



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

Dine In Menus 2024

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.

What makes us stand-out:

- Seasonally inspired, local, and creative food.
- Electric vehicle charged via our 37 solar panels in Attercliffe.
- Local and sustainability suppliers.
- Our own two-acre plot with a forest garden producing honey, soft fruit, apples, pears and quinces along with herbs, edible flowers and salads.
- “One Team” – Experienced hospitality professionals working as a Employee Ownership Trust
- [10 things you should ask your caterer:](#)



Two or three courses with the hot dishes oven-ready and the cold items prepared to be simply served.

Prices based a minimum of 10 people and include VAT. 2 courses £23.95, 3 courses £28.95

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

Starters

Chicken Ceasar - roast chicken, crunchy ciabatta croutons with crisp lettuce served with a lemon and herb potato salad (can be made Gluten Free)

Our Big Fat Greek Salad - Feta, Plump Tomatoes and Olives served with a lemon and herb potato salad. (Vegetarian and Gluten Free)

Smoked Tofu and Rice Noodle Salad with an Asian Style Dressing (Vegan and Gluten Free)

A Seasonal Soup of your Choice with Croutons, Crème Fraiche and Herbs (V)

Hot Smoked Salmon, Watercress Salad Mustard Creme Fraiche and Pickled Cucumber.

The Sheffield Egg Nicoise salad served with Tuna Flakes, Green Beans, Little Gem and Potato with and Olive and Caper Dressing

Fresh Poached Salmon and Prawn Salad – with Derbyshire grown salad leaves and linseed crisps and Bloody Mary Marie Rose Sauce (seasonal)

Spinach, Tomato and Olive Roulade with a Watercress Salad (V)

Main Courses – choose one for your party and a vegan/vegetarian alternative if required.

Fabulous Picanha Steak (“Rump Cap”) from Andrews' Award-Winning Butchers BBQ with our Local Grown Rosemary – ready to roast.

Pulled Pork - Moss Valley Pork Shoulder slow cooked for 12 hours in our own cider, smoky paprika and molasses served with coleslaw and spicy potato wedges.

Persian style shoulder of Derbyshire lamb, with Orange, Pomegranate, Gremolata served plated with Tahini yoghurt, Roast Vegetables and Cous Cous

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

Crispy Roast French Trimmed Chicken Breast with a Shallot, White Wine and Tarragon Cream Sauce served with Family Style Potatoes and Vegetables

Cod Loin with Brown Butter sauce served plated with a Pea and Seasonal Vegetable Risotto

Luxury Market Fresh Fish Pie with Mashed Potato served with Family Style Vegetables

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

Tomato and Barley Risotto with a Market Fresh Salsa Verde (Vegan)

Stuffed Peppers with Cauliflower Rice and a Zingy Salsa Verde (Vegan)
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.

Blackcurrant Fruit Fool with a Butter and Polenta Shortbread made with Our Cow Molly Cream and Garnished with Mint from our Forest Garden

Crème Brulée with Compote of our own grown currant

Classic Lemon Tart with a Fruit Coulis

Sticky toffee pudding with caramel sauce and cream

PJ taste Chocolate Brownies with Cream and Strawberries

Yorkshire Cheese Plate with Celery, Grapes. Crackers and PJ taste Tomato Chutney (£3.50 Supplement)

Some Customer feedback:

Dan has fed back to say the food was 'World Class' which is what we were aiming to achieve so a massive thank you from me for your time and support for this event, I am hugely grateful :)

Best wishes, Emma 7th March 2024

We recently had PJ Taste to cater for our wedding.

The food was delicious and the sticky toffee pudding with custard was gorgeous.

Tracy was approachable and friendly and her team were professional, friendly and efficient.

We would highly recommend PJ Taste.

Glynis and Guy February 2024

I just wanted to say a huge thank you for the service you provided to us last night.

The canapes were absolutely delicious and went down a treat! Our team members who stayed for the event are still talking about the food this morning and the feedback we had from clients on the evening was nothing but praise. The set up was absolutely great and you took a lot of pressure from us by providing the drinks and glasses etc.

Charlotte Ward, Practice Manager, GBAC – December 2024

We wanted to say a massive thank you for the catering of yesterday's event here at AESSEAL. The event was a great success, and it wouldn't have been possible without your hard work and dedication.

As always, all our colleagues were extremely impressed with the quality of the food and the seamless execution of the event. The menu you created was both delicious and well-balanced, catering to a variety of dietary needs. (your honey was divine too, thank you!)

Rachael Lines, Marketing Office Coordinator, AESSEAL plc – September 2023