris](#) and *Big hip rose Rosa macrophylla*

A selection of quiche made with free range eggs from Ashton Spring Farm including:

Asparagus inspired by *Asparagus prostratus*
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

Barberry and Hazelnut Cupcakes
Inspired by [Berberis vulgaris](#) – and 2013 collected Sheffield Hazelnuts

Mini Strawberry Mousse made with Our Cow Molly Cream – ideally garnished with tiny wild strawberries – inspired by *Potentilla indica* (not seen in Botanical gardens – is it planted?)

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