



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

PJ taste Dine In Solutions 2023

Our Dinner Party menus will provide you with a delicious meal ready to enjoy at your home or chosen venue. These menus are supplied ready for collection, or we can offer local delivery for a small charge.

The food is beautifully presented in appropriate dishes and designed to take all the stress out of entertaining or for a date night in!

These menus are sample ideas which can get the party started but we are equally happy to create an individual menu based around your own theme, tastes and occasion. Please do contact us.

Order on 0114 312 3663 – we can take payment over the phone.



Two or three courses supplied with hot dishes, oven ready with cold items all fully presented.

Prices based a minimum of 10 people and include VAT. 2 courses £22.95, 3 courses £28.95

Collection and return of crockery from our kitchens at 54 Staniforth Road, S9 3HB or discussion delivery and collection options.

Starter

Grazing Board with PJ taste local baked artisan bread basket with a selection of Sourdough, Rye and White Bloomers with Butter

Segments of the PJ taste Sheffield Egg (Moss Valley Pork, Chutney, Cheese and Henderson's Relish), PJ taste smoked chicken, rare roast Derbyshire Beef served with Olives and PJ taste Redcurrant Jelly Marinated and Char-grilled vegetables and olives

Main Items – please choose one meat or one vegetarian option

Lamb Moroccan Style with Apricots and Mild Spice served with a herby cous-cous and a Coleslaw with Zesty Orange and Coriander.

Derbyshire beef slow cooked with local Beer, garlic, mushroom and parsley with a Horseradish Mash and Seasonal Greens

Mushroom and Spinach Tagine with Preserved Lemons and Harissa (Vegan)

Pulled Pork - Moss Valley Pork Shoulder slow cooked for 12 hours in our own cider, smokey paprika and mollasses served with a Fava bean stew with fermented Umami Paste and Spicy Rice

Beef Wellington with our local grown Horseradish Mash and Red Wine Gravy (supplement according to market price)

A Ballotine of chicken stuffed with feta cheese and sun dried tomatoes served with a shallot, white wine and cream sauce

Luxury Market Fresh Fish Pie with Mashed Potato

Main courses will be served with appropriate vegetables and accompaniments. Some thoughts below:

Potato Fondants, Potato Dauphinoise, Herbed New Potatoes, Seasonal Vegetable Medley for example Purple Sprouting Broccoli with Sea Salt and Olive Oil, Baby Carrots, Asparagus, Braised Little Gem or Aubergine Parmigiana

Vegan Mains:

Heritage Tomato Tart with hendo's Caramelised Onion and Pesto with local grown leaves and a honey and elderberry dressing

Chestnut Mushroom and Thyme Pithivier with a Mushroom, and Sherry Sauce

Cauliflower and Coconut Curry with John's Killamarsh Chillies and Preserved Lemon served with Basmati Rice (Vegan)

Mushroom and Spinach Tagine with Preserved Lemons and Harissa (Vegan)
Roast Fennel and Lemon Risotto served with a Parmesan Crisp
(Vegetarian/or could be made Vegan)

Desserts

PJ taste Lemon and Raspberry Roulade made with Our Cow Molly fresh cream with Fruit Coulis (Made without gluten)

Lemon Posset with a lavender and shortbread biscuit

Eton Mess made with Our Cow Molly Cream and seasonal fruits including our own grow Blackberry, Redcurrant and Blackcurrants.

Classic Lemon Tart with a Fruit Coulis

Sticky toffee pudding with caramel sauce and cream

PJ taste Chocolate Brownies with Cream and Strawberries

Yorkshire curd tart with Rhubarb from the PJ taste plot

Callebaut Dark Chocolate PJ taste Brownie

Handmade PJ taste Chocolate Truffles Gin - Box of 6 £5.95