



*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
- Crispy 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

Crème Brûlée 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 option 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

*\*Subject to minimum numbers on certain dates*

## Grazing Starter Upgrade

A nice informal & social option served on boards for each table



### 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

**\*\*Minimum numbers apply on certain dates**



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
- Bocconcini caprese salad
- Slow-cooker baked beans
- Balsamic grilled veggies



## Ultimate Street Food



Select two from the following

### **By Day or 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 By Day or Night



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

