

upto
DISCOUNT
30% off
 selected dates



CHRISTMAS PARTY NIGHTS

AT THE FERRY

01698 360085



£14.95
 FOR THE FULL
 EVENING EXPERIENCE

CHRISTMAS PARTY LUNCH

Our full festive package at a lunchtime price!

Dates available
 -- Friday 14th December
 -- Friday 21st December
(Reservations from mid day. Tables must be vacated by 5pm. 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 2018. 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

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

The full package price is £35.95 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 30th	Save 17%	£29.95

December

Date	Discount	Price
Saturday 1st	Save 17%	£29.95
Friday 7th	Save 17%	£29.95
Saturday 8th	Save 17%	£29.95
Thursday 13th	Save 30%	£24.95
Friday 14th	---	£35.95
Saturday 15th	---	£35.95
Sunday 16th	Save 30%	£24.95
Thursday 20th	Save 30%	£24.95
Friday 21st	---	£35.95

Please note that 30th November has an added bonus of a **TINA TURNER TRIBUTE** while 1st December has the added bonus of a **ROD STEWART TRIBUTE**.

CHRISTMAS MENU

To Start

- Cream of vegetable soup with fresh bread & butter (v)
- Prawn Marie Rose garnished with Scottish smoked salmon
- House Speciality Chicken Liver Pate served with oatcakes
- Selected Woodland Mushrooms sauteed with creamy onions, garlic & mustard (v)
(can be served as a main meal)

To Follow

- Roast Turkey with all the trimmings
- Roast Scotch Beef Chasseur - red wine, mushroom and onion sauce
- Supreme of Chicken Princess - creamy asparagus & tarragon sauce
- Baked Scottish Salmon in a creamy prawn sauce
- Lasagne of Mediterranean Vegetables (v)
all main courses are served with seasonal vegetables and potatoes

To Finish

- Strawberry Shortcake Gateau served with cream
- White Chocolate Profiteroles served with cream
- Traditional Christmas Pudding served with brandy cream
- Selection of Cheese with biscuits & fruit

Tea & Coffee served with the captain's favourite mince pies

Individual dishes maybe altered subject to market forces.