



Peterstone
COURT

EXCLUSIVE
Country house
WEDDINGS

*Our Food
Options*



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, advise 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, we offer the quite unusual option of two dishes from each of the courses for your guests. All chef asks is a pre -order with names 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.

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Canapés

Selection of three £6.50 per person
Additional canapés £2.50 per person

Chorizo sausage rolls, tomato & basil salsa

Honey glazed sausages with prosciutto

Thai pork appetizer

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

Smooth chicken liver parfait, brioche, beetroot gel, sage

Mini fish & chips, pea mayo

Pulled Pork sliders, BBQ sauce, cucumber pickle

Deep Fried King Prawns

Thai fishcakes, chilli jam

Mini burgers & Hafod cheddar with homemade tomato ketchup

Chicken satay, peanut dipping sauce

Smoked salmon cones

Cockle popcorn

Salt and pepper squid with aioli

Hummus & caramelised onion crostini

Quails Eggs with Celery Salt

Bocconcini, blush tomato & basil skewers

Leek and Potato tortilla

Deep Fried Mushrooms Garlic Dip

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

Deep fried halloumi with red pepper dip



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

Our wedding collections are inclusive of food and drink from the traditional options - any upgrades would be charged accordingly

Should you be interested in Venue Hire only this enables a completely bespoke approach in regard to food and drink





Traditional Dining Options

A menu choice of two starter, two mains and two desserts is offered to your guests at no extra cost

Please note all our collections food options are based on these menus



Starters

Leek and potato soup with truffle oil, croutons

Fresh minted pea soup with crème fraîche

Creamed celeriac 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

Tomato Bruschetta with Chimichurri

UPGRADE YOUR STARTERS + 1.50

Baked Goats cheese crouton, confit leeks, Salad leaves, red wine dressing

Deep fried aubergine chips with walnuts, coriander and molasses

Baked spiced lamb filo parcels, aromatic tabbouleh and apricot chutney

Tempura vegetables with vegan garlic mayonnaise

Deep fried mushrooms with garlic dip



+ 2.00

Prawn cocktail with little gems, cucumber and bloody Mary dressing

Spicy Thai fishcakes with Asian style coleslaw

Coronation chicken with shredded mange tout

Welsh blue cheese 'Panacotta' heritage beetroot and caramelised walnuts

+ 3.00

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

+ 4.00

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

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

Welsh Charcutier mixed artisan meat sharing board, Chutney and pickles

Lobster mac and cheese

Home oak smoked duck salad with balsamic dressing and strawberries

EXTRA SORBET COURSE

The perfect palate cleanser - from 3.00 per person

Lemon, Lime, Orange, Blackcurrant, G&T
Champagne





Mains

Chicken breast Cider braised potato fondant, balsamic shallots, wild mushroom and Pancetta sauce

Confit duck leg Salt baked celeriac purée, braised red cabbage, roast parsnips, Duck jus

Fillets of sea bass with orzo pasta, Chorizo, Mediterranean vegetables & pesto

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

Our famous 12-hour braised Lamb shoulder & Creamed mashed potatoes and rosemary jus

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

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

Chicken supreme with a mushroom and braised leek sauce on rosemary roasted potatoes

Escalope of salmon, potato, and leek cake with a Mussel and laverbread sauce

Roast turkey with, sausage, stuffing, and roast potatoes

UPGRADE YOUR MAIN COURSE

+3

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

Daube of Beef Bourguignon horseradish mashed potatoes, confit carrots

+4

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

+5

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

Braised beef cheeks dauphinoise potatoes and red wine sauce

+7

Slow cooked Jack Daniel Beef Ribs, grilled sweet corn, soft polenta

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





Vegetarian & Vegan

Tian of Mediterranean vegetables Chargrilled halloumi and a red pepper coulis

Wild mushroom risotto cake and roast vegetable ratatouille

Aubergine and buffalo mozzarella moussaka with marinated artichoke and wilted spinach

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

Mixed bean and lentil cassoulet with fresh spinach and gremolata crumb topping

UPGRADE YOUR MAIN COURSE

Roasted stuffed butternut squash on butter bean and truffle puree + 2

Mushroom and spinach pithivier red wine sauce + 2

Our Plant Based Five Course Menu

Nibble

Baba ghanoush, beetroot hummus and Kalamata olives on the tables with flatbread

Starter

Smoky grilled Tempeh with cucumber and mint yoghurt

Roast aubergine with pomegranate molasses, walnut and coriander pesto,

Pomegranate seeds

A salad of rocket, onion and roast squash, toasted almonds and quinoa

Little cups of roast tomato soup with basil oil

Main

Braised rissoles with black beans, butternut squash, roast garlic,

roast red pepper and chilli sauce

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

Tabbouleh with pistachios

Roast baby potatoes with garlic rosemary and thyme

Fattoush Salad

Summer peas, asparagus and purple sprouting broccoli with garlic and fresh herb oil and hazelnuts

Dressed organic green leaves

Dessert

Knickerbocker glory served with coffee and chocolate cherry cake



Desserts

With desserts to die for choose two from the following, or why not build your own sharing board

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 double cream

Warm Gooey Chocolate Brownie with Vanilla Ice Cream

UPGRADE YOUR DESSERTS + 2

Choux bun with praline cream and toffee sauce

Apple and rosemary tarte Tatin with calvados ice cream

Crème brûlée with chocolate Florentines

Pear & Almond Tart with Vanilla Custard

Rich Chocolate Orange Torte with Orange Sorbet

Individual baked Bakewell Tart with Vanilla Ice Cream



CHOOSE ONE OF THE FOLLOWING SELECTIONS OF 3 DESSERTS FOR THE ULTIMATE SWEET TREAT additional; + 3 per person

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 brulee

SELECTION OF LOCAL CHEESES

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

Or indulge with a glass of Port

FEED YOUR SUPPLIERS

Packed Lunch

Two Course Lunch

Afternoon tea By day -

Please ask for further information



Little People’s Menu

Aged 2-12 years
Under 2 years – eat free.

Galia Melon with Seasonal Berries

Toasted Cheesy Garlic Ciabatta

Seasonal Homemade Soup

Mini Adult Main

Duo of Sausages with creamy mash & baked beans

Homemade fish goujons, chips & seasonal vegetables

Homemade Chicken Goujons, chips & seasonal vegetable

Margarita Pizza with Garden Salad

Mini Adult Dessert

Selection of Ice Cream with chocolate sauce & biscuit wafer

Milk & Cookies

Fruit Skewers

Flute of Rose Lemonade

Children aged 13-17 Years charged at adult price.



Informal Choices by Day and Night

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

Ultimate Carvery Buffet Feast by day

Select 2 mains for your feast!

- Roast rib of beef
- Honey roast ham
- Cold roast turkey
- Dressed salmon.
- Seafood platter
- Coronation chicken
- King prawns
- Smoked salmon
- Dressed crab (in season)



Select 4 accompanying salads for your feast!

Rainbow salad, tabbouleh, coleslaw, new potato salad, tomato panzanella, Greek salad, fennel and orange, sweet potato lentil and cous cous and pesto dressing, green salad, broccoli and lemon dressing, Mexican bean salad, tomato and red onion salad

Selection one potato dish for your feast!

Hassel back potatoes, minted potatoes, garlic and rosemary potatoes, potato wedges, jacket potatoes, sweet potato wedges

All served with garlic bread and crusty Alex Gooch sour dough.

Select 2 Desserts from our house menu for your feast!



Hot Buffet Feast by day

Select 2 mains for your feast!

- Welsh lamb Ragu
- Chicken and mushroom fricassee
- Beef lasagne
- Braised pork ribs
- Beef bourguignon
- Luxury fish pie
- Smoked haddock fish cakes with lemon sauce
- Chicken or seafood Paella
- Welsh cider pork casserole
- Roast lemon chicken
- Shepherd's pie
- Lamb tagine
- Sweet potato and courgette lasagne
- Aubergine and mozzarella moussaka
- Mixed bean cassoulet
- Mushroom and spinach wellington



Select 4 accompanying dishes for your feast!

Hassel back potatoes, minted potatoes, garlic and rosemary potatoes, potato wedges, jacket potatoes, sweet potato wedges, braised rice, ratatouille, lemon green beans, roasted honey root vegetables, green salad, macaroni cheese, broccoli and almonds

All served with garlic bread and crusty Alex Gooch sour dough.

Select 2 desserts from our house menu for your feast!

Ultimate Curry feast

By day or night

Select 2 mains for your feast!

- Chicken korma
- Lamb Rogan josh
- Beef madras
- Cashew and coconut prawn
- Chicken jalfrezi
- Cauliflower and lentil
- Chicken biryani
- Sweet potato curry
- West Indian spiced aubergine
- Paneer korma

All served with

Pilau rice, mini samosas, potato wedges, poppadum's, naan bread, minted yoghurt, and mango chutney

Ultimate feast by day additionally includes:

A selection of 2 Desserts from our house menu for your feast!



BBQ Grill

By day or night

- 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

Ultimate feast by day additionally includes:

A selection of 4 accompanying dishes for your feast!

Hassle back potatoes, minted potatoes, garlic and rosemary potatoes, potato wedges, jacket potatoes, sweet potato wedges, braised rice, ratatouille, lemon green beans, roasted honey root vegetables, green salad, macaroni cheese, broccoli, and almonds

All served with

Garlic bread and crusty Alex Gooch sour dough.

Select 2 desserts from our house menu for your feast!



Ultimate Street Food

By day or Night

Select 2 mains for your feast!

- Barbequed Pulled pork
- Griddled Halloumi
- Pulled Jack fruit
- Garlic mushrooms
- Beef chilli and rice
- Mexican shredded chicken
- Deep fried butterflied prawns
- Spicy chicken wings
- Mac n cheese

All served with:

- Tortilla wraps and pitta bread
- New potatoes with crème fraiche and dill
- Mexican bean salad
- Soured cream
- tabbouleh
- cous cous salad
- Shredded lettuce

Ultimate street food feast by day additionally includes:

Select 2 desserts from our house menu for your feast!



Spit Fired Hog Roast

By day

By night (min 70)

Guest numbers under 70 (roast pork joints)

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
- Coleslaw
- Skinny Fries
- *Vegetarian options available

By day additionally includes:

A selection of 4 accompanying dishes for your feast!

Hassel back potatoes, minted potatoes, garlic and rosemary potatoes, potato wedges, jacket potatoes, sweet potato wedges, braised rice, ratatouille, lemon green beans, roasted honey root vegetables, green salad, macaroni cheese, broccoli and almonds

Select 2 desserts from our house menu for your feast!





Wood Fired Pizza

By Day or Night

Selection 3 for your feast!

Pepperoni, margherita, four cheese, seafood, mushroom and garlic, pepper + courgette and hummus, Goats cheese and caramelised red onion, Italian sausage, or your own personnel favourites.

Ultimate feast by day additionally includes:

A selection of 4 accompanying dishes for your feast!

Hassel back potatoes, minted potatoes, garlic and rosemary potatoes, potato wedges, jacket potatoes, sweet potato wedges, braised rice, ratatouille, lemon green beans, roasted honey root vegetables, green salad, macaroni cheese, broccoli and almonds

All served with garlic flat breads

Select 2 desserts from our house menu for your feast!

Best of British – Pie & Mash

By Day

Steak and Ale, Fenni and Cauliflower, Chicken and Mushroom

Served with buttery mash, minted peas & gravy,

Select 2 desserts from our house menu for your feast!



Paella Station

By day or Night

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

Ultimate feast by day additionally includes:

- A Selection of 2 Desserts from our house menu for your feast!





Grazing Station

By Day or Night

RUSTIC CHEESE & HAM BOARD

Cheese & Honey Roast Ham Table, curried sausage and meats

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)

The grazing station by day additionally includes:

A selection of 4 accompanying dishes for your feast!

Hassle back potatoes, minted potatoes, garlic and rosemary potatoes, potato wedges, jacket potatoes, sweet potato wedges, braised rice, ratatouille, lemon green beans, roasted honey root vegetables, green salad, macaroni cheese, broccoli and almonds

All served with garlic bread and crusty Alex Gooch sour dough.

Select 2 desserts from our house menu for your feast!





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Please take a look at the tariff cards for upto date prices of all food packages
and bespoke options

All wedding collections have individual tariff cards