

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

Bocconcini, confit tomato & basil salad, dressed rocket, aged balsamic vinegar V/GF

Smooth chicken liver pâté with caramelised red onion marmalade, pancetta & farmhouse loaf 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 raspberry frangipane tart, crème fraiche, hazelnut brittle V

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

Toffee fudge cheesecake with honeycomb ice cream

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

Tea & filter coffee with chocolate mints

£42.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£47.⁰⁰ 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, beef marrow gravy GF

Roast fillet of Atlantic cod, lemon & herb potato rosti,
crispy capers, white wine & saffron butter sauce GF

Corn-fed chicken supreme with apricot mousse 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 carrots & 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

£47.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£52.⁰⁰ 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

£52.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£57.⁰⁰ 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 £40.⁰⁰ per table (approx. £5.⁰⁰ 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 *V/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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