



Peterstone
COURT

THE DINING ROOM

VALENTINE'S DINNER

STARTERS

PANTYSGAWN

Welsh Goat's Cheese Mousse, Pickled Grapes
Dukkah & Bruschetta

PAN FRIED SCALLOPS

Rocket & Chilli Jam

SMOKED CHICKEN & MUSHROOM OPEN RAVIOLI

Fresh Rolled Pasta
Truffle Cream Sauce, Fresh Parmesan

ROASTED PEPPER & TOMATO SOUP

Basil Pesto

HOME CURED SIGNATURE GIN & BEETROOT SALMON GRAVLAX

Grilled Sourdough Bruschetta, House Sweet Pickle Cucumber
Dill Creme Fraiche

CHAMPAGNE SORBET

MAINS

STUFFED PORK TENDERLOIN

Bacon, Dried Cherry & Mushroom Stuffed Tenderloin
Steamed Seasonal Greens, Pancetta & Red Wine Jus

LOCAL PHEASANT BREAST

Pomegranate Molasses
Persian Style Salad

WILD MUSHROOM VINCISGRASSI

Truffle & Cream Sauce, Fresh Parmesan

FILLET STEAK STROGANOFF

Strips of Fillet Steak in a Rich Mustard, Brandy & Sour Cream Sauce
Wild Rice

SALMON ESCALOPE

Langoustine Newburg Sauce

CHICKEN IN A CHAMPAGNE SAUCE

Tenderstem Broccoli & Lyonnaise Potatoes

DESSERTS

TRIO HOMEMADE DESERTS

Passion Fruit Tart, Red Velvet Molten Lava Cake, Meringue Swan - Raspberry Compote
(TO SHARE)

£55 per person

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