



Some Fun With Christmas Menus

Pizza and Burritos

If outdoor space permits and guests are able to congregate around, using our wood fired pizza oven adds great theatre. This is ideal where people are happy to be fed over a period of time - for feeding larger numbers simultaneously the BBQ option below or combining the oven with say our Burrito Bar is ideal.

Pizza – our wood fired pizza oven burns wood from our own plot.

Christmas Pizza with PJ taste slow cooked pork, sage and onion stuffing and lightly spiced apple sauce

All the Veg – BBQ tomato sauce, garlic fried mushrooms with shredded spouts and chesnuts

The Mexican Bomb – PJ taste chilli beef, nachos and cheese

PJ taste Burrito Bar

A large floured tortila generously filled with meat, vegetables and sauce

Turkey Poblano – Tasty turkey meat, with chargrilled peppers, PJ taste sweet chilli jam, refried beans and rice with chunky lettuce

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

Sweet Things

Traditional Mince Pies made with PJ taste Sheffield grown plums

Chef Ian's Handmade Gin and Tonic Marshmallows (made with Sheffield Gin)

PJ taste staff will cook and serve from buffet stations

Craft Beer tasting and drinks

Sheffield is the craft brewery centre of the universe. We enjoy organising tasting flights using beer from these breweries. |

A Sheffield Blackberry punch. PJ taste grown blackberries with local apple juice served warm and spiked with Sheffield Gin.



Christmas BBQ

Everything in a wrap-

Lamb in a Manger – whole shoulder of lamb slow cooked in hay, served in PJ taste Oatcakes with a minty salsa verde and bashed peas

Rudolf and his Red Nose – local venison burger served with PJ taste foraged rose hip chutney

Jerky Turkey – turkey breast steaks marinated with spicy Jerk sauce and our Killamarsh grown chillies finished in our smoker – served on a brioche bun

Side dishes:

Spiced Christmas coleslaw

Rich salad of local greens (red mizuna, buckshorn plantain and land cress) with Yorkshire blue and walnuts

Roasted Beets, carrots and Jerusalem artichoke with a herby tahini

Alternative Christmas Pies

Turkey, Local Sausage and Leek Pie

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

Pies are served with buttery mashed potatoes and carrots glazed with honey and thyme

Drinks Selection – Hot drinks minimum charge is for 15 people

- Fairtrade and Rainforest Alliance Coffee with Fairtrade herb and fruit teas £1.80 served with crockery
- Fairtrade and Rainforest Alliance Coffee with Fairtrade herb and fruit teas served with disposables £1.50
- **Premium Package** – as above with juice and biscuits £2.95
- PJ taste handmade biscuits £0.60
- Jug of Juice (serves 7) £3.95
- PJ taste **Made In Sheffield** Citrus Hits 275ml £2.25
- PJ taste Fruit Pot £2.25
- An impressive handmade cake – per portion £3.25 (minimum 12 people)
- A platter of **PJ taste handmade cakes**, muffins and slices £1.95
- Yorkshire Mineral Water – 500ml £1.00
- Local brewed bottled beers £3.25
- PJ taste Premium Select Wines £14.95 with service, £8.95 without
- Organic Italian Prosecco £16.95
- Premium Champagne – 750ml bottle £29.95