

Enster Sunday Lunch



WHILE YOU WAIT

Bloody Mary - Tomato Juice, Vodka, Celery, Worcestershire Sauce £5.50

Alex Gooch Sourdough - Netherend Farm Butter, Olive Oil, Balsamic £4.50

Antipasti Olives - Mixed Olives in Extra Virgin Olive Oil, Capers, Garlic, Rosemary & Parsley £4.50

STARTERS

Cream of Broccoli & Perl Las Soup - Wild Garlic Pesto

Rustic Game Terrine - Apricot Chutney, Sourdough

Creamy Cockles & Laver Bread - Toasted Crouton, Crispy Bacon Crumbs

Welsh Goat's Cheese Crouton - Confit Leeks, Chicory, Candied Walnut

MAINS

New Season Roasted Leg of Welsh Lamb

Traditional Roasted Beef

Roasted Turkey Breast - Stuffing, Pigs in Blanket

Oven Baked Fillet of Salmon - Jersey Royals, Wild Garlic Butter

Mushroom & Spinach Pithivier - Red Wine Sauce

Served with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding

DESSERTS

Chocolate Egg Baked Tart - Crème Fraiche Whipped Cream

Vanilla Panna Cotta - Rhubarb Jelly, Ginger Crumb

Sticky Toffee Pudding - Butterscotch Sauce, Coffee Cream Ice-Cream

Cheeseboard +3 Supplement - Perl Las, Perl Wen, Caerphilly, Grapes, Celery, Quince

Trio of Ice Creams - Apple & Blackberry Crumble, Chocolate, Strawberry



TO FINISH

Specialty Tea £3.75

Jasmine Pearls, Darjeeling Earl Grey Peppermint, Chamomile, Lychee & Rose House Coffee £2.50

Served with Homemade Chocolate Truffles £4.50

A TASTE INN WALES

Supporters of Local Suppliers

F E RICHARDS OF CRICKHOWELL MEAT & GAME

BRECON MILK EGGS & DAIRY

P J JONES - ABERGAVENNY FRUITS & VEGETABLES

CASTELL HOWELL – LLANELLI WELSH PRODUCTS SPECIALIST LLANFAES DAIRY - BRECON ICE CREAM

> SNOWDENS - CARDIFF FISH & SHELLFISH

What's on at Peterstone

LUNCH WITH FRIENDS

Two Courses

£17.50

Monday - Saturday Served 12pm - 3pm

SPRING FLOWER WORKSHOP

Salurday 8Th April

11:30am - 1pm

£35.00 pp

Hosted by Queens Florist

Inffodils & 1) aughreams

Discover the secrets of our Spa Spring Time Spa Day Offer

Faster AT PETERSTONE

Sunday 9th April Lunch Served 12pm - 5pm