

PETERSTONE COURT



FOOD OPTIONS

Private Function & Events



Canapés

(min 60 guests)

Ideal for informal standing gatherings, the canapés will be served to guests on trays as they mingle with colleagues or other attendees. We recommend selecting four to five canapés per person.

Meat

Chorizo sausage rolls, tomato & basil salsa

Honey-glazed sausages wrapped in Bacon

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

Thai fishcakes, chilli jam

Salt and pepper squid with aioli

Vegetarian

Hummus & caramelised onion crostini

Bocconcini, blush tomato & basil skewers

Deep-fried mushrooms, garlic dip

Watermelon, feta cheese, basil stacks

Whipped Welsh brie, fig jam & caramelised onion crostini

Buffalo cauliflower bites

Glazed Welsh rarebit, onion marmalade

Glamorgan sausage, plum chutney

Crispy halloumi with red pepper dip

Vegan bao buns with spicy cauliflower



Afternoon Tea Options

(min 25 guests)

Indulge in your choice of a classic Cream Tea, a delightful Afternoon Tea, or the quintessentially British High Tea — each offering a perfect blend of tradition and taste.



Afternoon Tea Menu

Gandwich selection

Selection of sandwiches (Choice of 3)

Ham & Tomato
Beef & Horseradish
Egg Mayonnaise (V)
Cheese & spring onion(V)
Coronation Chicken
Tuna Mayonnaise

Cakes Gelection

Selection of homemade cakes (Choice of 4)

Scones, Clotted Cream & Jam
Welsh Cakes
Victoria Sandwich
Coffee & Walnut Cake
Lemon Drizzle
Chocolate Brownie

Help yourself to our in-house tea and coffee on arrival, with complimentary refills available throughout.



Afternoon High Tea Menu

Includes all of the afternoon tea options above plus



Hot food selection

Selection of warm homemade finger buffet items (Choice of 3)

Homemade Quiche (V)
Homemade plain or Chorizo Sausage Rolls
Chicken Goujons
Vegetable Cornish Pastries (V)
Pork Pie
Cod Goujons, Tartar Sauce
Homemade Scotch Eggs
Homemade Leek & Cheese Scotch Eggs (V)

Help yourself to our in-house tea and coffee on arrival, with complimentary refills available throughout.

Accompanying Extras

Skinny Fries or Potato Wedges - £1.95 per person | Sweet Potato Wedges - £1.95 per person
Cheese Platter – POA | Fruit Platter – POA



Traditional Dining Options (min 24 guests)

Please choose two starter, two mains and two desserts as the menu for your party.

Peterstone House Menu

Leek & Potato Soup (V)(VE)** – Chive Crème Fraiche, Oven Baked Herb Croutons

Grilled Goat's Cheese (V) – On Toasted Crouton, Confit Leeks, Chicory, Red Wine Dressing

Smoked Mackerel & Cream Cheese Pate – Sweet Pickle Cucumber, Bread Wafers

Classic Prawn Cocktail – Marie Rose Sauce, Cucumber, Tomato & Baby Gem

Pan Fried Chicken Breast Supreme (GF) – Soft Herb & Mascarpone Polenta, Mushroom & Tarragon Sauce

Slow Cooked Shoulder of Pork Spring Onion Mash, Cavolo Nero, Cider & Wholegrain Mustard Jus (Minimum of 10 guests)

Oven Baked Fillets of Seabass (GF) mixed seafood and potato chowder

Sweet Potato & Courgette Lasagne (VE) – Crispy Onions, Chilli Jam

Individual Fruit Pavlova (V)(GF) – Chantilly Cream, Fruits of the Forest Compote

Choux Pastry Profiteroles (V) – Filled with Chantilly Cream, Topped with Chocolate Sauce

Belgian Chocolate Brownie (V) (VE)** – Vanilla Ice Cream

Old Fashioned Apple & Cinnamon Crumble (V) (VE)** – Vanilla Crème Anglaise

This is only a sample menu. Please ask for further options or contact us with any particular requirements



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.





Hot Buffet Station

Select 2 Mains

Welsh lamb Ragu
Beef lasagne, green salad and Garlic bread
Beef bourguignon
Luxury fish pie
Smoked haddock fish cakes with lemon sauce
Welsh cider pork casserole
Roast lemon chicken
Shepherd's pie and red cabbage
Lamb Tagine with giant cous cous
Sweet potato and courgette lasagne
Aubergine and mozzarella moussaka
Spiced Mixed bean cassoulet, rice and soured cream

(min 24 guests)

Select 3 to 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
New potatoes, butter & parsley
Jacket Potatoes
New Potato with spring onion and crème fraîche
Rainbow slaw
Skinny fries

Served with choice of 2 desserts

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

Ultimate Street Food

(min 50)

Select 3 mains

Barbequed pulled pork
Griddled halloumi
Beef Chilli & Rice
Crunchy buttermilk chicken
Salt & pepper squid
Firecracker shrimp
Middle Eastern Tantuni Beef Wraps
Dirty dogs
Tempura vegetables
Falafels and Hummus

All served with:

Tortilla, flat bread, Lavash or pitta bread
New potatoes with crème fraiche and dill
Mexican bean salad
Soured cream
Tabbouleh
Cous cous salad
Shredded lettuce

Served with choice of 2 desserts:

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

(min 70 guests)

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
- Apple & Cabbage Slaw
- Skinny Fries
- *Vegetarian options available

Please choose 4 accompaying side dishes

Tomato & Red Onion Salad
Green salad, mustard vinaigrette
Grain & Feta Salad
Roasted Vegetable Salad
Jacket Potatoes
New Potato with spring onion and crème fraiche
Carrot & Orange Salad

Served with choice of 2 desserts :

Individual fruit pavlova with double cream and red berry sauce

Choux pastry profiteroles filled with Chantilly cream and dark chocolate sauce



Wood Fired Pizza

(min 40 pizzas)

Hand stretched, home made on site in our own oven

Choose 2

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

(Min 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

Served with choice of 2 desserts

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

