

### Sample Menu Feast and Forage 5 July 2011

Venue – Wyming Brook. Meet at the car park on Redmires Road SK269859, (see map of Wyming Brook at www.wildsheffield.com). PJ taste host a guided foraging walk around the beautiful Wyming Brook nature reserve with Ecologist Be Wiggs from Sheffield Wildlife Trust on hand to lend expert advice. After collecting a variety of edible plants participants will enjoy a wild food BBQ and drinks from PJ taste, incorporating many local and foraged ingredients.

Getting there: www.travelsouthyorkshire.com

Cost: £17.95 per person. To reserve tickets please call in or send a cheque with a non refundable deposit of £5 per person to PJ taste, 249 Glossop Road, Sheffield, S10 2GZ For more information contact :0114 2755971

Showcasing local and regional producers PJ taste prepare exciting fresh food everyday. We pride ourselves on personal attention, service and if required the ability to tailor each menu and event to your own requirements.

We source as many of our ingredients from the local economy as possible. For example, much meat is from Coppice House Farm or Whirlowhall Farm in Sheffield, our fish is sourced from Mann's of Hillsborough, and bread predominantly from Fosters in Barnsley. In tandem we continue to develop our recycling policies, recycling all cardboard, bottling our own Citrus Hits® soft drink in re-used J2O bottles and sending waste oil to UK Bio Fuels who supply us with bio diesel to run our vans. Bio diesel makes a significant contribution to a smaller carbon footprint, reducing net CO2 by over 50% and reducing particulates by as much as 65%



### Welcome and Introduction

Peter Moulam from PJ taste will welcome the group and explain the format of the evening accompanied by:

## PJ taste Cider Punch made with Wild Apples and Garnished with Fresh Flowers PJ taste Nettle Spritzer or

Soft Drinks Citrus Hits® by PJ taste - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice made by PJ taste and bottled in re-used J2O bottles flavours include: Real Lemonade with a Hint of Yorkshire Mint and Elderflower with Lemon and Orange

Mini Yorkshire Puddings filled with coppice House Farm Rare Roast Beef and Wood Sorrel Cream Brushetta of Wild Mushroom on a Wild Garlic (Ramsoms) Crouton (V)

## **Foraging Groups**

The party will split into smaller groups and undertake a walk through Wyming Brook to find a variety of edible plants. The expeditions will be lead by expert ecologist Be Wiggs from Sheffield Wildlife Trust.

# Sample Wild Food BBQ – the menu may evolve to utilise wild ingredients as yet undiscovered!

Served from Buffet Stations with background BBQ Chefs to bring hot food to buffet tables:

Slow Roast Rivelin Valley Beef Ribs glazed with Sheffield Honey and Mustard

Chicken Kebabs with Wild Herb Marinade

Moss Valley Pork and Apple Burgers

Vegetarian Selection – Grilled Pepper and Courgette Kebabs with Wild Fennel and Chilli, Three Bean Burger with Mozzarella Cheese and Nettle Pesto Salsa, Tomatoes Roasted with Balsamic Vinegar and Wild Herbs. (V)

Locally baked breads and PJ taste sauces and chutneys

#### Salads

Wild Food Salad – Seasonal Foraged Leaves Local New Potato Salad

