

PETERSTONE COURT



FOOD OPTIONS

Private Functions
Conferences & Events



Canapés

(min 30 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 10 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

Sandwich selection

Selection of sandwiches (Choice of 3)

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

Cakes Selection

Selection of homemade cakes
(Choice of 4)

Scones, Clotted Cream & Jam Welsh Cakes
Victoria Sandwich
Coffee & Walnut Cake
Lemon Drizzle
Chocolate Brownie
White Chocolate & Mascarpone Cheesecake
Chocolate Eclairs
Meringue Vacherin



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



Afternoon High Tea Menu

Includes all the afternoon tea options plus a selection from below

Hot food selection

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

Homemade Quiche (V)
Homemade plain or Chorizo Sausage Rolls
Chicken Caesar Wraps
Vegetable Cornish Pastries (V)
Pulled Pork Sliders
Cod Goujons, Tartare 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 12 guests)

Please choose two starters, 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 2-10 years
Under 2 years – eat free.
Children aged 11+ years charged at
adult price.

Melon and Seasonal Berries

Warm Cheesy Garlic Ciabatta

Homemade Soup of the Day with Warm
Bread

Main Courses

Cumberland Sausages

Creamy mashed potato, garden peas and gravy or baked
beans

Homemade Chicken Goujons

Fries with peas, sweetcorn or baked beans

Homemade Fish Goujons

Fries with garden peas or baked beans

Margherita Pizza

With fries or vegetable sticks

Penne Pasta

With a smooth tomato sauce and grated cheddar

Something Sweet

Vanilla Ice Cream

With chocolate sauce and a
wafer

Warm Chocolate Brownie

With vanilla ice cream

Milk and Cookies

Fresh Fruit Skewers





Hot Buffet Station (min 24guests)

Select 1 main plus 1 vegetarian OR 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
(V) Sweet Potato, Provençal Vegetable & Halloumi Layer
(V) Chargrilled Butternut Squash 'Steak'
Steamed sticky rice, Charred Hispi cababge and katsu
curry (V) Luxury Peterstone Nut Roast

Select 4 accompanying sides

Tuscan bread salad (panzanella)
Tenderstem broccoli and French beans with chilli, garlic, roasted
cherry tomatoes and pecorino
Green salad with mustard vinaigrette
Carrot and beetroot slaw with orange dressing
Wood fired carrots, beets, leeks, tahini dressing
Giant couscous salad
Coleslaw
Warm Potato Salad
Crushed new potatoes with butter and parsley
Skinny fries

Served with choice of 2 desserts

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

Ultimate Street Food

(min 40)

Select 3 mains including one vegetarian

- Barbecued pulled pork
- Griddled halloumi - Tzatziki, pickled cucumber & chilli sauce
- Beef Chilli & Rice
- Crunchy buttermilk chicken
- Pakora style Indian Fritters
- Dirty dogs
- Tempura vegetables
- Falafels and whipped feta, dill and lemon

All served with:

- Tortilla, flat bread, 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:

- Fresh 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 3 side dishes

- Tuscan bread salad (Panzanella)
- Tenderstem broccoli and French beans with chilli, garlic, roasted cherry tomatoes
- Carrot and beetroot slaw
- Wood fired carrots, beets, leeks, Tahini dressing
- Giant couscous salad
- Crushed new potatoes with butter and parsley

Served with choice of 2 desserts :

- Fresh 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)

Choose 2 Hand stretched, homemade 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

(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

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

