



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

### University of Sheffield Christmas Menu Ideas PJ taste 2023

We can deliver to your own venue or offer our comfortable and charming venue at our base [Upstairs@Pjtaste](mailto: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.

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. Our two acre plot has a developing forest garden, edible flower growing and a young orchard. This interest in sustainability extends to our electric delivery vehicle and the 37 solar panels at our production kitchen. All our dishes are handmade from scratch including biscuits, much of our bread and we even have our own Wood-fired Pizza oven. We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes.



## Christmas Menu Ideas PJ taste 2023

### Notes

All prices are Ex VAT

Prices are per person ex VAT Monday to Friday 9am to 5.00pm. Contact us for details and prices for weekends and evenings and inform us of any specific dietary requirements.

### Festive Drink Suggestions

**Local foraged Sloe Gin Pink Fizz** £4.45 per person

Get the party off to a flying start with our own produced 2022 and locally foraged Sloe Gin with Prosecco

### Rosehip Refresher

Locally foraged rosehips make a delicious non-alcoholic sparkler £2.95 per person

**Bottles of Local Beer and Woodthorpe Hall Spinning John Cider** £4.50

### Buffet Menus

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

**Cold Buffet** £13.50 plus VAT

Spinach, Brie and Cranberry Puffs (Vegetarian)

Locally sourced "Pigs in Blankets"

Wedges of PJ taste's Sheffield Egg – made with a local egg, Moss Valley Pork, Henderson's Relish and Cheese

Smoked Cheddar Scones with PJ taste Christmas Chutney (V)

Arancini Balls – Rice with Chestnut and Sage (Vegan)

Christmas cake selection including PJ taste Handmade Mince Pies, Panettone and Chocolate Brownie

**Hot Buffet** £15.00 plus VAT

Turkey, Local Sausage and Leek Pie

or

Mushroom, Chestnut and Squash Pie with a Creamy Bechamel (Vegan) PTO

Served with Henderson's, gravy, and mushy peas

### **PJ taste's Sheffield Trifle**

Individual Trifles made with PJ taste Local Grown Fruit, Our Cow Molly Cream, and a Foraged Sloe Gin infused Sponge.

**Or**

### **Hot Burrito menu - £16.50 plus VAT**

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

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

### **PJ taste's Sheffield Trifle**

Individual Trifles made with PJ taste Local Grown Fruit, Our Cow Molly Cream, and a Foraged Sloe Gin infused Sponge.

**Christmas Canapes £9.95 - choose 5** – we will prepare more than 5 canapés per person ensuring we have plenty of the popular ones!

Segments of our Sheffield Eggs with Moss Valley Pork, PJ taste Chutney, Henderson's Relish and Cheese

Moss Valley Pigs in Blankets

Savoury Scones with Feta, Tomato and Thyme (V)

Mini Herby Yorkshire Puddings filled with Roast Turkey and Cranberry Sauce

Mini Herby Yorkshire Puddings filled with Hendo's Relish Onions (V)

Blini of Yorkshire Smoked Salmon with Longley Farm Crème Fraiche

Brushetta of Wild Mushroom with Lemon and Parsley (V)

Tartlets of Crab and Lemon Mayonnaise

Smoked Mackerel Pate on our Sourdough with Lemon and Dill

Mini Quiche of Feta, Olive and Tomato (V)

Blini of Yorkshire Smoked Salmon with Longley Farm Crème Fraiche

Confit duck with Crab Apple Jelly Bruschetta

Slice of PJ taste Moss Valley Pork roll with Henderson's Caramelised Onion

Arancini – sun dried tomato and herby salsa (Vegan, GF)

Canapé Hot Menu – choose 5 at £10.95\* per person plus VAT

*Served hot: may not be available at all locations*

Mini PJ taste pies – Local Beef, Chicken and Tarragon, Local Venison

Shots of Seasonal Soup with bread Sticks

Mini Moroccan Lamb Skewers with Sumac Mint & Yoghurt Dip

Crisp Belly Pork with Sesame and Soy Dipping Sauce  
Moss Valley Pigs in Blankets  
Queen Scallop and Bacon Stick

£9.95 per person including service for numbers of 50 or above, lower numbers a staffing charge is applicable.

### **Hot Sharing Table Style Buffet (minimum 30 people) - £27.95 plus VAT**

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

Crème brulee with local blackberry compote

Sticky Toffee Pear Pudding with Custard

**Ideas for formal style dining. These are ideas only for service at your chosen venue or within our own venue Upstairs@PJtaste based on a minimum of 30 people. Please contact us to discuss your exclusive bespoke menu.**

**Starters – choose one for your party:**

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

Bloody Mary Seafood Cocktail with Tiger Prawns, Avocado and Crayfish

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

PJ taste local grown Squash Soup with Herby Creme Fraiche

Sheffield Gin Cured Salmon Gravalax parcels with Longley Farm Cream Cheese and PJ taste fresh horseradish

Platter of PJ taste smoked chicken, homemade piccalilli, with an orange and pomegranate salad

Tartlettes of Yorkshire Blue Cheese, Chestnut, Thyme with a Winter Slaw (V)

### **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

Tender Breast of Chicken stuffed with Chestnut and served with seared little gem and a rich broth studded with carrot diamonds

Gnocchi of Butternut Squash with Wild mushroom cream sauce (V)

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.

### **2 Course Hot Fork Buffet £25.95 per person**

Turkey, Local Sausage and Leek Pie

or

Mushroom, Chestnut and Squash Pie with a Creamy Bechamel (Vegan)

or

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

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

Crispy Roast Potatoes with garlic and our local grown 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 PJ taste Christmas Trifle

Cheese plate with Yorkshire Blue, Strong Cheddar and Brie PJ taste linseed crisps and handmade digestives

Add Tea and Coffee

Fresh Brewed Sheffield Roasted Coffee and Tea including Handmade Truffles  
£4.45 per person

### **Some Customer feedback:**

We just wanted to send a little email to say such a HUGE thank you for all of PJ taste's hard work on our wedding day.

The food was amazing, we were so impressed with the portion sizes and the quality of the food (the beef especially got loads of really positive comments!), all of your staff really were great and thank you especially for pouring the Prosecco for the toasts - our bridal party got out of a job there!

We hope Gill had a great birthday as well, and that you have all had a great week. (We've just come back from our mini-moon in Barcelona and feel like we need another break now!)

Anyways, thank you again, we massively appreciate everything, and we are SO GLAD we found you!

Best wishes,  
Kate and Paul xxx June 2022

Dear PJ

Thank you so much for providing the family with such lovely food and such professionally staffed support for mum' s funeral. I really cannot thank you enough. I am so very grateful for the time and considered approach taken by John working out the details, alongside the excellent range of food offered and the wonderful, professional caring staff who served us on the day. I felt you were a safe pair of hands when I needed them the most. Thank you

Kind regards

Amanda June 2022

Thank you so much PJ Taste for another fabulous at home dining experience. Every item in our (early) Valentine's dinner was 100% delicious - and the featherblade beef was 250% delicious, truly mouthwatering! A very special and memorable meal - thank you.

Elidh Garrett February 2022

Hi John

Many thanks for your excellent organisation for our event today. Everyone was full of praise for the food, and the room itself was perfect for the presentation. I'm also personally grateful for your excellent communication which made my job much easier.

We'll definitely be back next year

Best wishes

Allan Smith

Secretary

For & on behalf of the committee of Sheffield & District Driving Instructors Association

We wanted to say a massive thank you for everything you did on the day! The food was absolutely delicious and those potatoes were soo tasty and proper greek! You also took such good care of us on the day and made us feel very special. Overall it was amazing service and great food and we were so pleased you were our caterers!! We'll definitely be recommending you if anyone needs a caterer for their event!

Also that lemon meringue dessert is still the nicest dessert I've ever had - so delicious!!!!

Thanks again for everything 😊

**Kiki and James 14<sup>th</sup> August 2021**

## **PJ taste Terms and Conditions**

### **Pricing/Quotes**

All quotes are based on current pricing advertised on menus, and are valid for one month. Pricing of our menus and services are reviewed by PJ taste periodically and

PJ taste reserve the right to change/update menu pricing. All pricing is per head and subject to VAT.

## **Confirmation**

Once the client confirms acceptance of an estimate, this becomes a contractual agreement and this is the point where our Terms and Conditions come into full effect.

All Terms and Conditions must be read and understood by the client as this is the basis of the contractual agreement with PJ taste upon confirmation of booking.

## **Payment**

Upon confirmation of booking, the following process will commence –  
First payment – a deposit invoice will be raised for a non-refundable deposit of 25% of the gross

Once the deposit is paid, the booking and date is confirmed with PJ taste. The full payment will be due 4 weeks prior to the event. Final details are also required at this time.

We will only accept a decrease in numbers up to a 5% of the original agreed once the deposit has been paid.

The client is responsible for all final details and the settlement of the account, with any queries regarding the invoice being raised immediately.

Payment is preferred via BACS, debit cards are accepted. Any cheques should be made payable to PJ taste Holdings Ltd. Please note AMEX and Credit Cards are not accepted for wedding bookings. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

## **VAT**

All fees/charges are subject to VAT at the standard rate.

## **Final Details**

All final details including numbers, dietary requirements and timelines are to be provided 4 weeks prior to the event date. Any subsequent changes should be notified as soon as possible and will be due for payment immediately, although PJ taste are under no obligation to accommodate these changes. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

## **Cancellation**

Any cancellation should be advised in writing to PJ taste as soon as possible. All deposit payments are non-refundable and this payment will be retained by PJ taste. Charges will also be made as per the following.

If cancelled the amount due from Client will be retained by PJ taste 0-2 weeks prior to the event date 100% of the full event invoice.



2-4 weeks prior to the event date 70% of the full event invoice  
4-12 weeks prior to the event date 50% of the full event invoice  
Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

PJ taste may take the decision to cancel an event should the client be in arrears of payment or be in breach of the any of our Terms and Conditions. PJ taste reserves the right to receive payment after termination of a contact/completion of an event subject to agreement.

PJ taste recommends clients purchase wedding insurance independently where applicable upon booking for their own peace of mind.

### **Menus, Range and Availability**

All goods and ingredients are offered subject to availability. If an item becomes unavailable or it is of insufficient quality for a client's function, PJ taste reserves the right to make a substitution. Wherever possible the client will be notified of any changes in advance. Children under the age of 4 will be offered a grazing lunch box and children aged between 4 and 8 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu. All other guests will be charged at full adult price. No supplements are offered for children's menu, they are based strictly on a single choice only. Dietary requirements will be accommodated, if possible and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement, or provide an alternative dish if necessary. Please note, our kitchen handles all the allergenic ingredients listed by the food standards agency, this means we cannot guarantee that no cross contamination occurs.

PJ taste offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge.

PJ taste will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May and September due to this being our peak wedding season. Menu tastings are only available to clients who have booked and paid a deposit with us and the charge will be added to the client's pro-forma. All menus are priced per person, and based on a single choice menu. As above, children's menus are based on single choice only (with dietaries being accommodated).

Additional Catering Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. PJ taste accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

### **Drinks**

All drinks packages are serviced as pre-ordered and paid for in advance. No refunds are offered on any drinks opened on site and not consumed. Drinks delivered by or at the request of the client to the venue remain the client's responsibility throughout. Any ale which has been pre-ordered and not consumed then becomes chargeable to the client at cost rate per pint. PJ taste drinks management service (an alternative to a drinks package) which includes the glassware and service element. Bar PJ taste offers Bar Services by way of a cash bar (all guests purchase their own drinks), or a client bar (clients provide all drink and PJ taste sets up a bar to serve guests with the clients drink, free of charge to the guests). The charge for the Bar Service covers the licence fee, all polycarbs/glassware, condiments and staffing. PJ taste strictly follows the Drink Aware guidelines at all times.

### **Access/Set Up**

PJ taste will require reasonable access to the area of the event in order to deliver, set up and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access. PJ taste also requests full details regarding a set up schedule (for example dates/times of marquee erection, table/chair installation). PJ taste requires a catering tent to be provided for all marquee/outdoor events (we do not hire out or provide catering tents) which should be a minimum size of 6m by 3m, with trestle tables for the kitchen team. Access to running water is required along with access to power, a minimum of 4 x 13 amp plug sockets for the kitchen team. Additional power will be required for any mobile bar hire. Clear lighting within the catering tent and outside of the catering tent for loading is also required. Any access issues for events are to be advised to PJ taste in advance of the event.

Set up details will be confirmed in advance with the client and will either be on the day of the event, or in advance if agreed.

Naked flames and felt tip pens are not permitted to be used on any linen.

### **Waste**

PJ taste will remove all waste from site which has been created by PJ taste's team only and is not responsible for any other waste created by other suppliers.

### **Staffing**

All service staff will be fully trained and in the correct PJ taste uniform. PJ taste do not hire out catering or bar staff solely, without us providing any food or drink.

### **Data Protection**

PJ taste strictly adheres to all current GDPR regulations and all data collated from each client or enquiry will be stored in the correct manner and not

disclosed to any other party.

### **Force Majeure**

PJ taste will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control. No liability is accepted for loss, damage or consequential loss caused by any failure to perform our obligations (whether due to negligence by us, our employees or sub-contractors, or other due causes), but this does not exclude liability for death or personal injury as required by law.

### **Liability**

PJ taste accepts no responsibility for celebration cakes left in our possession.

Due to liability responsibilities, we are unable to serve any food which has not been prepared or supplied by PJ taste, with the exception of celebration cakes.

The client is responsible for all losses, damages and expenses at any venue we are required to cater at, arising from the behaviour or actions of either themselves or their guests, along with any contractors brought onto site.

PJ taste Holdings Ltd reserve the right to amend and update these Terms and Conditions periodically.