



WEDDING MENUS 2021

We are a family run business with a passion for what we do. We pride ourselves on our friendly professional service, award winning chefs & use of the finest local produce. We have created an idyllic waterside haven with a strong focus on quality, from great food that is locally sourced to our friendly & professional team.

The following pages detail our most popular menus. However, if you would like to extend the enjoyment of your Wedding Breakfast, additional courses, canapés & cheese boards can be added to any menu.

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ASTON MARINA

The Boat House





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DRINKS PACKAGES

NON-ALCOHOLIC

A glass of fruit juice reception drink

(Upgrade to mocktail for £2.00 per person)

A bottle of Orangina, Appletiser or Luscombes with the meal

A glass of Elderflower Fizz to toast

£7.50 PER PERSON



BRONZE

A glass of sparkling wine, Buck's Fizz or bottle of beer reception drink

¼ bottle of house wine with the meal

A glass of sparkling wine to toast

£20.00 PER PERSON



SILVER

A glass of Pimms, Prosecco or bottle of beer reception drink

½ bottle of house wine with the meal

A glass of cava or Prosecco to toast

£25.00 PER PERSON



GOLD

A glass of Champagne, Champagne cocktail or bucket of beer reception drink

½ bottle of wine of your choice from our wine list with the meal

A glass of Champagne to toast

£30.00 PER PERSON

Please note we do not allow guests to bring their own beverages onto the premises, therefore corkage charges are not applicable.

MENU TASTINGS

We understand the importance quality food & service plays in your wedding. We offer the opportunity to come and try dishes from your chosen menu once you have booked your wedding at The Boat House.

We arrange several menu tasting evenings each year in The Boat House, giving you an opportunity to sample a set 3 course meal of your choice from the Topaz menu. These evenings are £25 per person and each couple may invite up to 4 additional guests to join them.

Tastings of the Amethyst and Diamond menu can be arranged subject to availability. For more information please speak to a member of the events team.

CANAPES

Crispy duck wontons, spring onion, hoisin

Smoked salmon, cream cheese & dill blinis

Arancini balls with Parmesan and oregano

Tiger prawn tempura

Mini salmon, prawn & tarragon fishcake

Grilled Halloumi & Mediterranean vegetable skewer V

Chicken skewer marinated in sweet chilli sauce

Sun-blushed tomato & basil bruschetta V

Creamy wild mushroom & Colston Bassett Stilton bruschetta V

Mini Yorkshire pudding, shredded beef, horseradish sauce

3 ITEMS £5.⁹⁵ PP | 4 ITEMS £7.⁹⁵ PP | 6 ITEMS £9.⁹⁵ PP

TOPAZ MENU

STARTERS

Your choice of soup:

Leek, wild rocket & garlic soup V
Oven roast vine tomato & sweet basil soup V
Cream of vegetable soup V

Salmon, prawn & tarragon fishcakes, dill pickled cucumber, garlic aioli
Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins
Cherry tomato red onion & goat's cheese tartlet, green salad, balsamic dressing V
Smooth chicken liver pâté with cranberry relish, pancetta & walnut bread

MAINS

Supreme of chicken with lemon, garlic & thyme, fondant potato, crispy pancetta, seasonal vegetables, chicken & thyme jus

Roast Staffordshire loin of pork with apricot & sage stuffing, roast potatoes, crackling, Bramley apple sauce & seasonal vegetables

12-hour slow cooked blade of beef with bourguignon sauce, Yorkshire pudding, horseradish creamed potatoes & seasonal vegetables

Pan fried fillet of Welsh sea bass, Parmentier potatoes, Mediterranean vegetables, Arrabiata sauce

Roast root vegetable & Feta wellington,
ratatouille V

DESSERTS

Award winning triple chocolate brownie with vanilla ice-cream and chocolate sauce V
Tropical fruit vacherin with Chantilly cream V
Zesty lemon & lime posset with Chantilly cream and shortbread biscuit V
Toffee fudge cheesecake with crispy honeycomb
Apple & cherry oat crumble with Madagascan vanilla custard V

£40.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS
£45.⁰⁰ PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (MAX 3 DISHES PER COURSE)

AMETHYST MENU

STARTERS

Your choice of soup:

Wild mushroom, white truffle & tarragon velouté V
Cumin & chilli spiced sweet potato & coconut milk soup V
French onion & cider soup, Lincolnshire Poacher croute V

Smoked salmon, lobster & chive roulade, dill crème fraiche, keta caviar

Ham hock terrine, piccalilli, roast onion crostini

Courgette, mint & Feta fritter, Greek salad, Tzatziki V

Chicken & porcini mushroom arancini, tarragon & truffle mayonnaise

MAINS

12-hour slow cooked shoulder of lamb, colcannon mash, Yorkshire pudding,
minted Chianti gravy, seasonal vegetables

28-day aged 8_{oz} Angus sirloin steak (medium), Dauphinoise potatoes, tender stem broccoli, red wine sauce

Roast fillet of Atlantic cod, crushed new potato & chorizo cake, roast red pepper tomato & oregano piperade

Turkey escalope with redcurrant & apple stuffing wrapped in Parma ham
duck fat roast potatoes, seasonal vegetables, sage & onion gravy

Moroccan spiced aubergine, chickpea & apricot pastilla,
Feta cheese, almond glazed filo pastry V

DESSERTS

Chocolate & Cointreau cheesecake, orange sauce

Summer berry & vanilla crème brulee, raspberry sorbet V

Salted caramel profiteroles, Chantilly cream, chocolate sauce, hazelnut brittle V

Warm treacle tart, vanilla ice-cream & ginger syrup V

Tropical fruit pavlova - pineapple, mango, kiwi & passionfruit with a white chocolate drizzle V

£45.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£50.⁰⁰ PP – CHOICE OF 3 DISHES PER COURSE FOR ALL GUESTS (PRE-ORDER REQUIRED)

DIAMOND MENU

STARTERS

Smoked duck breast, apple, fig & ginger chutney, freshly baked soda bread

Beef carpaccio, rocket, caper & shallot vinaigrette, Parmesan

Pan seared scallops, Parma ham, pea purée

Shallot feuilleté, goat's cheese, hazelnuts, redcurrant relish, aged balsamic V

MAINS

Classic beef wellington – 28-day aged Angus beef fillet (pink)
beef dripping roast potatoes, fine beans, Chantenay carrots, Madeira gravy

Trio of Staffordshire lamb – Cannon of lamb (pink), lamb noisette (pink), Shepherd's pie bon bon,
carrot & cardamom purée, redcurrant reduction

Porcini, girolle & cep - wild mushroom tortellini, grated truffle, Pecorino cheese V*

DESSERTS

Assiette of desserts – a mini trio of all the below desserts for your guests or select one full-size option:

Tart au citron, raspberry, clotted cream V

Rich dark chocolate ganache, pistachio nuts, Kirsch soaked cherries, cherry compote V

Mango semi freddo, tropical fruit salsa, coconut granita, Malibu syrup V

£50.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£55.⁰⁰ PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (MAX 3 DISHES PER COURSE)

PLATINUM MENU

Create your own bespoke starter, main course & dessert for all guests.

Priced per person to specification.

CHEESE BOARDS

Serve a cheeseboard to each table for £35.⁰⁰ per table (approx. £4.⁵⁰ per person)

Available as an additional course to the Topaz, Amethyst & Diamond menus

SMOKEHOUSE BARBEQUE GRILL

Our delicious barbeque menu includes a selection of bread rolls and all of the usual barbeque condiments. Your personal chef will cook all your meats whilst a member of our friendly team will serve your salads.

SUCCULENT MEATS

Slow cooked beef brisket with cumin & smoked paprika
Barbeque pulled pork
Bourbon glazed chicken breast
Smokey pork sausage
Mexican 3 bean vegetable burger V

FRESHLY PREPARED SALADS

Corn on the cob V
Mini roast jacket potatoes V
Coleslaw V
Mixed salad with dressing V

TASTY SWEETS

Award winning chocolate brownie V
Summer berry Pavlova V

£35.⁰⁰ PER PERSON

AFTERNOON TEA

Your choice of 4 canapes

A selection of sandwiches made with freshly baked local artisan bread:

Coronation chicken
Cucumber & cream cheese V
Free range honey roast ham & mustard mayonnaise
Smoked salmon & dill crème fraiche

Homemade mini pork sausage roll
Goat's cheese & roast red pepper tartlet V

Freshly baked fruit scones with clotted cream & strawberry preserve V

Award winning triple chocolate brownie V
Mango & passionfruit cheesecake
Raspberry meringue Vacherin V

Unlimited tea & coffee

£32.⁰⁰ PER PERSON

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DIETARY REQUIREMENTS

If you or your guests require gluten free, dairy free or any other allergy options, please let us know as the dishes can be tailored to suit individual requirements.

VEGAN MENU

The following dishes can be added to your menu to provide a vegan choice for you and your guests.

STARTERS

Leek, wild rocket & garlic soup **VE**

Oven roast vine tomato & sweet basil soup **VE**

Cream of vegetable soup **VE**

Cumin & chilli spiced sweet potato & coconut milk soup **VE**

Duo of melon, candied pumpkin seeds, blueberry balsamic **VE**

Cumin spiced dhal samosa, lentil, red pepper, chickpea, mango chutney **VE**

Avocado, chilli & lime, roasted onion crostini **VE**

MAIN COURSE

Stuffed butternut squash, quinoa, kale, cranberry & lentils **VE**

Wild mushroom stroganoff, cauliflower fritter, steamed coconut rice **VE**

Moroccan spiced tagine with sweet potato, aubergine, roast red pepper, sun-blushed tomato & coriander cous-cous **VE**

DESSERT

Blackcurrant 'cheesecake', mixed berry compote **VE**

Apple, cinnamon & oat crumble, almond milk custard **VE**

Tropical fruit salad, mango sorbet **VE**

PLEASE ADVISE US WHEN PLANNING YOUR MENUS IF YOU OR ANY OF YOUR GUESTS HAVE ANY ALLERGIES, INTOLERANCES OR SPECIAL DIETARY REQUIREMENTS

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT, WHERE GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK, NUTS, MUSTARD, SESAME, LUPIN, CELERY, SULPHITES, MOLLUSCS & CRUSTACEANS ARE PRESENT

CHILDREN'S MENU

Children can choose either a half portion of the adult's menu:

Under 2 years – Free of charge

2 – 11 years – Half price

Or pick a three course option from the children's menu below:

STARTERS

Tomato soup V

Melon pearls with fruit syrup V

Crudités & dip V

MAIN COURSE

Chicken breast strips with mashed potato & peas

Fish goujons with fries & peas

Sausage & mashed potato with gravy & carrots

DESSERT

Ice-cream sundae - vanilla ice-cream, chocolate sauce & marshmallows V

Fruit salad, mango sorbet V

Award winning triple chocolate brownie with vanilla ice-cream V

£15.⁰⁰ PER CHILD

(ONE CHOICE FOR ALL CHILDREN)

£20.⁰⁰ PER CHILD

(CHOICE OF ALL THE ABOVE DISHES - PRE-ORDER REQUIRED)

EVENING BUFFET MENUS

PIZZA BUFFET

Individual ciabatta pizza bases with: -
Ham & pineapple
Mozzarella & tomato V
Chorizo & jalapeno
Goat's cheese & peppers V
Spiced potato wedges, mixed salad & coleslaw V

£13.⁵⁰ PER PERSON

CHIP SHOP BUFFET

Traditional beer battered fish & chips
Southern fried chicken & chips
Spiced chickpea burger V/VE (available by pre-order only)
Coleslaw V
Mushy peas V
Barbeque beans V

£13.⁵⁰ PER PERSON

BOWL FOOD BUFFET

Beef bourguignon, creamy mashed potato
Pork & leek sausage, champ potato, red onion gravy
Butternut squash & chickpea curry, fragrant rice V
Moroccan lamb & apricot tagine, herby cous-cous
Beef chilli, basmati rice, nachos
Vegetable chilli, basmati rice, nachos V
Piri piri spiced chicken, basmati rice, nachos

£16.⁰⁰ PER PERSON – 2 BOWLS

£20.⁰⁰ PER PERSON – 3 BOWLS

PIE & CHIPS BUFFET

Choose 1 option from the selection of pies: -
Steak, red wine & mushroom
Roast chicken, white wine & smoked bacon
Roasted butternut squash, red pepper & goat's cheese V
Chips V
Gravy V

£13.⁵⁰ PER PERSON (1 PIE SELECTION)

ROAST MEAT ROLLS BUFFET

Roast Staffordshire beef, horseradish sauce
Roast Staffordshire lamb, mint sauce, redcurrant jelly
Roast Staffordshire turkey, sage & onion stuffing, cranberry sauce
Roast Staffordshire pork, apricot & sultana stuffing, apple sauce
Spiced chickpea burger V/VE (available by pre-order only)
Sesame seed & floured rolls, mixed salad, coleslaw, spiced wedges

£13.⁵⁰ PER PERSON (1 MEAT)

£16.⁰⁰ PER PERSON (2 MEATS)

EVENING BARBEQUE

Your personal chef will cook all of your meats whilst a member of our friendly team will serve your salads.

Staffordshire beef burger

Old English pork sausage

Sweet chilli marinated free range chicken thighs

Spiced chickpea burger V

Sautéed onions & Monterey Jack cheese V

Greek salad, feta, tomatoes, cucumber, peppers, olives, oregano V

Coleslaw V

Spiced potato wedges V

Artisan bread rolls V

£20.⁰⁰ PER PERSON

HOG ROAST

A succulent whole pig slow roasted on a spit, accompanied by:

Apricot & sage free-range pork stuffing

Spiced chickpea burger V

Apple sauce V

All crackling from the hog

Mixed salad V

Coleslaw V

Potato wedges V

£18.⁰⁰ PER PERSON

AVAILABLE FROM 6^{PM} ONWARDS (MINIMUM 60 GUESTS)

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CELEBRATION CAKES

CHEESE CAKE

Celebration cakes made from cheese rounds offer stunning & delicious alternative to traditional cakes. Served with crackers, grapes, figs and a selection of chutneys, if you prefer savoury to sweet our cheese cakes are perfect.

DOUGHNUT TOWER

A doughnut tower will bring fun & quirkiness to your big day, not to mention something that all of your guests will dive into and love.

With an assortment of delicious flavours & fillings there is no arguing over which one to choose: why not have them all?

