



Peterstone
COURT

Food
Glorious
Food



*Our Food &
Drink Menu*



A warm welcome

A very warm welcome from the Peterstone kitchen team

We like to think of ourselves as the engine room of the house - producing great food for your perfect day.

Our kitchen is very approachable and also willing to listen, help, advice and work with you to create wedding meal memories that will last a lifetime. Our chef will also cater for any special dietary requirements wherever possible - he is more than happy to discuss this with you.

For guests' canapés, we recommend choosing four to five per person. For wedding breakfasts, you may select up to one dish from each of the courses for your guests to choose to pre order before your wedding day. Vegetarians and Vegans choose separately

A Little People's menu is available for younger guests, aged 2 to 12 years. Alternatively, smaller portions of the selected main menu may be chosen instead.

The 'For the Evening' menu offers a variety of options for post-wedding evening celebrations which includes 'Live Cooking' of certain dishes, grazing and street food.

We hold a regular 'Wedding Showcase' which provides an opportunity to sample some items from our menu to help with your choices,

Please contact us to confirm your attendance once you have confirmed your wedding date with us.



Contents

The Menu

Canapés	7
Starters	9
Mains	13
Desserts	19

Children's Menu	23
-----------------	----

Evening Food

Hog Roast	26
Grazing Stations Theatre Cooking	27
Theatre Cooking	28
Midnight Snacks	29

Champagne Breakfast

Your breakfast options for the following morning

Drinks Packages

Wine list	33
Reception Drinks	34
Bottled beer, lager, Cider	35



Canapés

Meat & Fish

Butter puff pastry Chorizo sausage rolls, tomato & basil salsa

Honey glazed sausages with prosciutto

Thai pork appetizer

Caesar salad on a stick (chicken, gems, croûton, Parmesan dressing)

Smooth chicken liver parfait, brioche, beetroot gel, sage

Mini fish & chips in bamboo cones, pea mayo Pulled

Pork sliders, BBQ sauce, cucumber pickle

Prawn Cocktail lettuce cups, Marie- Rose

Thai fishcakes, chilli jam

Mini steak & chips with homemade tomato ketchup

Chicken satay, peanut dipping sauce

Glazed chicken Yakatori, sesame seed

Vegetable & Vegan

Hummus & caramelised onion crostini

Naan, spinach, & halloumi bites

Bocconcini, blush tomato & basil skewers

Watermelon, feta cheese, basil stacks

Whipped Welsh brie, fig jam & caramelised onion crostini

Buffalo cauliflower bites

Smoked cheese filo tartlet

Glazed Welsh Rarebit, onion marmalade

Glamorgan sausage, plum chutney

Caerphilly cheese scones, chicory marmalade

Something Sweet

Mini ice cream cones, 3 flavours



Wedding Breakfasts

FOOD GLORIOUS FOOD

Our reputation has been hard earned around the creative and delicious food we have been cooking locally for over 30 years

We believe that the catering on your wedding day should be a reflection of this

Our care attention to detail will be remembered by you and your guests for many years to come





Starters

Three Course Menu

Our three course menus have something special for every taste and season.

Please choose one starter for everyone from the following selection.



* and ** denotes optional upgrades



Leek and potato soup with truffle oil, croûtons

Fresh minted pea soup with crème fraîche

Creamed cauliflower soup with Welsh rarebit toasts

Creamed mushroom and Perl Las bruschetta with crisp leeks

Free range Chicken liver parfait with pear chutney and toasted brioche

Chilled melon and mango salad pickled ginger and rocket

Welsh farmhouse Caerphilly Cheese Glamorgan sausages plum chutney

Smoked mackerel and cream cheese pâté, Cucumber and dill pickle

*Home cured salmon 'Gravadlax' with cucumber and dill crème fraîche

Goats cheese on toast, confit leeks, Salad leaves, red wine dressing

*Spicy Thai fishcakes with Asian style coleslaw

Deep fried aubergine chips with walnuts, coriander and molasses

Tomato Bruschetta with Chimichuri

**Home oak smoked salmon - warm new Potato, chive and crème fraîche salad



Baked spiced lamb filo parcels, aromatic cous cous and apricot chutney

*Chargrilled Peach Panzanella
Chargrilled peach, chilli, capers, rocket & torn sourdough

*Vegetarian Gozo dumplings - sweet teryaki dipping sauce

Coronation chicken in filo basket with shredded mange tout

**Crayfish and prawn cocktail with little gems, cucumber and bloody Mary dressing

**Hay Charcutiere mixed artisan meat board, Chutney and pickles

*Creamed mushroom & nut filo parcels

Tempura vegetables with vegan garlic mayonnaise

Deep fried mushrooms with hummus dip

**Luxury scallop and king prawn thermidor - rich brandy cream sauce with cheese and crumb topping

*Fresh local asparagus with rocket and shaved Parmesan or hollandaise (seasonal)

**Home oak smoked duck salad with balsamic dressing and strawberries (seasonal)

*Welsh blue cheese 'Panacotta' heritage beetroot and caramelised walnuts



Mains

Main Dishes

Our main dishes have something for every taste and season.

Please choose one main dish from the following options.



** and ** denotes optional upgrades*



Poultry & Game

Corn fed chicken breast
Cider braised potato fondant, balsamic shallots, wild mushroom and Pancetta sauce

****Pan roast Welsh venison**
Sweet and sour braised red cabbage, dauphinoise potatoes, Game sauce

***Roast breast of duck,**
Parsnip puree, steamed spinach and Grand Marnier orange sauce

Confit duck leg
Salt baked celeriac purée, braised red cabbage, roast parsnips, potato dauphinoise, Cherry jus

Breast of boneless wild Pheasant (seasonal)
Wrapped in bacon, confit leg stuffing, Game sauce, soft polenta

Lamb

****Rack of Welsh lamb Dijon & herb crust**
three-bone rack of lamb, spiced red cabbage, parsnip dauphinoise

***Roast leg of Welsh lamb with garlic and rosemary,** duck fat roasties and gravy

Our famous 7 hour braised Lamb shoulder
Creamed mashed potatoes and rosemary red wine sauce

****Roasted loin of Welsh lamb**
Pine nut and apricot stuffing, champ potatoes, confit root vegetables

Pork

Slow cooked pork belly
Braised red cabbage, champ mashed potatoes, Farmhouse cider & thyme jus

Braised pork Apple & cider casserole,
Steamed rice, baby vegetables

*** Roast loin of pork,**
Roast potatoes, sage & onion stuffing, crackling, Bramley apple sauce, cider gravy

Farmhouse Pork Sausages
Creamed mash & onion gravy

Meltingly tender pork shoulder steak
Welsh mash, Cavalo Nero, wholegrain mustard, leek & cream sauce



Beef

Beef Bourignon
Horseradish mashed potatoes, confit carrots

*Braised beef cheeks
Three cheese tortellini, dried tomato, red wine sauce

*Slow cooked Jack Daniel Beef Ribs
Grilled Sweet corn, dirty fries, soft polenta

Slow cooked aged roast beef with Duck fat potatoes, Yorkshire pudding, roasted root vegetables, rich beef gravy

**Fillet of "Beef Wellington" with rich Madeira wine and shallot sauce

Vegetarian & Vegan

Tian of Mediterranean vegetables
Chargrilled halloumi and a red pepper coulis

Wild mushroom risotto

Aubergine and buffalo mozzarella moussaka with marinated artichoke and wilted spinach

Sweet potato and courgette lasagne with crisp onions and a sweet chilli dressing

(VG)Mixed bean and lentil cassoulet with fresh spinach and gremolata crumb topping

*(VG)Braised rissoles with black beans, butternut squash, roast garlic, roast red pepper and chilli sauce

Fish & Seafood

Fillets of sea bass with potato rosti, roasted peppers, parmesan crisps and tomato pesto

**Loin of monkfish and fennel, oregano, chilli crumb with white bean, tomato, red pepper cassoulet

* Roast escalope of salmon with Provençal roasted vegetables, potato rosti and basil pesto

*Poached Smoked Haddock
Chive mashed potato, crispy hen's egg, wilted spinach, grain mustard cream sauce

Baked hake steak with saffron mash, cider, leek and mussel sauce

*Baked Cod Loin wrapped in Smoked Ham with Seafood Paella

(VG)Aubergine, chickpea, mushroom and apricot tagine, lots of coriander and toasted almonds

*Tarka dhal with spiced cauliflower fritters, marinated paneer & cumin yoghurt



Desserts

With desserts to die for choose one from the following, or why not build your own trio?



* and ** denotes optional upgrades



*



Desserts

Individual fruit pavlova with chantilly cream and red berry sauce

Choux pastry profiteroles filled with chantilly cream and dark chocolate sauce

Glazed lemon tart with raspberry sorbet

White chocolate and mascarpone cheesecake with seasonal fruit topping

Old fashioned apple and cinnamon crumble with proper custard or vanilla ice cream

Sticky toffee pudding with caramel sauce and thick jersey cream

Warm Goey Chocolate Brownie with Vanilla Ice Cream

*Smooth Chocolate & Orange Mousse
Caramelised Oranges

*Apple and rosemary tarte tatin
with calvados ice cream

*Creme brulee with chocolate Florentines

*Pear & Almond Tart with Vanilla Custard

* Rich Chocolate Orange Torte with an Amaretto Biscuit Crust, Orange Sorbet

* Individual baked Bakewell Tart with Vanilla Ice Cream

**Trio!

CHOOSE ONE OF THE FOLLOWING SELECTIONS OF 3 DESSERTS FOR THE ULTIMATE SWEET TREAT *UPGRADE

CHOCOLATE SELECTION

- White chocolate & mascarpone cheesecake
- Chocolate brownie
- Smooth Chocolate & Orange Mousse

SUMMER BERRIES SELECTION

- Strawberry & clotted cream panna cotta
- Raspberry & champagne posset
- Red fruits Eton mess

CITRUS SELECTION

- Mini Lime Chiffon pie
- Lemon meringue mess
- Blood orange brûlée

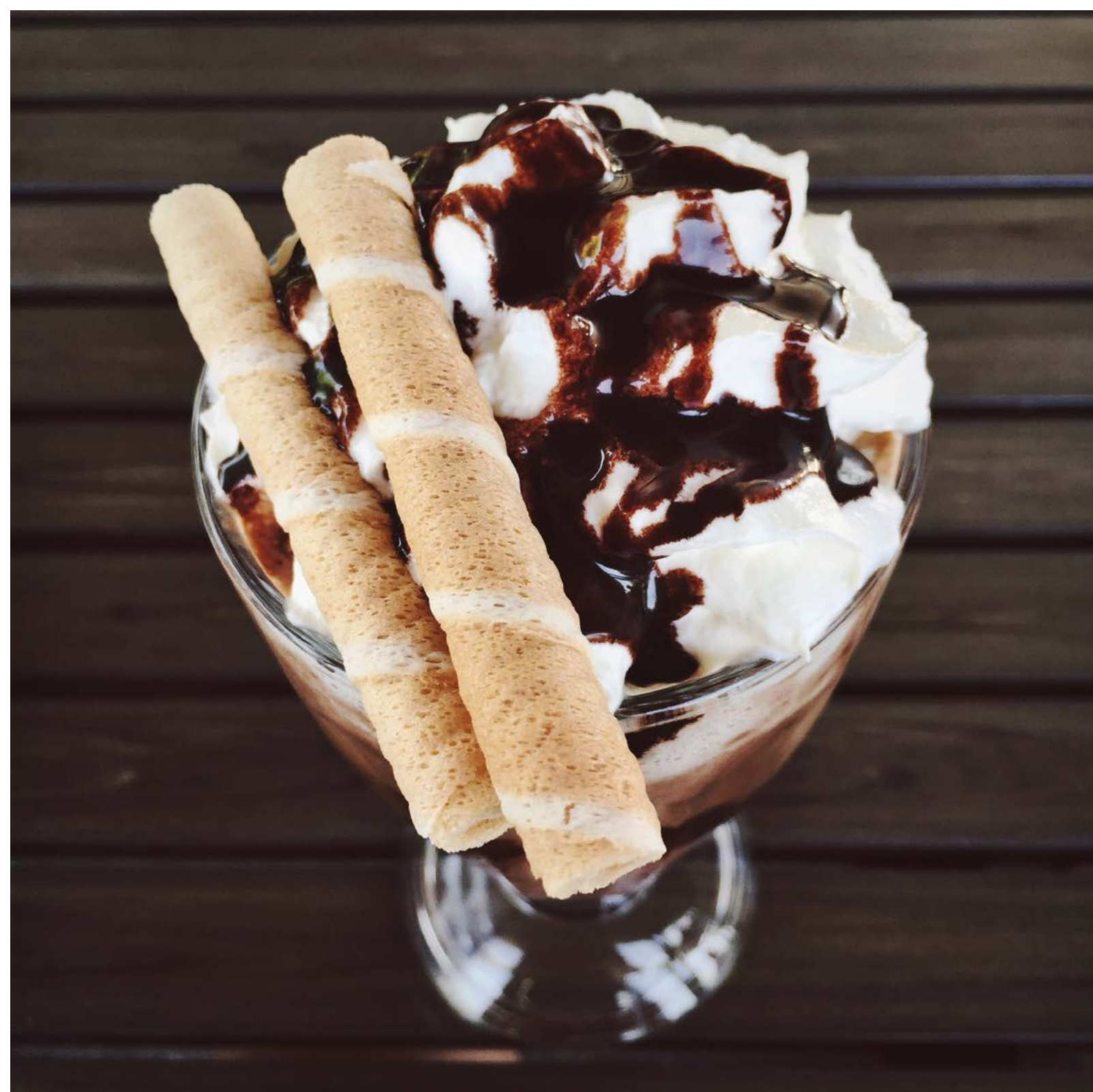
Cheese

* SELECTION OF LOCAL CHEESES

Welsh mature cheddar, Perl Wen (Brie type cheese) Perl Las (Welsh Blue type cheese) , with oatcakes, grapes, celery & chutney

**Or upgrade as an extra course with a glass of Port





Little People's Menu

Guests of this age may choose from either the menu below or smaller portions of the selected wedding breakfast.

STARTERS

Galia Melon with Seasonal Berries

Seasonal Homemade Soup

Garlic Ciabatta Bread Slices

MAIN COURSES

Duo of Sausages with Creamy Mash & Baked Beans

Homemade Fish Goujons, Chips & Seasonal Vegetables

Homemade Chicken Goujons, Chips & Seasonal Vegetables

Mini Beef Burgers in a Bap with Chips & Baked Beans

Margarita Pizza with Garden Salad

Spaghetti Bolognese & Grated Parmesan

DESSERTS

Selection of Ice Cream with Chocolate Sauce & Biscuit Wafer

* Under 2's eat for free



For the evening

These menus offer a variety of options for your evening celebrations which include 'live cooking', street food & grazing tables



* denotes upgrade



Hog roasts

This is the feast of all feasts which is carved in front of your guests with crispy golden crackling.

Spit roasted local Hog
Sage & onion Stuffing
Homemade Bramley Apple Sauce, Bread baps
Rosemary/sea salt roasted new potatoes Skinny Fries
Vegetarian options available

Street Food

Tortilla wraps
Pulled pork or Griddled Halloumi
Re-Fried Beans
New potatoes with crème fraîche and dill
Mexican bean salad
Guacamole
Soured cream
Tomato salsa
Quinoa, bulger wheat and cous cous
Shredded lettuce



*Grazing Station

RUSTIC CHEESE & HAM BOARD

A great way to finish off a meal allowing your guests to help themselves.
This can be served directly after the Wedding Breakfast, or later on as part of your evening buffet.

Cheese & Honey Roast Ham Table
Welsh Cheddar, Perl Las Brie, Perl Las Blue & Goats Cheese

Selection of Table Biscuits,
Warm French Stick,
Celery, Grapes, Figs,
Spiced Apple Chutney,
Red Onion Marmalade & Pickles
(Minimum 50 guests)

Theatre Cooking

'Live cooking' adds some drama to your evening with something different.

**Paella Station*

Chicken & chorizo, Seafood or Vegetable paella,
Green salad
Fennel, orange & red onion salad,
Pan rustico bread,
Patatas bravas,
Aioli and olives

Wood Fired Pizza

Prepared and cooked freshly in our traditional wood fired oven

* Please note we cook the pizza fresh and they are served over a 2 hour period allowing guests plenty of time and avoids queuing

**BBQ Grill*

Farmhouse Chipotle Pork Sausage
Smoked Baby Back Pork Ribs with Sticky BBQ Sauce
Ground fresh beef burgers
Piri Piri Chicken drumsticks
Halloumi & mixed pepper kebabs,
Quorn sausages,
Vegetable burgers

Served with farm house baps, French stick, celeriac remoulade, potato salad, coleslaw, tomatoes, red onion salad, dressed leaves



**Chip Shop supper*

Mini Battered Fish Fillets & Chips
Battered Sausage
Mushy Peas (v)
Chip Shop Curry Sauce (v)
Chip Shop Gravy (v)
Buttered Baps (v)
Mini Meat or Vegetable Pies

Late Night Snacks

Minimum of 20 guests

Dry cured back bacon baps
Traditional pork sausage baps
Quorn sausage baps
Sausage meat Scotch eggs each
Vegetarian Scotch eggs each

Port station £POA

Port station cheeses £POA

Pre-paid Bar tab min £500



Champagne Breakfast

To finish off your celebration with a final farewell

To start...

A glass of Champagne, mimosa or Bloody Mary, followed by:

Tea, Coffee, Toast and local preserves

Continental Breakfast

Selection of fruit juices, croissant, mixed meats & cheese, fruit platter, Greek style yoghurt with berry compote, Bircher museli & granola, toast, butter & preserves

Full Welsh Breakfast

1 traditional Welsh pork sausage or Quorn sausage,
2 dry cured back bacon rashers,
1/2 grilled tomato, buttered button mushrooms, 2 eggs - scrambled or fried,
baked beans, toast, butter & preserves
Vegetarian options are available

Why not invite friends and family to enjoy breakfast all together on your first morning of marriage - £24.95 each


Drinks Packages



House

One reception drink per person

House Sparkling
Bucks Fizz or Cordials

Soft Drinks:

Sparkling Elderflower & Orange Juice

Wedding Breakfast drinks

Half a bottle of House
White, Red or Rose Wine

Toast

A glass of House Sparkling per person



Indulgence

One reception drink per person

Selection of:

House Prosecco, Corona, Peroni or
Original Pimm's

Soft Drinks:

Sparkling Elderflower & Orange
Juice

Wedding Breakfast drinks

Half a bottle of White, Red or Rose
Wine from our Indulgence
selection of wines

Toast

A glass of House Prosecco per
person

..



Deluxe

One reception drink per person

Selection of:

House Champagne, Corona,
Peroni or Original Pimm's

Soft Drinks:

Sparkling Elderflower & Orange
Juice, traditional lemonade

Wedding Breakfast drinks

Half a bottle of White, Red or Rose
Wine from our Deluxe selection of
wines

Toast

A glass of House Champagne per
person

...



Wine List

Our wine list has been produced by our wine merchants and we hope you can find something to satisfy a wide range of palates and tastes. If you would like something bespoke, please feel free to talk to us and we will endeavour to source the same or very similar wine,

SPARKLING

House Sparkling
House Prosecco
House Champagne

WHITE WINES

HOUSE

Los Candiles Spain

INDULGENCE

Los Picos Sauvignon Blanc Reserva Chile
Pinot Grigio IGT Villa Albini Italy
Hutton Ridge Chenin Blanc S Africa

DELUXE

Obvio Patagonia Sauvignon Blanc Argentina
Lunaka Viognier Reserva Chile
St Marc Reserve Chardonnay France

RED WINES

HOUSE

Los Candiles Red Spain

INDULGENCE

Los Picos Merlot Reserva Chile
Los Picos Cabernet Sauvignon Chile

DELUXE

Obvio Patagonia Malbec Argentina
Oude Kaap Reserve Shiraz S.Africa
Marques de Caceres Excellens Cuvee
Especial Spain

ROSÉ WINES

HOUSE

Cal y Canto Rose Spain

INDULGENCE

Buffalo Ridge Zinfandel Rose USA
Pinot Grigio Rosato IGT Villa Albini Italy

DELUXE

Lou Rose Cotes de Provence France
Marques de Caceres Excellens Rose
Garnacha Spain

Please be aware wines may alter subject to availability

Reception Drinks

PIMP YOUR PROSECCO

Have a bit of fun and get your guests to spice up their own drinks.

Add to your pre-purchased House Sparkling, Prosecco or Champagne.

Items include:

Great range of fruit and Juices & premium cordials.

PIMM'S ROYALE -

Traditional Pimm's and fresh strawberries to add to your House Sparkling, Prosecco or Champagne (min 50 servings).

APEROL SPRITZ -

Aperol and fresh orange slices to add to your House Sparkling, Prosecco or Champagne (min 50 servings).



Bottled Beers, Lager & Ciders

VINTAGE FRENCH BATH

Perfect to enhance your reception drinks, or to welcome your evening guests. Served in a lovely ice filled vintage bath of (24 bottles)

A selection of:

- Peroni (330)
- Corona (330ml)
- Doom Bar (500ml)
- Bulmer's Original (500ml)
- Rekorderlig Strawberry & Lime (500ml)

Please be aware products may vary subject to availability.

Wedding Breakfast



ORANGE, APPLE OR CRANBERRY JUICE

Jugs (1ltr) on the table.
Minimum order of 1 Jug per juice selected, per table.

ORANGE OR BLACKCURRANT SQUASH

Jugs (2 ltr) on the table.
Minimum order of 1 Jug per juice selected, per table.

TOAST DRINK UPGRADE

Upgrade to our House Champagne for your toast drink.
All guests must be catered for.



Soft Drinks



KILNER JARS (8hr)

Great way to ensure that soft drinks are available to your guests all day.

Kiwi, Mint & Strawberry Water Infusion
Strawberry, Cucumber & Lime Water Infusion
Black Forrest Fruits Water Infusion
Orange, Apple or Cranberry Juice
Still Traditional Lemonade

SOFT DRINK BUNDLES

Perfect to add to your reception drinks.

Served in buckets of 24

J20 Orange & Passion Fruit or
Apple & Raspberry



Your Perfect Country Wedding

Peterstone Court, Llanhamlach, Brecon, Powys, LD3 7YB
T: 01874 665387
W: www.Peterstone-Court.com
E: weddings@peterstone-court.com

WEDDINGS - RESTAURANT – ROOMS – SPA