

# **DEEP FRIED WHITEBAIT 5**

Garlic Mayonnaise

#### **ANTIPASTI OLIVES 5**

Mixed Olives in Extra Virgin Olive Oil with Capers, Garlic, Rosemary & Parsley

#### **STARTERS**

#### **BUTTER BEAN & HOMEMADE BASIL PESTO SOUP**

Alex Gooch Sourdough

#### PETERSTONE PRAWN COCKTAIL

Baby Gem, Tomato, Cucumber & Marie Rose Sauce

#### HAM HOCK TERRINE

House Piccalilli, Sourdough

#### MAINS

#### ROASTS

# TRADITIONAL ROASTED BEEF ROASTED LEG OF LAMB

# CRISPY SKIN OVEN ROASTED CHICKEN BREAST SUPREME ROASTED BUTTERNUT SQUASH WELLINGTON

### **SERVED WITH**

Served with a selection of seasonal vegetables, roasted potatoes, Yorkshire pudding.

# TRADITIONAL HOMEMADE FISH PIE

Cod, Salmon & Haddock in a Rich White Wine Cream Sauce Cheesy Creamed Potatoes Topping

# **DESSERT**

# APPLE, BLACKBERRY & PLUM CRUMBLE

Crème Anglaise

#### STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

# BELGIAN CHOCOLATE BROWNIE

Chocolate Sauce, Raspberry Sorbet

#### **VANILLA BAKED RICE PUDDING**

**BLACK BEANS & CHILLI RISSOLES** 

Rustic Tomato Sauce, Parmesan

Saffron & White Wine Poached Pear

# CHEESEBOARD SELECTION +3

Perl Las, Perl Wen, Organic Hafod Crackers, Grapes & Celery

# LLANFAES DAIRY ICE CREAM

Vanilla, Strawberry, Chocolate

# **AFFOGATO**

A Scoop of Vanilla Ice Cream Topped with a Shot of Espresso

1 COURSE £19 | 2 COURSE £24.50 | 3 COURSE £29.95



### TO FINISH

#### SPECIALITY TEA 3.75

Jasmine Pearls, Darjeeling Earl Grey, Peppermint, Chamomile. Lychee & Rose

#### PORT 4

Taylor's – Late Bottle Vintage Port



#### **LIQUEUR COFFEE 9**

'Add your favourite tipple' Penderyn Whisky, Barti Rum Merlyn Welsh Cream

#### **DESSERT WINE 8.5**

Hermanos Torrontes, Argentina, 2016, 125ml

#### PETERSTONE COURT

'Supporters of Local Suppliers'

#### F E RICHARDS OF CRICKHOWELL

Meat & Game

ALEX JONES - ABERGAVENNY

Fruits & Vegetables

CASTELL HOWELL - LLANELLI

Welsh Products Specialist

#### **BRECON MILK**

Eggs & Dairy

LLANFAES DAIRY - BRECON

Ice Cream

SNOWDENS - CARDIFF

Fish & Shellfish

### WHATS ON AT PETERSTONE

#### STEAK NIGHT

Every Wednesday Evening. Just £20 per person

# LUNCH WITH FRIENDS

2 Courses – Just £17.50 per person

# FOR ONE NIGHT ONLY - CHRISTMAS PARTY NIGHT

Saturday 9<sup>th</sup> December. 3 Course Dinner & Live Entertainment

# **LUNCH WITH SANTA**

Sunday 3<sup>rd</sup> & 10<sup>th</sup> December

#### SUNDAY LUNCH WITH CAROLS

Sunday 17<sup>th</sup> December – Featuring Special Guests – Brecon Community Choir.

# **NEW YEAR'S EVE HOUSE PARTY**

Welcome in the New Year in splendid style at Peterstone.

Speak to a member of our team for further information.

**Food Allergies and Intolerances**: Please speak to our team about the ingredients in your meal, before placing your order.

A discretionary service charge of 12.5% is added to each bill.