

PETERSTONE COURT

Enchanting country weddings



FOOD OPTIONS



A warm welcome

A very warm welcome from the Peterstone kitchen team

We like to think of ourselves as the engine room of the house - producing great food for your perfect day.

Our kitchen is very approachable and also willing to listen, help, advise and work with you to create wedding meal memories that will last a lifetime. Our chef will also cater for any special dietary requirements wherever possible - he is more than happy to discuss this with you.

For wedding breakfasts, we offer the quite unusual option of two dishes from each of the courses for your guests. All chef asks is a pre -order with names before your wedding day.

A Little People's menu is available for younger guests, aged 2 to 12 years. Alternatively, smaller portions of the selected main menu may be chosen instead.

The 'For the Evening & informal by day menus ' offer a variety of options for post-wedding evening celebrations or a more laid back wedding breakfast which includes 'Live Cooking' of certain dishes, grazing and street food.

We hold a regular 'Wedding Showcase' which provides an opportunity to sample some items from our menu to help with your choices,

Please contact us to confirm your attendance once you have confirmed your wedding date with us.

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Canapés

For guests' canapés, we recommend choosing four to five per person.

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 Breakfasts

FOOD GLORIOUS FOOD

Our reputation has been hard earned around the creative and delicious food we have been cooking locally for over 30 years

We believe that the catering on your wedding day should be a reflection of this

Our care and attention to detail will be remembered by you and your guests for many years to come

Venue Hire enables a completely bespoke approach with regard to food and drink from traditional to informal from festival to flamboyant





Traditional Dining Options

A menu choice of two starter, two mains and two desserts is offered to your guests at no extra co



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

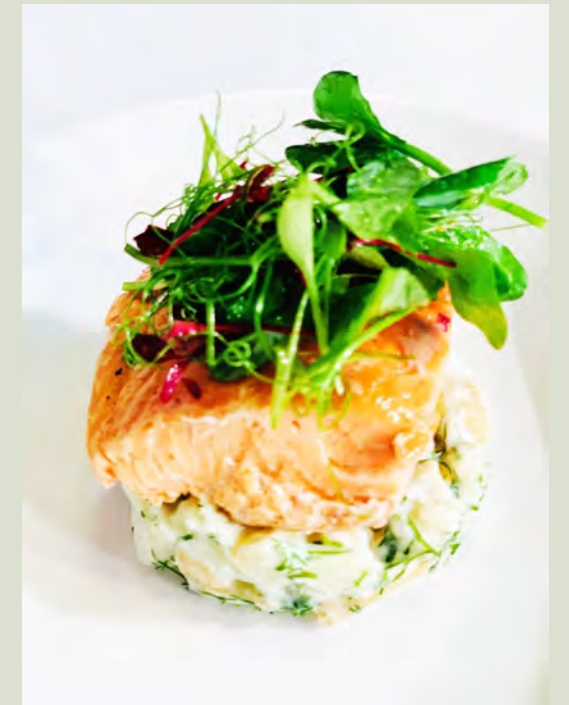
Glazed lemon tart with raspberry sorbet

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 fraîche 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 (+£3.50)
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 Brule 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



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

Children aged 13-17 Years charged at adult price.

Evening food and informal by day

These menus offer a variety of options for your day or evening celebrations which include 'live cooking', street food & grazing tables

At Peterstone, we understand that every couple envisions their wedding day uniquely. For those who prefer a more relaxed and informal atmosphere, we offer delightful alternatives to the traditional wedding breakfast. Imagine a leisurely brunch with your closest friends and family, or a charming garden picnic that allows you to savour the moment while enjoying the breathtaking scenery of the Brecon Beacons.

Remember its your house your way ..

Our informal wedding breakfast options include everything from stunning sharing buffets with a variety of gourmet selections to casual barbecues that let you enjoy the fresh, local flavours in a laid-back setting.

Paella Station

By day or Night 30- 80 guests

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

Chicken & chorizo,
Seafood & Shellfish
Vegetarian Paella

Green salad, Fennel, orange & red onion salad,
Pan rustico bread, Patatas bravas, Aioli and olives

Paella by day additionally includes:

Individual fruit pavlova with double cream and red berry sauce
Choux pastry profiteroles filled with Chantilly cream and dark chocolate sauce





Ultimate BBQ Grill

By day or night

Select 3 mains by day and 2 for by night

- 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 - Jack Daniel Glaze (+£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)

By night served with

farm house baps, French stick, celeriac remoulade, potato salad, rainbow slaw, tomatoes & red onion salad, dressed leaves. Skinny fries

BBQ by day : Please choose 4 accompanying dishes

Marinated tomatoes, red peppers, sourdough, capers , Tenderstem broccoli, chilli, garlic, French beans, roasted cherry tomatoes, pecorino ,Green salad, mustard vinaigrette, Roasted root vegetables Caramelised sweet potatoes, Crushed new potatoes, butter, parsley , Garlic and Rosemary Duck fat roasties, garlic, rosemary Gratin dauphinoise,

BBQ by day additionally includes:

- Individual fruit pavlova with double cream and red berry sauce
- Choux pastry profiteroles filled with Chantilly cream and dark chocolate sauce

Ultimate Street Food

By day or Night

Select 2 mains for evening and 3 by day

- Barbequed pulled pork
- Griddled halloumi
- Beef Chilli & Rice
- Crunchy buttermilk chicken
- Salt & pepper squid
- Firecracker shrimp
- rohr pulled pit braised beef (+£2.50)
- Dirty dogs
- Tempura vegetables

All served with:

- Tortilla wraps and pitta bread
- New potatoes with crème fraiche and dill
- Mexican bean salad
- Soured cream
- Tabbouleh
- Cous cous salad
- Shredded lettuce

Street food by day additionally includes:

Individual fruit pavlova with double cream and red berry sauce

Choux pastry profiteroles filled with Chantilly cream and dark chocolate sauce



Spit Fired Hog Roast

By day or Night (min 70)

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,
- Bread baps
- Coleslaw
- Skinny Fries
- *Vegetarian options available

By day additionally includes: Please choose 4 accompanying side dishes

Marinated tomatoes, red peppers, sourdough, capers / Tenderstem broccoli, chilli, garlic, French beans, roasted cherry tomatoes, pecorino / Green salad, mustard vinaigrette / Roasted root vegetables / Caramelised sweet potatoes / Crushed new potatoes, butter, parsley / Garlic and Rosemary Duck fat roasties, garlic, rosemary / Gratin dauphinoise,

Hog roast by day additionally includes:

Individual fruit pavlova with double cream and red berry sauce

Choux pastry profiteroles filled with Chantilly cream and dark chocolate sauce



Wood Fired Pizza

Choose 2

Hand stretched, home made on site in our own oven

TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

GOATS CHEESE & CARAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, mozzarella, basil & chilli oil

PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, mozzarella, parsley oil, rocket & basil

COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, creamy pesto, tomato, mozzarella & rocket

PEPPERONI

Pepperoni, basil pesto, fresh chilli, tomato, mozzarella & rocket

Served with

Rainbow slaw

Tomato, Red onion and basil salad

Skinny French Fries



Grazing Stations By Day or Night

(Minimum 50 guests)

A nice informal & social option served on boards for each table

Choose 2 boards

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

Additionally by day includes

Individual fruit pavlova with double cream and red berry sauce
Choux pastry profiteroles filled with Chantilly cream and dark chocolate sauce

