

up to
DISCOUNT
25% off
selected dates



CHRISTMAS PARTY NIGHTS

AT THE FERRY

01698 360085

£29.95
FOR THE FULL EVENING EXPERIENCE

CHRISTMAS PARTY LUNCH
Our full festive package at a lunchtime price!
Dates available
-- Friday 16th 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 previous year's Christmas Party Nights, we have decided to repeat the format for December 2022. In case you missed previous years - 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 £48.95 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	Price
Friday 25th	£42
Saturday 26th	£42

December

Date	Price
Friday 2nd	£48.95
Saturday 3rd	£48.95
Thursday 8th	£36.95
Friday 9th	£48.95
Saturday 10th	£48.95
Sunday 11th	£36.95
Thursday 15th	£36.95
Friday 16th	£48.95
Saturday 17th	£48.95
Sunday 18th	£36.95
Friday 23rd	£42

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
- CHARGILLED 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