



Peterstone

COURT

Food & Drink

PRICING 2024

Food and Drink

House Menu	£65.00
House Menu + 3 canapes	£66.00
*House all inclusive	£110.00
Sharing Boards + House Main + Dessert + Tea & Coffee Drinks + Evening Food	
Additional Canapes - each	£3.00
Children's Menu - From	£26.50
Grazing Station Starters	+£4.50
House Starter upgrade	+£4.50
House Main Course upgrade	+£7.70
House Dessert upgrade	+£3.30
Trio Dessert upgrade	+£6.60
Sorbet Course	+£4.50
Fish Course	+£8.80

Informal by Day & Evening Food Options

Wood Fired Pizza station	*Day/Eve
Hog Roast (min 80)	£27/£17
BBQ Grill (max 100)	£33/£25
Street Food	£38/£27
Giant Paella Station (max 70)	£27/£20

Feed your suppliers

Packed Lunch	£22.00
2 Course Lunch	£31.00

Little People's Menu

Aged 2-12 years	£27.00
Under 2 years	FOC

Non-Alcoholic Kilner Jars (8 Litres)

Apple, elderflower & mint sparkle	£27.00
Old-Fashioned Pink Lemonade.00	£29.00
Forest Fruits Water Infusion	£27.00
Fruit Squash	£5.50

**Drink Stations - 2 glasses per person****Gin Stations:**

Gordons/Gordons Pink	£13.50
Whitley Neill Gin	£14.50
Brecon Gin	£14.50

Cocktail Stations 2 glasses per person

Peterstone Cwtch	£14.25
Beacons Sunrise	£15.70
Pen-Y-Fan	£18.50

**Mocktail Stations**

Beacons Sunrise	£7.60
Raspberry Mint Limeade	£8.50
Strawberry Colada	£9.25

Seasonal drinks receptions

Mulled Wine	£6.00
Mulled Cider	£6.00
The Original Pimm's NO.1	£6.60
Winter Pimm's NO.1	£6.60
Mojito	£10.00
Aperol Spritz	£10.00
Pink Gin Spritz	£9.40
Sangria	£6.60



**Minimum numbers apply on certain dates*

Ice Buckets - 8 Bottles

Budweiser-330ml	£36.00
Peroni or Corona-330ml	£48.00
Old Mout or Kopparberg Cider -500ml	£55.00

Vintage French Bath - 40 Bottles

Budweiser-330ml	£185.00
Peroni or Corona-330ml	£195.00
Old Mout or Kopparberg Cider -500ml	£330.00

Little People Buckets - 8 Bottles

Coke or Lemonade 200ml	£25.00
Fanta 330ml	£25.00
J20	£29.50
Deluxe Hot Chocolate Station	£5.00
Boozy Hot Chocolate - Added shot of Merlyn	+£5.00
Open Bar Tab	Your Preference

Corkage:

Table wine - 70cl	£23.00
Prosecco/ Sparkling Wine-70cl	£27.00
Champagne-70cl	£33.00
Alcohol Wedding Favours	£4.55



Drink collections

House	£33.00
Indulgence	£36.50
Deluxe	£44.00

Wines by the bottle

Whites

Los Picos Sauvignon Blanc Reserva Chile	£25.00
Pinot Grigio IGT Via Albini Italy	£27.00
St Marc Reserve Chardonnay France	£31.00
Saint Chinian Blanc Petit Paradis	£33.00
Albarino Torre La Moreira Italy	£37.00
Picpoul De Pinet Domaine Del Sol France	£33.00



Rose

Buffalo Ridge Zinfandel Rose	£27.00
MC Excellens Rose Garnacha	£34.00
Lou Rose Cotes de Provence	£38.00



Reds

Los Picos Merlot Reserva Chile	£25.00
Hutton Ridge Shiraz Cinsaut South Africa	£28.50
Montepulciano D`Abr Rosso DOC Caleo	£28.00
Familia Gascon Malbec Argentina	£33.00
Borgo Del Mandorlo Rosso Appassimento Italy	£37.00
MC Excellens Cuvee Especial Crianza Spain	£36.00



Sparkling & Champagne

Prosecco Spumante doc Borgo Alato	£35.00
Didier Chopin Brut	£48.00
Perard Brut Rose Grand Cru Champagne	£60.00
Charles Lafitte Rose Brut	£60.00
Laurent Perrier La Cuvee Brut	£84.00
Bollinger Special Cuvee	£110.00
Laurent Perrier Rose	£112.00



Menu

Starter
Garden Salad with Fresh Vegetables and a Choice of
Homemade Salad Dressings

Main
Roast Beef with Yorkshire Puddings
Potatoes and Fresh Vegetables

Dessert
Sticky Toffee Pudding with Butterscotch Sauce
and locally made Ice Cream
or
Chocolate Brownie with Local Fresh Berries

