



Peterstone

COURT

Food

MENUS



Canapés



Meat

- 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, Pear chutney
- Pulled pork sliders, BBQ sauce, cucumber pickle
- Mini burgers & Hafod cheddar with homemade tomato ketchup
- Chicken satay, peanut dipping sauce

Fish

- Mini fish & chips, pea mayo
- Deep-fried tempura king prawns
- Thai fishcakes, chilli jam
- Smoked salmon cones
- Cockle popcorn
- Salt and pepper squid with aioli

Vegetarian

- 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

House Menu Choices



Fresh seasonal homemade Soup - Your choice
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
Saute mushroom & garlic bruschetta - crisp leeks
Baked goats cheese crouton, confit leeks, salad leaves, red wine dressing
Prawn cocktail with little gems, cucumber and bloody Mary dressing
Spicy Thai fishcakes with Asian-style coleslaw

Chicken breast cider potato fondant, balsamic shallots, wild mushroom, and Pancetta sauce
Slow-cooked aged roast beef Yorkshire pudding, roasted root vegetables, rich beef gravy
Our famous 12-hour braised Lamb shoulder creamed mashed potatoes and rosemary jus
Rack of pork braised red cabbage, champ mashed potatoes, farmhouse cider & thyme jus
Escalope of salmon, Provencal oven roast vegetables, potato rosti, red pepper & pesto dressing

Individual fruit pavlova with double 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



Vegetarian & Vegan choices - available within the House Menu

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
Roasted stuffed butternut squash on butter bean and truffle puree
Mushroom and spinach pithivier red wine sauce



Starter Upgrades

Crispy 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
Coronation chicken with shredded mange tout
Welsh blue cheese 'Panacotta' heritage beetroot and caramelised walnuts
Fresh local asparagus with rocket and shaved Parmesan or hollandaise (seasonal)
Home oak-smoked salmon - warm new Potato, chive and crème fraiche salad
Home-cured salmon 'Gravadlax' with cucumber and dill crème fraiche
Home oak smoked duck salad with balsamic dressing and strawberries
Heritage tomato bruschetta with chimichurri

Main Course Upgrades

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

Slow-cooked blade of beef horseradish mashed potatoes, confit carrots

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

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

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

Rack of Welsh lamb Dijon & herb crust, spiced red cabbage, parsnip dauphinoise lamb jus

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

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



Dessert Upgrades

Choux bun with praline cream and toffee sauce

Apple and rosemary tarte Tatin with calvados ice cream

Creme Brule with white chocolate cookies

Chocolate nemesis

Rich Chocolate Orange Torte with Orange Sorbet

Individual baked Bakewell Tart with Vanilla Ice Cream

*The house all inclusive

A great value menu which includes drinks & evening food

Drinks

Per adult

Reception: 2 sparkling flutes or 2 bottled beers

Meal: half bottle wine from house collection

Toast: Glass of Prosecco

Sharing board starters

(choose one from the following)

Ploughmans platter

Artisan meats board

Welsh cheese board

Main Courses

(choose one from the following)

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

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

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

Rack of pork braised red cabbage, champ mashed potatoes, farmhouse cider & thyme jus

Escalope of salmon, Provencal oven roast vegetables, potato rosti, red pepper & pesto dressing

Desserts & Puddings

(choose one from the following)

Glazed lemon tart with raspberry sorbet

White chocolate and mascarpone cheesecake with seasonal fruit topping

Sticky toffee pudding with caramel sauce and thick double cream

warm gooey chocolate brownie with vanilla ice cream

Evening Snack

(choose one from the following)

Wood fired pizza

Sausage baps

Bacon baps

**On certain dates minimum numbers will apply*

Grazing Starter Upgrade

A nice informal & social option served on boards for each table - Guests can tuck in and help themselves



Welsh Cheese Board

Welsh cheddar, Perl Las brie, Perl Las blue & goats cheese selection of table biscuits, warm French stick, Alex Gooch sourdough, celery, grapes, figs, spiced apple chutney, red onion marmalade & pickles

Artisan Meats Board

Selection of local and continental smoked and cured meats & sausage, cornichons, olives, artichokes, roasted peppers, Alex Gooch Sourdough & bread sticks

Ploughman's Platter

Scotch eggs, pork pie, sausage roll, cheeses, pate, Alex Gooch breads, chutneys and pickles





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

Informal wedding breakfasts and evening options

Don't fancy three courses? if so, the following few pages may interest you.
Our delicious informal style menus add a festival feel to any event!

Alternative plated choice for those with dietary requirements



Our BBQ menu allows you to choose a delicious range of mains & salads which we serve on wooden boards to your tables for guests to help themselves.



BBQ

By day or night

Main Course

Please choose three from the following:

- 12hr slow roasted shoulder of lamb & salsa verde (£2.50)
- Garlic, lemon & thyme flat iron chicken
- Ground fresh steak burgers - Richards Crickhowell, gherkins & relish
- Charred vegetable kebabs & feta crumble
- 10-hour pit braised blade of beef & romesco Sauce (£2.50)
- Richards of Crickhowell - • Farmhouse Chipotle Pork Sausage
- BBQ Sticky Baby Back Ribs
- Grilled Halloumi & Pesto
- BBQ Sweetcorn & Lemon & Herb Butter
- Hot Smoked Pork Belly
- Garlic King Prawns (£2.50)

Salads

Please choose three from the following:

- Skinny Fries
- House Coleslaw
- Soured Cream & Chive New Potato Salad
- Four-cheese mac and cheese
- Baked potato wrapped in foil
- Elotes - Mexican-style roasted sweetcorn
- Bocconcino caprese salad
- Slow-cooker baked beans
- Balsamic grilled veggies



Ultimate Street Food



Select two from the following

By Night

Barbequed Pulled pork
Griddled Halloumi
Crunchy Buttermilk Chicken
Salt & Pepper Squid
Firecracker Shrimp
10hr Pulled Pit Braised Beef (£2.50)
Dirty Dogs
Tempura Vegetables

All served with

Tortilla wraps, Pitta bread, Baps or Hot Dog Rolls
New potatoes with crème fraiche and dill
Mexican bean salad
Soured cream
Cous cous salad
House Coleslaw
Shredded lettuce
Re-fried Beans

Spit Fired Hog Roast



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.

By Night

Spit roasted local Hog
Sage & onion Stuffing
Homemade Bramley Apple Sauce
Crackling
Bread baps
*Vegetarian options available

By Day: choose 4 of the accompanying sides

Skinny Fries
House Coleslaw
Soured Cream & Chive New Potato Salad
Four-cheese mac and cheese
Baked potato wrapped in foil
Elotes - Mexican-style roasted sweetcorn
Bocconcino caprese salad
Slow-cooker baked beans
Balsamic grilled veggies



Wood Fired Pizza

By Day or Night

hand stretched, home-made, on site in
our own oven



Select your 3 favourites from:

- Pepperoni
- Margherita
- Four cheese
- Hawaiian
- Mushroom and garlic
- Artichoke, red onion, spinach
- Goats cheese and caramelised red onion with rosemary

Includes French Fries

By day additionally includes:

Coleslaw

Garlic Flatbread

Caesar Salad

Tomato, Red onion and basil salad

Paella Station



Our paella is, quite simply, a show stopper.

Cooked in large, authentic, sizzling Spanish pans

Chicken & chorizo, Seafood or
Vegetable paella,

Green salad
Pan rustico bread,
Patatas bravas,
Aioli and olives

