

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

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.

Contents

- Canapes
- Wedding Breakfasts
- Traditional Dining Options
- Peterstone House Menu
- Little People's Menu
- Evening food and informal by day
- Paella Stations
- Ultimate Grill
- Ultimate Street Food
- Spit Fired Hog Roast
- Wood Fired Pizza
- Grazing Station



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 cost



*Denotes optional upgrade

Peterstone House Menu



Starter Choices

Fresh seasonal homemade soup Sourdough, Netherend butter

House Chicken liver & Brandy parfait Pear chutney and toasted brioche

Chilled melon Mango salsa and sweet pickled ginger

Welsh farmhouse Caerphilly cheese Glamorgan sausages Spiced Tomato & Plum chutney

Creamed mushroom & garlic bruschetta Crispy leeks, Parmesan shavings and truffle oil

Baked goats cheese crouton, Confit leeks, salad leaves, red wine dressing

Posh Prawn cocktail little gems, cucumber, and bloody Mary dressing

Spicy Thai fishcakes Asian-style coleslaw, Chilli Jam

*Brecon Gin & Beetroot Salmon Gravavlax Sweet Pickle Cucumber, Dill Cream Cheese,

Baked spiced lamb filo parcels, Aromatic tabbouleh and apricot chutney

*Twice Baked Goats Cheese & Spinach Souffle, Apple & walnut salad, red wine dressing

Coronation chicken ‘open tart’ Shredded mange tout, curried mayonnaise

*Fresh local asparagus Rocket and shaved Parmesan or hollandaise (seasonal)

*Home oak-smoked salmon Warm new potato, chive and crème fraiche salad

Heritage tomato sourdough bruschetta Mozzarella, fresh basil & balsamic glaze

Crisp Butter milk chicken ‘nuggets’ Sticky rice and katsu curry

Salt & Pepper Crispy Squid, Chorizo, Roasted Pepper, Tomato & Cannellini Bean Cassoulet

*Denotes optional upgrade





Main Courses



Roast Chicken supreme :

wilted spinach, 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 :

lamb croquette, creamed Maris pipers, and rosemary garlic sauce

Duo of Pork :

Roast pork tenderloin, confit pork belly, glazed apples bubble & squeak, cider and tarragon sauce

Escalope of salmon, :

Provençal oven roast vegetables, potato rosti, red pepper & pesto dressing

Baked hake steak :

Crushed new potatoes, samphire, crayfish, dill and lemon butter sauce

*Roast breast of Duck,

parsnip puree, steamed spinach and Grand Marnier orange sauce (4.00 sup)

*Trio of Lamb :

Crusted Rack, Miniature Shepherd's Pie, confit shoulder, Rosemary & Garlic Sauce (6 sup)

Confit Duck Leg :

Smoked Paprika & Pancetta Braised White Cabbage, Mascarpone & Parmesan Soft Polenta

Boned and stuffed Supreme of Pheasant :

Leg Meat Stuffing, Braised Red Cabbage, Dauphinoise Potatoes, Red Wine Jus (seasonal)

Chicken, Ham & Tarragon Pie & Mash

Beef & Ale Pie & Mash

Traditional Fish Pie :

Cheesy Crumb Topping, Steamed Mixed Greens

*Fillet Steak Rossini

On toasted Brioche, chicken liver parfait, tender stem broccoli, & red wine sauce (10 sup)

*Denotes optional upgrade

Desserts & Puddings

- Individual fruit pavlova Whipped double cream, mixed berries and red berry sauce
- Choux pastry profiteroles Chantilly cream and dark chocolate sauce
- Glazed lemon tart Raspberry sorbet
- White chocolate and mascarpone cheesecake Seasonal fruit topping, Dark chocolate
- Old-fashioned apple and cinnamon crumble Proper custard or vanilla ice cream
- Sticky toffee pudding Caramel sauce and thick double cream
- Warm gooey chocolate brownie vanilla ice cream, Chocolate crumb
- Apple and rosemary tarte tatin Calvados ice cream
- Glazed Creme Brulee White chocolate cookies, fresh berries
- *Chocolate Fondant, Salted caramel, confit rhubarb
- Caramelised Bananas – Banana Cake, Peanut Brittle, Peanut Ice Cream
- Rich chocolate orange torte Orange sorbet, saffron orange coulis
- Individual baked Bakewell tart Cotted cream and sauce Anglaise
- Vanilla Panna Cotta – Rhubarb Jelly, Ginger Crumb
- *Afternoon Tea’ – Citrus Posset, Miniature Scone, Chocolate & Coffee Roulade, White Chocolate Tartlet

*Denotes optional upgrade





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 imagines 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 informal feast that allows you to savour the moment while enjoying the breathtaking scenery of the Brecon Beacons.

Our informal wedding breakfast options include everything from stunning sharing buffets with a variety of gourmet selections to casual barbeques 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 Grill

By day or night

Select 3 mains by day and 2 for by night

*12hr slow roasted shoulder of lamb & salsa verde
Garlic, lemon & thyme flat iron chicken
Ground fresh steak burgers - Richards Crickhowell, gherkins & relish
Charred vegetable kebabs & feta crumble
*Jack Daniel Glazed brisket of beef
Richards of Crickhowell - • Farmhouse chipotle pork sausage
Sticky baby back ribs
Grilled halloumi & pesto
*Garlic king prawns

By day & night served with

Farm house baps or brioche buns / Potato Salad/ Rainbow slaw /
Grilled Sweetcorn / Skinny fries / onion rings

Grill by day : Please choose an additional 4 accompanying dishes

Tuscan bread salad (Panzanella) / Tenderstem broccoli, chilli, garlic,
French beans, roasted cherry tomatoes, Pecorino / Green salad, mustard
vinaigrette / Carrot and beetroot slaw with orange dressing / Chickpea
fattoush / Roasted root vegetables / Giant Cous Cous Salad/ Crushed
new potatoes, butter & parsley / Jacket Potatoes

Grill by day additionally includes: dessert table

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

*Denotes optional upgrade

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
Pulled Jack Daniel Glazed beef
Dirty dogs
Tempura vegetables
Falafels and Hummus

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

Tuscan bread salad (Panzanella) /
Tenderstem broccoli, chilli, garlic, French
beans, roasted cherry tomatoes, Pecorino /
Green salad, mustard vinaigrette / Carrot
and beetroot slaw with orange dressing /
Chickpea fattoush / Roasted root vegetables
/ Giant Cous Cous Salad/ Crushed new
potatoes, butter & parsley / Jacket Potatoes

Hog roast by day additionally includes: Dessert table

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

