



Valentine's Day

Celebrate St. Valentine's Day in style at Aston Marina. Our Farm Shop has the perfect indulgent treats for a cosy night in.... or for a romantic meal out choose between our two sumptuous menus to share with your special someone at our beautiful waterside Bistro...

Available Fri 10th Feb - Wed 15th Feb Menus overleaf

Reservations ~ 01785 819702

A51 Lichfield Road Stone ST15 8QU

To Choose

Pan fried fillet of sea bass with slow roast belly pork, Buttercross Farm black pudding, celeriac purée and red wine vinaigrette

Plum tomato, buffalo mozzarella and basil tart with confit cherry tomatoes and Parmesan crisp

Duo of duck & beetroot; roast duck terrine and smoked duck breast with beetroot sorbet, beetroot carpaccio & passion fruit sauce

Porcini mushroom cappuccino

Roast fillet of hake with oyster beignet and stuffed baby squid, braised chicory, lemongrass & coriander velouté

Poached tenderloin of pork wrapped in chicken & chorizo mousse with potato & apple rösti, roast apple, crisp leeks and cider & mustard sauce

Moroccan spiced cous cous, chickpea & tofu tagine with tzatziki sauce, apricot & sage jam and sage crisps

Pink Champagne jelly with a strawberry granita

Chocolate desire; dark chocolate mousse with hazelnut ice cream, almond & hazelnut nougat, maraschino cherry sauce and balsamic glaze

Citrus sensation; orange & Grand Marnier chilled soufflé with creme Catalana, lemon jelly, mango & passionfruit salsa and orange tuille biscuit

Homemade beetroot marshmallow & mixed fruit skewers with chocolate, yoghurt & fruit sauce

£25 per person

To share

Whole baked Camembert with antipasti, warm breads & crudités

Porcini mushroom cappuccino

Whole roast lobster tail filled with lobster mousse, cocotte potatoes, grilled love apples, coriander & lime butter and thermidor sauce

Pink Champagne jelly with a strawberry granita

Assiette of chocolate & orange served with homemade beetroot marshmallow, mixed fruit skewers and chocolate fondue

£35 per person