



# WEDDING MENUS 2023

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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## ALLERGENS

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

V – Vegetarian

VE – Vegan

VE\* - Vegan alternative available

GF – Gluten free

GF\* - Gluten free alternative available

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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

£8.50 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 Prosecco to toast

£25.00 PER PERSON



## GOLD

A glass of Champagne 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

£35.00 PER PERSON

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

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# 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 Opal menu. These evenings are £25 per person to include an arrival drink, your meal and tea or filter coffee following the meal. You are more than welcome to invite up to 4 additional guests to join you.

Tastings of the Emerald and Ruby 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 wholemeal crostini GF\*
- Sun-blushed tomato arancini VE/GF\*
- Sesame coated prawn balls, ponzu emulsion, coriander
- Breaded brie & cranberry bites, cranberry mayonnaise, walnut crumb V/GF\*
- Mini lamb kofta naan, mint yoghurt, lettuce, pickled shallots GF\*
- Tiger prawn tempura GF\*
- Baby sweetcorn pakora, sweet chilli & coriander V
- Katsu crumb chicken goujon, homemade kewpie mayonnaise GF\*
- Red pepper hummus bruschetta VE/GF\*
- Mini toad in the hole, pomme puree, braised onions GF\*
- Sticky BBQ beef bao, spring onion, bok choy, pickled carrot, sesame
- Chicken skewer marinated in satay sauce GF
- Blacksticks blue cheese & mushroom profiterole V/GF\*

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

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# OPAL MENU

## STARTERS

Your choice of soup:

Leek & potato soup **V/GF\***

Oven roast vine tomato & sweet basil soup **V/GF\***

Salmon, prawn & tarragon fishcakes, dill pickled cucumber, garlic aioli

Ham hock terrine, piccalilli, roast onion crostini

Burrata, heritage tomato & basil salad, dressed rocket, aged balsamic vinegar **V/GF**

Smooth chicken liver pâté with caramelised red onion marmalade, pancetta & focaccia **GF\***

## MAINS

Supreme of chicken with lemon, garlic & thyme, fondant potato, crisp bacon, charred baby leek, chicken & thyme jus **GF**

Roast Staffordshire loin of pork with apricot & sage stuffing, roast potatoes, crackling, Bramley apple sauce **GF\***

12-hour slow cooked blade of beef with Bourguignon sauce, Yorkshire pudding, horseradish creamed potatoes **GF\***

Pan fried fillet of Welsh sea bass, Parmentier potatoes, roast Mediterranean vegetables, Arrabiata sauce **GF\***

Roast root vegetable & Feta wellington, ratatouille **V/VE\*/GF\***

*All served with seasonal vegetables*

## DESSERTS

Award winning triple chocolate brownie with vanilla ice-cream and chocolate sauce **V/GF\***

Warm blackberry frangipane tart, crème fraiche, hazelnut brittle **V**

Zesty lemon & lime posset with Chantilly cream and shortbread biscuit **V/GF\***

Salted caramel cheesecake with honeycomb ice cream

Apple & cherry oat crumble with Madagascan vanilla custard **V/GF\***

Tea & filter coffee with chocolate mints

£42.<sup>00</sup> PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£47.<sup>00</sup> PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (MAX 3 DISHES PER COURSE)

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# EMERALD MENU

## STARTERS

Your choice of soup:

Cumin & chilli spiced sweet potato & coconut milk soup **V/GF\***

French onion & cider soup, Gruyere croute **V\***

Twice baked Cheddleton cheese, chive & Staffordshire leek soufflé, Parmesan crisp, chive oil **V/GF\***

Chicken & porcini mushroom arancini, tarragon & truffle mayonnaise **GF\***

Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins **GF\***

Salt & pepper calamari, lime aioli & sweet chilli jam **GF\***

## MAINS

12-hour slow cooked shoulder of lamb with rosemary & garlic,  
hasselback potato, lamb reduction, mint sauce **GF**

28-day aged 8oz Angus sirloin steak (served medium),  
beef shin ragu filled potato skin, crispy onions & carrot puree **GF**

Roast fillet of Atlantic cod, herb crushed new potato,  
crispy capers, white wine & saffron butter sauce **GF**

Corn-fed chicken supreme with redcurrant & apple stuffing wrapped in Parma ham,  
duck fat roast potatoes, sage & onion gravy **GF**

Garlic & parsley crumbed cauliflower steak,  
cheese sauce, hasselback potatoes **V/GF\***

*All served with tenderstem broccoli, honey glazed chantenay carrots & piccolo parsnips*

## DESSERTS

Chocolate & Cointreau cheesecake, orange sauce

Raspberry & vanilla crème brûlée, raspberry sorbet **V/GF**

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 with passionfruit coulis **V/GF**

Tea & filter coffee with chocolate mints

£47.<sup>00</sup> PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£52.<sup>00</sup> PP – CHOICE OF 3 DISHES PER COURSE FOR ALL GUESTS (PRE-ORDER REQUIRED)

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# RUBY MENU

## STARTERS

Shredded confit chicken & parmesan croquettes, gem lettuce, Caesar dressing, Pecorino shavings GF\*

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

Parma ham, cantaloupe melon, caramelised fig, balsamic & port gel, candied walnuts, seasonal berries GF

Shallot feuillate, goat's cheese, hazelnuts, redcurrant relish, aged balsamic V/GF\*

## MAINS

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

Pan-fried duck breast, butternut squash puree butternut & potato pomme anna,  
fine beans, orange sauce GF\*

Paupiette of lemon sole stuffed with smoked trout & tarragon mousse, scallop & crab beignet, saffron poached  
potatoes, champagne caviar & caper cream, baby fennel, fine green beans GF\*

Wild mushroom, leek & thyme pithivier, truffle pomme puree,  
white onion sauce V/VE\*

## DESSERTS

Tart au citron, raspberry, clotted cream V

Rich dark chocolate cremeux, pistachio nuts, Kirsch soaked cherries, cherry compote V/GF

Espresso, white chocolate & hazelnut crème brulee GF

Mango & passionfruit cheesecake, coconut ice cream, Malibu syrup V/GF\*

Tea & filter coffee with chocolate mints

£52.<sup>00</sup> PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£57.<sup>00</sup> 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 £40.<sup>00</sup> per table (approx. £5.<sup>00</sup> per person)

Available as an additional course to the Opal, Emerald and Ruby menus

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# 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/GF\***

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

Sun-blushed tomato arancini,  
basil pesto **VE/GF\***

## MAIN COURSE

Sweet potato, celeriac & pickled beetroot tart **VE/GF\***

Satay cauliflower steak,  
carrot & lime puree, curried onions, roasted peanuts, coriander oil **VE/GF\***

Butternut squash, apricot, preserved lemon & chickpea tagine,  
khobez flatbread, sultana, mint & coriander couscous, lemon yoghurt **VE/GF\***

## DESSERT

Blackcurrant 'cheesecake',  
soft poached berry compote, blackcurrant sorbet **VE/GF**

Apple & cherry oat crumble,  
almond milk custard **VE/GF\***

Rich dark chocolate torte,  
candied orange, chocolate orange soil **VE**

# 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.

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# 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 **VE/GF\***

Mozzarella sticks, tomato salsa **VE/GF**

Garlic bread **V/VE\***

## MAIN COURSE

Roast chicken breast strips with mashed potato & gravy **GF\***

Fish goujons with fries **GF\***

Sausage with mashed potato & gravy **GF\***

Cheese & tomato ciabatta pizza with fries **V/VE\***

*All served with seasonal vegetables*

## DESSERT

Ice-cream sundae - vanilla ice-cream, chocolate sauce & marshmallows **V/GF\***

Fruit salad, mango sorbet **VE/GF**

Award winning triple chocolate brownie with vanilla ice-cream **V/VE\*/GF\***

£15.00 PER CHILD

(ONE CHOICE FOR ALL CHILDREN)

£20.00 PER CHILD

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

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# SMOKEHOUSE BARBECUE GRILL

Available as family style sharing platters served to your tables or a traditional barbeque served buffet style outside on the decking (weather dependent – indoor buffet option available).

## SUCCULENT MEATS

Slow cooked beef brisket with cumin & paprika **GF**  
Barbeque pulled pork **GF**  
Peri peri chicken wings **GF**  
Old English pork sausage **GF\***

## VEGAN ALTERNATIVES

(Available by pre-order only)  
Spicy bean burger **VE/GF\***  
Vegan barbeque pulled 'pork' **VE/GF**  
Vegan sausage **VE/GF\***  
Bourbon glazed Mediterranean vegetable skewer  
**VE/GF**

## FRESHLY PREPARED SALADS

Corn on the cob **VE/GF**  
Mini roast jacket potatoes **VE/GF**  
Coleslaw **V/GF/VE\***  
Mixed salad with dressing **VE/GF**  
Floured bread rolls **VE\*/GF\***

## TASTY SWEETS

Award winning chocolate brownie **VE\*/GF\***  
Lemon & lime posset **V/GF**

£38.<sup>00</sup> PER PERSON

# AFTERNOON TEA

Your choice of 4 canapes served during your drinks reception

Chicken Caesar salad open crostini **GF\***  
Free range honey roast ham & mustard mayonnaise finger sandwich **GF\***  
Smoked salmon & dill crème fraiche croissant **GF\***  
British cucumber & cream cheese finger sandwich **V/GF\***

Homemade locally sourced pork sausage roll  
Goat's cheese & roast red pepper tartlet **V/GF\***

Freshly baked fruit scones with clotted cream & strawberry preserve **V/GF\***  
Award winning triple chocolate brownie **V/VE\*/GF\***  
Mango & passionfruit tartlet **V/GF\***  
Lemon & lime posset **V/GF**

Unlimited tea & coffee

£38.<sup>00</sup> PER PERSON

*(vegan alternatives available upon request)*

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# EVENING BUFFET MENUS

## PIZZA BUFFET

Please select 3 of the following pizza toppings:

Ham & pineapple **GF\***  
Mozzarella & tomato **V/GF\***  
Chorizo & jalapeno **GF\***  
Goat's cheese & peppers **V/GF\***  
Sweet chilli chicken **GF\***  
BBQ beef brisket & sweet corn **GF\***

Spiced potato wedges, mixed salad & coleslaw **V/VE\*/GF\***

**£15.<sup>50</sup> PER PERSON**

## CHIP SHOP BUFFET

Traditional beer battered fish  
Southern fried chicken  
Spiced bean burger **VE** (pre-order only)  
Chips

Coleslaw **V/VE\*/GF**  
Mushy peas **VE/GF**  
Curry sauce **VE**  
Homemade tartare sauce **V/GF**

**£15.<sup>50</sup> PER PERSON**

## MEXICAN FIESTA BUFFET

Soft tortilla wraps (**GF\***) with:  
Chipotle BBQ shredded beef  
Fajita spiced chicken breast **GF\***  
Mexican bean & vegetable chilli **VE/GF** (pre-order only)

Cajun spiced potato wedges **VE/GF**  
Corn tortilla chips **V**  
Tomato salsa  
Guacamole  
Sour cream **V/GF**

**£15.<sup>50</sup> PER PERSON**

## ROAST MEAT ROLLS BUFFET

Roast Staffordshire beef, horseradish sauce **GF**  
Roast Staffordshire turkey, sage & onion stuffing,  
cranberry sauce **GF\***  
Roast Staffordshire pork, apricot & sultana stuffing,  
apple sauce **GF\***  
Spiced bean burger **VE** (available by pre-order only)  
  
Bread rolls, mixed salad, coleslaw, spiced wedges **GF\***

**£14.<sup>00</sup> PER PERSON (1 MEAT)**  
**£16.<sup>50</sup> PER PERSON (2 MEATS)**  
**£18.<sup>50</sup> PER PERSON (3 MEATS)**

## GRAZING BUFFET

Selection of cured meats **GF\***  
Homemade Shropshire pork sausage rolls **GF\***  
Marinated black & green olives **VE**  
Trio of Cheeses: - Wookey hole Cheddar, Somerset Brie, Colston Basset Stilton **V**  
Artisan breads & crackers **V/GF\***  
Grapes, celery & apricots **VE**  
Homemade chutneys **V**  
Selection of nuts **VE/GF**  
Hummus & crudites **VE/GF**

**£20.<sup>00</sup> PER PERSON**

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# EVENING BARBECUE

## SUCCULENT MEATS

Staffordshire beef burger **GF\***

Old English pork sausage **GF\***

Peri peri chicken wings **GF**

## VEGAN ALTERNATIVES

(available by pre-order only)

Spiced bean burger **VE/GF\***

Vegan sausage **VE/GF\***

Vegan pulled 'pork' **VE/GF\***

## DELICIOUS SIDES

Sautéed onions & Monterey Jack cheese **V/GF**

Mixed seasonal leaf salad **VE/GF**

Coleslaw **V/VE\*/GF**

Mini roast jacket potatoes **VE/GF**

Bread rolls **V/VE\*/GF\***

£20.<sup>00</sup> PER PERSON

# HOG ROAST

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

Apricot & sage free-range pork stuffing

All crackling from the hog

Spiced bean burger **VE/GF\*** (available by pre-order only)

Apple sauce **VE/GF**

Mixed salad **VE/GF**

Coleslaw **V/VE\*/GF**

Potato wedges **VE/GF\***

£18.<sup>00</sup> PER PERSON

AVAILABLE FROM 6PM ONWARDS (MINIMUM 60 GUESTS)

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# LATE NIGHT NIBBLES

Trio of cheeses:

Wookey hole cheddar V/GF

Somerset brie V/GF

Colston Bassett stilton V/GF

Selection of crackers & artisan breads V/GF\*

Grapes, celery & figs VE/GF

Homemade chutneys V

£10.00 PER PERSON

# SOMETHING DIFFERENT

## 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 & quiriness 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?

*Pricing available upon request*



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