



Peterstone
COURT

VALENTINE'S MENU 2019

ON ARRIVAL

A CHOICE BETWEEN RASPBERRY MARTINI FIZZ OR A BOTTLE OF BEER

WHILE YOU WAIT

FRESHLY COOKED ROSEMARY & SEA SALT FOCACCIA

TO START

JACKET POTATO VELOUTÉ, PEARL BARLEY, CRISPY SKINS
MELON, GINGER, POMEGRANATE AND PROSECCO
PRAWN & CRAYFISH RAVIOLI WITH A RICH BISQUE
TWICE BAKED CAULIFLOWER CHEESE SOUFFLÉ, CAULIFLOWER PICKLES
SMOKED DUCK & WILD MUSHROOMS TERRINE, PLUM CHUTNEY, MELBA TOAST
BAKED & TEMPURA OYSTERS, BURNT LEEKS, CAVIAR

IN BETWEEN

BLOOD ORANGE JELLY, WATERMELON GRANITE

TO FOLLOW

WELSH VENISON, HAUNCH & SHOULDER, CHARRED WINTER VEGETABLES, CELERIAC, BLACKBERRIES
PHEASANT LEG & BREAST, FONDANT POTATO, PURPLE BROCCOLI, SHALLOT & RED WINE SAUCE
PAN FRIED HAKE, CHIVE MASHED POTATO, WARM TARTARE SAUCE
WINTER ROOT VEGETABLES CRUMBLE CAERPHILLY SAUCE, KALE & BROCCOLI, TRUFFLE CHOUX POTATOES
ROASTED SQUASH, MISO & BARLEY RISOTTO, TORCHED TOFU, PICKLED PEPPERS
RICHARDS OF CRICKHOWELL RIB EYE STEAK, GRILLED TOMATOES & MUSHROOMS, FAT CHIPS, PEPPERCORN
SAUCE +4

TO FINISH

DARK CHOCOLATE FONDANT, MALTED MILK ICE CREAM, SWEET MEAL CROQUANT
PASSION FRUIT PANNA COTTA, MANGO SORBET, MACARON
STICKY DATE PUDDING, VANILLA ICE CREAM, TOFFEE SAUCE
BANANA TERRINE, CRYSTALIZED PEANUTS, PEANUT BUTTER ICE CREAM
CAERPHILLY CHEESE, CELERY, GRAPES, CHUTNEY, CRACKERS

COFFEE

FRESH BREWED COFFEE WITH HOMEMADE STRAWBERRY & CHOCOLATE MACAROONS

A ROSE TO TAKE AWAY FOR THE HAPPY COUPLE

£45 PER PERSON