



WEDDING MENUS 2026

At the heart of our family-run business is a genuine passion for creating unforgettable experiences. We pride ourselves on delivering friendly, professional service, award winning chefs & use of the finest local produce. Nestled in a stunning waterside setting, our venue is a true haven, where every detail is designed with quality and care in mind—from exquisite cuisine to our welcoming, attentive team.

The following pages showcase our most popular menus, carefully crafted to delight your guests. To make your Wedding Breakfast even more special, additional courses, canapés, and cheese boards can be added to any menu, allowing you to tailor your celebration exactly as you imagine it.

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DIETARY REQUIREMENTS & ALLERGIES

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

£12.00 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

£27.00 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

£32.00 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

£40.00 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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ASTON MARINA

The Boat House



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. These evenings are £35.00 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.

CANAPES

Crispy duck wontons, spring onion, hoisin
Smoked salmon, cream cheese & dill wholemeal crostini GF*
Sun-blushed tomato arancini VE/GF*
Breaded brie & cranberry bites, cranberry mayonnaise, walnut crumb V/GF*
Mini lamb kofta naan, mint yoghurt, lettuce, pickled shallots GF
Tiger prawn tempura GF*
Katsu crumb chicken goujon, homemade kewpie mayonnaise
Red pepper hummus bruschetta VE/GF*
Mini toad in the hole, pomme puree, braised onions
Chicken skewer marinated in sweet chilli sauce GF
Baked garlic, chive, mushroom & cheddar tartlet V/GF*

3 ITEMS £10.⁵⁰ PP | 4 ITEMS £12.⁵⁰ PP | 6 ITEMS £15.⁵⁰ PP

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THREE COURSE WEDDING BREAKFAST

Warm artisan bread roll & butter to start

STARTERS

Oven roast vine tomato & sweet basil soup, Cheddar cheese croutons V/VE*/GF*

Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins GF* +£1.50 pp

Salmon, prawn & lemongrass fishcakes, pickled cucumber, lime & sweet chilli sauce

Crispy breaded brie, Cumberland sauce, ruby chard 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, chicken & thyme jus GF

Pork tenderloin wrapped in bacon, Dauphinoise potato, confit carrot, savoy cabbage, apple & sage jus GF*

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

Pan fried fillet of sea bass, sauteed new potatoes, white wine and chive sauce GF*

12-hour slow cooked lamb shoulder, rosemary & garlic, Hasselback potato, lamb jus, mint sauce GF +£5.00 pp

Sweet potato & mushroom duxelles Wellington, Hasselback potato, confit carrot, thyme & sherry sauce VE/GF*

All served with chef's seasonal greens

DESSERTS

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

Warm treacle tart, clotted cream ice cream V

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

Raspberry & vanilla cheesecake, raspberry coulis, raspberry sorbet V/GF*

Pineapple upside down sticky toffee pudding, rum custard V

Tart au citron, raspberry, vanilla ice cream V

Trio of miniature desserts – choose your three favourites +£2.00 pp

Tea & filter coffee with chocolate mints

£50.00 PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS
£55.00 PP – CHOICE OF UP TO 3 DISHES PER COURSE OR CHOICE OF 3 STARTERS, 3 MAINS AND TRIO OF DESSERTS

CERTAIN DISHES ARE SUBJECT TO A SUPPLEMENTARY CHARGE, AS SHOWN

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DELUXE THREE COURSE WEDDING BREAKFAST

Chef's bread & complementary butter to start

STARTERS

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

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

King prawn & queen scallop thermidor, crisp smoked pancetta, parsley sourdough crumb *GF**

MAINS

28 day aged Angus beef fillet (pink), Dauphinoise potatoes, garlic mushroom, rich Rioja gravy *GF**

Pan fried duck breast, orange sauce, torched oranges, duck fat fondant potato *GF**

Roast fillet of lemon sole, lemon & herb potato rosti, caper beurre blanc *GF*

Portobello mushroom & tarragon arancini, smoked Applewood cheese & chive sauce,
white truffle infused olive oil *VE*

All served with fine beans, tenderstem broccoli, hispi cabbage & Chantenay carrots

DESSERTS

Tart au citron, Chantilly cream *V*

Raspberry & white chocolate crème brûlée *V/GF**

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

Tea & filter coffee with chocolate mints

£69.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS
£74.⁰⁰ PP – CHOICE OF UP TO 3 DISHES PER COURSE OR CHOICE OF 3 STARTERS, 3 MAINS AND TRIO OF
DESSERTS

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HOST A ROAST

Your choice of roast with all of the family style trimmings – a joint of meat is served to each table for a guest to carve and serve. Choose your starter and dessert course to accompany one of the following:

Roast 28 day aged topside of beef & Yorkshire pudding, horseradish sauce GF*

Roast Gressingham turkey breast, sage & onion stuffing, cranberry sauce GF*

Roast Staffordshire pork, apricot & sage stuffing, Bramley apple sauce GF*

All served with garlic & thyme roast potatoes, honey roast carrots & parsnips, broccoli, fine beans and roast gravy

£60.⁰⁰ PER PERSON

(vegan alternatives available upon request)

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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 greens

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**

£25.00 PER CHILD

(ONE CHOICE FOR ALL CHILDREN)

£30.00 PER CHILD

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

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TWO COURSE BARBECUE GRILL

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

SUCCULENT MEATS

Slow cooked beef brisket with cumin & paprika GF
Peri peri chicken tenders GF
Old English pork sausage GF*

VEGAN ALTERNATIVES

(Available by pre-order only)
Spicy bean burger VE/GF*
Vegan sausage VE/GF*
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

£45.00 PER PERSON

BESPOKE 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 £12.00 per person

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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EVENING BUFFET MENUS

PIZZA BUFFET

Please select 3 of the following ciabatta 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*

£17.00 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

£17.00 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)
Sautéed onions & peppers

Cajun spiced potato wedges VE/GF
Corn tortilla chips V
Tomato salsa, guacamole, sour cream V/GF
Shredded lettuce VE/GF
Mexicana cheese V/GF

£17.00 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 & sage stuffing,
apple sauce GF*
Spiced bean burger VE (available by pre-order only)

Bread rolls
Mixed salad, coleslaw, spiced wedges GF*

£17.00 PER PERSON (1 MEAT)
£19.00 PER PERSON (2 MEATS)
£20.50 PER PERSON (3 MEATS)

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EVENING BARBECUE

SUCCULENT MEATS

Staffordshire beef burger GF*

Old English pork sausage GF*

Peri peri chicken tenders GF

VEGAN ALTERNATIVES

(available by pre-order only)

Spiced bean burger VE/GF*

Vegan sausage VE/GF*

Mediterranean vegetable skewer 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, wedges or chips VE/GF

Floured bread rolls V/VE*/GF*

£25.⁰⁰ 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*

Floured bread rolls V/VE*/GF*

£25.⁰⁰ 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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