

upto
DISCOUNT
30% off
 selected dates

the ferry

CHRISTMAS PARTY NIGHTS AT THE FERRY 01698 360085



£16.95
 FOR THE FULL
 EVENING EXPERIENCE

CHRISTMAS PARTY LUNCH
 Our full festive package at a lunchtime price!
 Dates available
 -- Friday 11th December
 -- Friday 18th December
 (Reservations from midday. Tables must be vacated by 4.30pm. Minimum party size: 4 persons)

How It Works

Due to the great success of last year's Christmas Party Nights, we have decided to repeat the format for December 2020. In case you missed last year - here is the schedule:

6.45pm - 7.15pm

Your party arrives (we stagger arrival times to ensure a first class service) and is welcomed by our staff.

7.15pm - 10pm

Dinner is served in a relaxed and informal manner. Background music sets the scene and is kept at a level which allows healthy socialising.

10pm - 1am

DJ STEVIE cranks up the volume and gets the party swinging with a set of music for all tastes!

The full package price is £37.95 per person - but we like to provide value to our customers whenever possible - check out the supersaver discounts available on selected dates. **You still get THE FULL PACKAGE but at a bargain price!**

FESTIVE SCHEDULE

November

Date	Discount	Price
Friday 27th	Save 16%	£31.95
Saturday 28th	Save 16%	£31.95

December

Date	Discount	Price
Friday 4th	Save 16%	£31.95
Saturday 5th	Save 16%	£31.95
Thursday 10th	Save 30%	£26.95
Friday 11th	--	£37.95
Saturday 12th	--	£37.95
Sunday 13th	Save 30%	£26.95
Thursday 17th	Save 30%	£26.95
Friday 18th	--	£37.95
Saturday 19th	--	£37.95
Sunday 20th	Save 30%	£26.95

Please note that 27th November has an added bonus of a **FREDDIE MERCURY TRIBUTE** while 28th November has the added bonus of a **ROD STEWART TRIBUTE**.

CHRISTMAS MENU

To Start

- CREAM OF VEGETABLE SOUP (ve and gf options available)
with fresh bread & butter
- SMOKED MACKEREL PATE
with crisp melba toast
- ASPARAGUS ARANCINI (v)
breaded risotto balls served with napoli sauce
- CHARGRILLED CHICKEN SALAD (gf)
with house dressing

To Follow

- ROAST TURKEY
with all the trimmings
 - ROAST SCOTCH BEEF CHASSEUR
with red wine, mushroom and onion sauce
 - ROAST BREAST OF CHICKEN
with haggis and whisky cream sauce
 - CHICKPEA CURRY (ve, gf)
mildly spiced, served with basmati rice
 - SWEET POTATO, RED PEPPER AND SPINACH LASAGNE (v)
- all main courses are served with seasonal vegetables and potatoes

To Finish

- CHRISTMAS PUDDING (v)
with brandy cream
- SELECTION OF CHEESE
with fresh fruit and biscuits
- FRUIT SALAD (ve, gf)
with mango sorbet
- FRESH MERINGUE (v, gf)
with chocolate cream and raspberries

GF is gluten free
 V is vegetarian
 VE is vegan

THIS MENU IS SUBJECT TO CHANGE