



Peterstone
COURT

Food Menus

UPGRADES & EVENING
OPTIONS

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

Wedding Breakfast Menus

Peterstone House Menu

Starters

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
Creamed 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

Main Courses

Roast 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
Sweet potato and courgette lasagne with crisp onions and a sweet chilli dressing
Baked hake steak, Welsh Rarebit, cider, leek and mussel sauce

Desserts & Puddings

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

Peterstone Georgian Menu



Starters

Crispy aubergine chips with walnuts, coriander and molasses
Baked spiced lamb filo parcels, aromatic tabbouleh and apricot chutney
Coronation chicken 'open tart' 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
Heritage tomato sourdough bruschetta with Mozzarella, fresh basil & balsamic glaze

Main Courses

Roast leg of Welsh lamb with garlic and rosemary, duck fat roasties and gravy
Roast Sirloin of beef celeriac mashed potatoes, confit carrots, Yorkshire pudding, rich red wine sauce
Smoked haddock chive mashed potato, crispy hen's egg, wilted spinach, grain mustard cream sauce
Roast breast of duck, parsnip puree, steamed spinach and Grand Marnier orange sauce
Fillet of "Beef Wellington" with rich Madeira wine and shallot sauce, fondant potato (+£2.50)
Wild mushroom risotto cake, black bean and lentil cassoulet
Roasted stuffed butternut squash with fresh spinach and gremolata crumb topping

Desserts & Puddings

Choux bun with praline cream and toffee sauce
Apple and rosemary tarte tatin with calvados ice cream
Glazed Creme Brulee with white chocolate cookies, fresh berries
Chocolate Fondant, salted caramel, confit rhubarb
Rich chocolate orange torte with orange sorbet, saffron orange coulis
Individual baked Bakewell tart with vanilla ice cream, coffee anglaise

*The All Inclusive

A great value option which includes drinks & evening food

Drinks - Per adult

Reception: Sparkling flute or bottled beer

Meal: Half a bottle wine from the house collection

Toast: Sparkling flute

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*

Sharing board 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

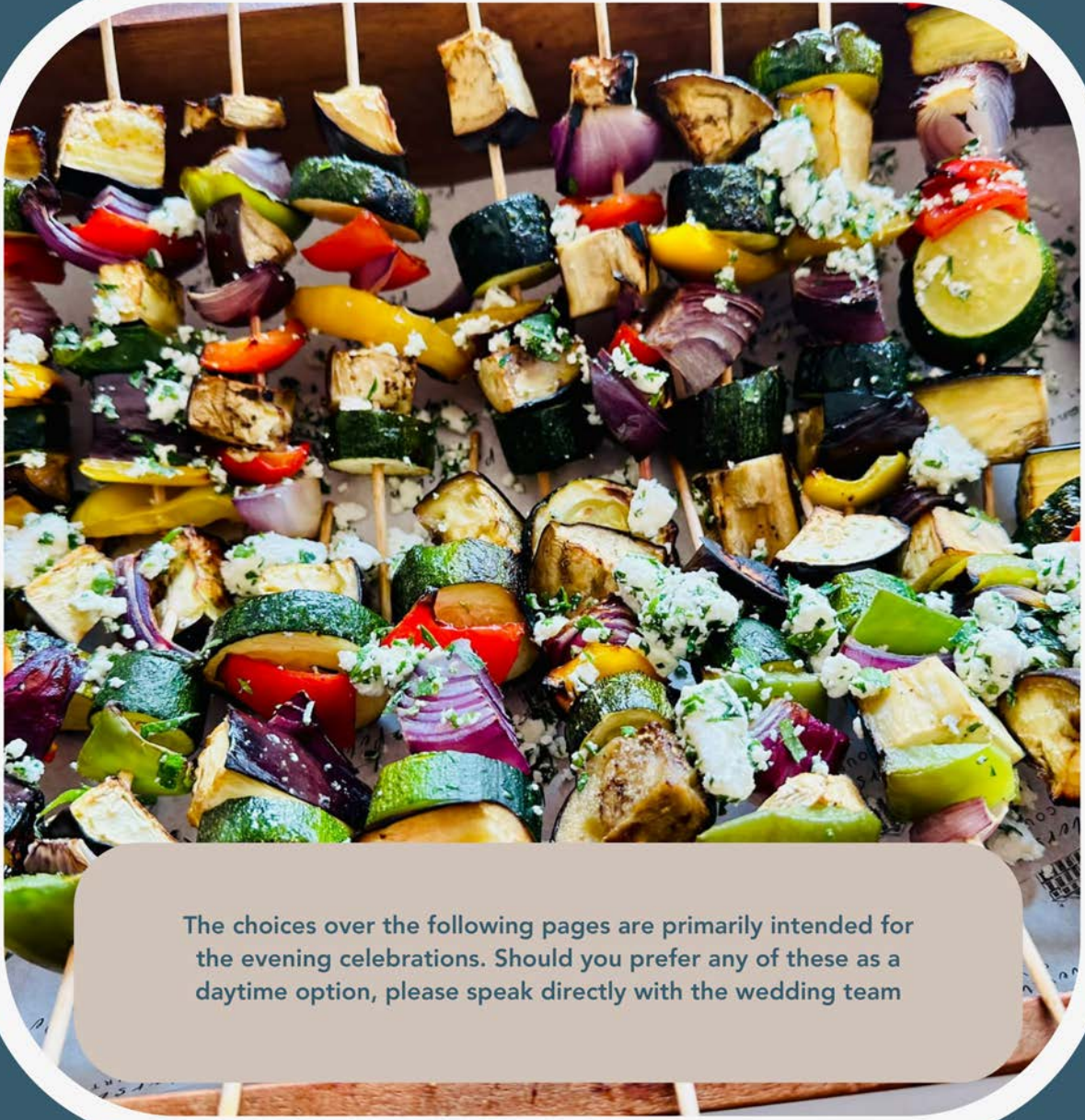
Duo of sausages with creamy mash & baked beans
Homemade fish goujons, chips & seasonal vegetables
Homemade chicken goujons, chips & seasonal vegetable
Margarita pizza with garden salad

Mini adult dessert

Selection of ice cream with chocolate sauce & biscuit wafer
Milk & cookies
Fruit skewers

Flute of rose lemonade

Evening options



The choices over the following pages are primarily intended for the evening celebrations. Should you prefer any of these as a daytime option, please speak directly with the wedding team



BBQ

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

Choose 3 of the following

- House coleslaw
- Soured cream & chive new potato salad
- Garlic flatbread
- Caesar salad
- Tomato, Red onion and basil salad
- Skinny French Fries





Ultimate Street Food

Select two from the following

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.

Spit roasted local hog
Sage & onion stuffing
Homemade bramley apple sauce
Crackling
Bread baps
*Vegetarian options available

All served with
Skinny fries
House coleslaw
Soured cream & chive new potato salad
Chopped salad

Wood Fired Pizza

Hand stretched, home-made, on site in our own oven

Select your 2 favourites from:

Pepperoni

Margherita

Four cheese

Hawaiian

Mushroom and garlic

Artichoke, red onion, spinach

Goats cheese and caramelised red onion with rosemary

Choose 3 of the following

Coleslaw

Garlic flatbread

Caesar salad

Tomato, Red onion and basil salad

Skinny French Fries



Paella Station

Our paella is, quite simply, a show stopper.
Cooked in large, authentic, sizzling Spanish pans

Chicken & chorizo, seafood or
Vegetable paella,

Served with
Green salad
Pan rustico bread,
Patatas bravas,
Aioli and olives

