

Whats on this Christmas

Festive Party Night- Saturday 9th December.

You are warmly welcomed to our highly anticipated annual Christmas party
Dress to impress for an unmissable evening of glamour, fun and festive frivolity.
£45 per person



Sunday Lunch with Santa - 3rd & 10th December

Santa's Coming to Peterstone Court

Adults £30 three Courses
Children aged 3-12 - £17.00 two-course menu
& visit to Santa
Under 2 - food & visit to Santa £6.00



Festive Menu: Booking only : Lunch & Evening

Lunch two course £25 | three course £30
Evening two course £30 | three course £37

For further information & bookings see the website or call

T: 01874 665387
info@peterstone-court.com
www.peterstone-court.com

New Year's Eve

Join us for our exclusive and glamorous New Year's Eve event.
Enjoy a fabulous 5-course dinner followed by Fizz and fireworks at midnight with dancing till the early hours of 2024 with our house DJ.

Adults - £95.00 per person
See the website for overnight options



Sunday lunch with Carols - 17th December

Featuring Special Guests - Brecon Community Choir - Alive & Kickin'

Adults £30 - Three Course
Children age 3-12 - £15.00 - Two Course



Festive Afternoon Teas - 3 pm - 5:30 pm

Take a couple of hours out to just stop, relax, and share an indulgent moment.

Traditional Festive High Afternoon Tea - £26.00 per person - Minimum 2 people

Vegetarian Festive High Afternoon Tea - £25.00 per person - Minimum 2 people



Peterstone
COURT



2023

Sunday Lunch with Santa Menu

Cream of leek and potato soup
Crème fraiche. sourdough croutons

Braised ham hock terrine
Griddled sourdough & Piccalilli

Garlic creamed mushroom
Saute mushrooms with shallot, garlic creme fraiche
and sourdough bruschetta



Roast Welsh turkey
Sausage meat stuffing, pigs in blankets, cranberry
sauce, duck fat roast potatoes, gravy

Overnight slow Roast silverside of beef,
Yorkshire pudding, duck fat roasties

Crisp pork belly,
Colcannon mash potato, savoy cabbage & bacon

Hake steak herb crust
With leek mash and lemon and dill butter sauce

Parsnip tarte Tatin
Red onion and port gravy



Black forest gâteau
Fresh whipped cream and brandied cherries

Lemon meringue roulade
limoncello syrup

Aged Christmas Pudding
Brandy sauce

Festive Menu

Cream of leek and potato soup
Crème fraiche. sourdough croutons

Thai fishcakes
Asian slaw, red chilli jam

Confit chicken and fennel terrine
Festive chutney

Garlic creamed mushroom
Saute mushrooms with shallot, garlic creme
fraiche and sourdough bruschetta



Roast Welsh turkey
Sausage meat stuffing, pigs in blankets, cranberry
sauce, duck fat roast potatoes, gravy

Breast of Local boneless Pheasant
Confit leg stuffing, wrapped in bacon with braised
red cabbage and game jus

Hake steak
With a lemon and herb butter sauce

Parsnip tarte Tatin
Red onion and port gravy

Sirloin steak with bearnaise sauce (£10 supplement
(cooked medium or well)



Black forest gâteau
Fresh whipped cream and brandied cherries

Lemon meringue roulade
limoncello syrup

Aged Christmas Pudding
Brandy sauce

Festive ice cream sundae

New Year's Eve Menu

On arrival

Prosecco cocktail reception
Bar nibbles



Hot smoked salmon
Celeriac remoulade

Ham hock terrine
Piccalilli and griddled sourdough

Goats cheese bonbons
Beetroot salad and chimichurri

Wild mushroom Vincisgrassi
Truffle sauce & fresh Parmesan



Breast of Local boneless Pheasant
Confit leg stuffing, wrapped in bacon with braised
red cabbage and game jus

Hake steak
Seafood bouillabaisse sauce

Roasted butternut squash Wellington
cranberry, mushrooms & spinach - blue cheese sauce

Fillet steak wellington
Creamed spinach & Madeira jus



Baked Alaska
Boozy cherries

Sticky toffee pudding
Butterscotch sauce & Creme Fraiche

Trio of chocolate desserts

Welsh cheese and biscuits