

PETERSTONE COURT

RESTURANT WITH ROOMS

ON ARRIVAL

Frozen Passion Fruit Daiquiri

TO START

*Wild Mushroom Vincigrassi
Truffle Cream Sauce, Herb Oil*

*Scallop & King Prawn Thermidor
Gremolata Crumb Topping, Steamed Spinach*

*Surf & Turf
Baby Squid, Slow Cooked Pork Belly, Baby Carrots*

*House Smoked Chicken Open Ravioli
Fresh Parmesan*

TO FOLLOW

*Dry Aged 8oz Ribeye Streak
Tripple Cooked Chips, Balsamic Tomato, Field Mushroom, Brandy & Peppercorn
Sauce*

*Lamb Two Ways
Pan Fried Rump, Slow Cooked Shoulder & Potato Terrine, Crispy Curly Kale,
Rosemary Jus*

*Pan Fried Halibut Fillet
Tartare Style Creamed Potatoes, Samphire, Poached Egg, Lemon Beurre Blanc*

*Chargrilled Mediterranean Vegetable Terrine
Soft Herb Polenta, Feta Cheese Crumb, Feta Cheese Cream Sauce*

TO FINISH

*Belgian Chocolate Fondant
Chocolate Soil, Honeycomb, Pistachio Ice Cream*

*Rhubarb & Custard Tart
Poached Rhubarb & Jelly, Vanilla Custard, Sable Biscuit, Rhubarb Crumble Ice Cream*

*Passion Fruit Creme Brûlée
Florentine Biscuits*

*Perl Las, Perl Wen & Caerphilly Cheeseboard
Quince Jelly, Crackers, Grapes & Celery
(to share) (v)*



£65 PP

