



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

## Remembrance of Life Suggested Menu

Showcasing local ingredients, we prepare creative food with great taste and attention to seasonality.

These menus are based on a minimum of 15 people.

### Cold Buffet £10.95 per person plus VAT

Dainty sandwiches with local roast ham, free range egg mayonnaise, roast chicken, mature cheddar cheese with sandwich pickle and (hummus with roast peppers and rocket optional)

Savouries

Waterfalls Sheffield Pork Pie and PJ taste Sausage Rolls made with Moss Valley Pork and Caramelised Onions.

Mini quiches with tomato and cheddar

Tomato and Mozzarella Kebab with Pesto

Dessert – a selection of: PJ taste handmade cakes including Chocolate Brownie, Scones with Homemade Strawberry Jam and Cream and Classic Flapjack

Options Tea and Fresh Sheffield Roasted Coffee £2.50 per person Local Beers and Wines available on request

- Add locally Roasted Fairtrade Coffee and Café direct Fairtrade Tea £2.50
- Add Sparkling wine £18.50 per 750ml bottle with glasses **(Sulphites)**

### The Crookes – Sumptuous Cold Fork Buffet £17.95 per person plus VAT

- Platters of Local Beef sourced from Andrews Award Winning Butchers, and Moss Valley Cured Ham Mustard and PJ taste local grown Horseradish
- A Platter of English Cheeses, Grapes and Crackers **(Milk, Gluten, Sulphites)**
- Platter of Roasted Vegetables, Olives, and Hummus
- Fresh Baked Local Breads with Our Cow Molly Butter and Crackers  
**(Gluten, Soya, Milk)**

- PJ taste Coleslaw with Camelina Seed (English Grown “Gold of Pleasure”) and delicious Hummus made with fabulous English Chick Peas grown just outside Norwich **(Sulphites, Milk, Sesame)**

**Salads £9.95 plus VAT per bowl** – our freshly made salads are served in an eco-friendly palm leaf bowl serving 6-8 people (N.B please order a maximum of two types per booking).

- Chopped Green Salad with a Vinaigrette Dressing made with PJ taste Elderberry Vinegar
- Yorkshire Carrot Coleslaw with Mayonnaise and Uk grown Carmelina Seeds
- New Potato Salad with Chives
- Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives
- Basmati Rice Salad with Roast Vegetables and Herbs
- Cous Cous Salad with Olives, Tomato and Cucumber and a PJ taste Honey Dressing

Why not add a delicious dessert:

Lemon Posset with Shortbread Biscuit made with Our Cow Molly Cream and Butter £5.45 **(Milk, Gluten, Sulphites)**

PJ taste local grown Apple Crumble with cinnamon and oat topping served with Custard £5.75 **(Gluten, Milk, Egg)**

Chocolate Mousse with a Coffee Cream served with Crisp Sable Biscuits £5.75 **(Milk, Egg, Gluten, Soya)**

Vegan Dark Chocolate Mousse £5.75 **(Soya)**

PJ taste Chocolate Brownies with Cream -made with Gluten Free Flour£5.75 **(Egg, Milk)**

Sticky Toffee Pudding and Custard £5.75 **(Gluten, Egg, Milk)**

Chocolate Profiteroles made with Our Cow Molly Cream and Butter £5.75 **(Milk, Egg, Gluten)**

Salted caramel chocolate tart £5.75 **(Gluten, Milk, Egg)**

Crème Brulee made with Our Cow Molly Cream with shortbread £5.75 **(Milk, Egg, Gluten)**

Yorkshire Cheeseboard £6.95 **(Milk, Gluten, Sulphites)**

#### **Some customer feedback:**

Hi Tracy,

Wanted to say thank you to you and the team for yesterday.

The food was outstandingly good. So, so delicious and plentiful. I'll be thinking of that Sheffield Egg for days, and pumpkin was another delightful standout for me!

The team were so helpful, fast and efficient.

Just perfection. People are still complimenting the food now.

I'll be recommending you to EVERYONE.

All the very best,

Ryan and Matt October 2022