

## Sunday lunch with Carols -

20th December

Featuring Special Guests - Brecon Community Choir -  
'Alive & Kickin'



Adults £32 - Two Course  
Children 3-10 - £19 - Two Course



### The Festive Dining Menu

Booking only: Lunch & Evening  
Dec 1<sup>st</sup> - 30<sup>th</sup> subject to availability

Lunchtime two course £30 /three course £36  
Evening Three Course £44 inc Coffee & Mince Pies



### Festive Afternoon Teas - 3. pm - 5. pm

Take a couple of hours out to just stop, relax, and share an  
indulgent moment.

Traditional Festive Afternoon High Tea -  
£33 per person - Minimum 2 people

Vegetarian Festive Afternoon High Tea -  
£33 per person - Minimum 2 people



Use QR code to book tables: Except Party Nights

## Whats on this Christmas

Party Nights with Disco  
Saturday 5<sup>th</sup> - £50 per person



Party Night with Disco  
Friday 11<sup>th</sup> - £44 per person

Party night with Mike Jay Singer & Disco  
Saturday 12<sup>th</sup> - £54 per person

Party night with Mike Jay Singer & Disco  
Friday 18<sup>th</sup> - £50 per person

You are warmly welcomed to our annual Christmas party  
nights. Each includes a festive dinner (main & dessert)  
followed by an evening of dancing & festive cheer

Arrival from 6.30pm - carriages at 12.am

To book a party night, please call the team on 01874 665387

### Party night menu

Please see Festive dining menu over page for descriptions

Roast Welsh turkey

Breast of Local boneless Pheasant

Pan Roast Fillet Of Salmon

Peterstone Festive Nut Roast



Aged Christmas Pudding  
Cranberry & Orange Pavlova  
Espresso & Marsala Tiramisu  
Salted Caramel Cheesecake



## Peterstone Court



# 2026

For further information & bookings see the website or call

T: 01874 665387  
info@peterstone-court.com  
www.peterstone-court.com

## Sunday Lunch with Carols Menu



### Roast Local Welsh Turkey

Sausage Meat Stuffing, Pigs In Blankets, Cranberry Sauce,  
Roast Potatoes & Rich Turkey Gravy

### Slow-Roast Welsh Beef

Yorkshire Pudding, Roast Potatoes,  
Seasonal Vegetables & Proper Gravy

### Pan Roast Fillet Of Salmon

Spring Onion & Chive Mash, Winter Greens, Hollandaise

### Peterstone Festive Nut Roast

Roast Potatoes, Seasonal Vegetables, & Rich Vegetarian  
Gravy



### Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice Cream

### Espresso & Marsala Tiramisu

Mascarpone Cream & Dark Chocolate

### Cranberry & Orange Pavlova

Vanilla Chantilly

Warm Bramley Apple & Mincemeat Crumble  
Spiced Oat Crumble & Clotted Cream Ice Cream



## Festive Dining Menu

### Curried Parsnip Soup

Crisp Parsnips, Crème Fraîche & Curry Oil

### Grilled Welsh Goat's Cheese

Confit Leeks, Toasted Crouton Chicory & Red Wine Dressing

### Smoked Mackerel & Dill Pâté

Pickled Cucumber & Toasted Sourdough

### Creamy Garlic & Thyme Mushrooms

Parmesan & Dressed Rocket



### Roast Local Welsh Turkey

Sausage Meat Stuffing, Pigs In Blankets, Cranberry Sauce,  
Roast Potatoes & Rich Turkey Gravy

### Roast Breast Of Local Pheasant

Confit Leg Stuffing, Smoked Bacon, Braised Red Cabbage,  
Dauphinoise Potato & Game Jus

### Pan Roast Fillet Of Salmon

Spring Onion & Chive Mash, Winter Greens  
& Tarragon Hollandaise

### Peterstone Festive Nut Roast

Roast Potatoes, Seasonal Vegetables, Cranberry Sauce  
& Rich Vegetarian Gravy



### Espresso & Marsala Tiramisu

Mascarpone Cream & Dark Chocolate

### Cranberry & Orange Pavlova

Vanilla Chantilly

### Aged Christmas Pudding

Brandy Cream Sauce

### Salted Caramel Cheesecake

Spiced Plum Compote & Gingerbread Crumb



## Festive Afternoon Teas



## Full Afternoon Tea Menu

### SANDWICHES

Roast turkey coronation  
Smoked salmon, dill crème fraiche, cucumber  
Egg, mayonnaise & cress  
Mature cheddar & spiced Christmas chutney

### SAVOURY

Pork & cranberry sausage roll  
Leek & mature cheddar tart  
Christmas Devilled Eggs

### SWEETS

Tiramisu  
Cranberry & orange meringue  
Frangipane mince pie  
Plain scone with clotted cream & preserve

## Vegetarian Afternoon Tea Menu

### SANDWICHES

Hummus, feta & roasted red pepper  
Egg, mayonnaise & cress  
Mature cheddar & spiced Christmas chutney  
Dill crème fraiche, cucumber

### SAVOURY

Buffalo Cauliflower 'Wings'  
Leek & mature cheddar tartlet  
Christmas Devilled Eggs

### SWEETS

Tiramisu  
Cranberry & orange meringue  
Frangipane mince pie  
Plain scone with clotted cream & preserve

