



Christmas at
FARNDON FERRY
BAR & BISTRO

Customer notice
all vehicles are
left at
owners risk

01636 551217 | [INFO@FARNDONFERRY.CO.UK](mailto:info@farndonferry.co.uk)
WYKE LANE | FARNDON | NEWARK | NG24 3SX
FARNDONFERRY.CO.UK

Live Music at **FARNDON FERRY**

1st December

DJ Sean Reckless

Large Party Menu - Page 5



2nd December

Live Singer

Large Party Menu - Page 5



8th December

DJ Sean Reckless

Large Party Menu - Page 5



9th December

Live Singer

Large Party Menu - Page 5



16th December

Live Singer

Large Party Menu - Page 5



TURKEY LUNCH OFFER

Available Monday – Friday 12 – 3pm

Offer begins Monday 27th November – Friday 22nd December

2 courses £16

3 courses £18

Starters

Roasted Tomato & Red Pepper Soup, Balsamic Glaze – Pesto Oil (v) (gf*) (ve*)
or

Chicken Liver Parfait with Red Onion Chutney – Toasted Focaccia Bread (gf*)

Mains

Roasted Norfolk Turkey – Home Rolled Chipolatas – Goose Fat Roast Potatoes with
Cranberry, Sage & Chestnut Stuffing – Seasonal Vegetables – Roast Gravy (gf*)
Or

Homemade Nut Roast, Vegetarian Roast Potatoes with Cranberry, Sage & Chestnut
Stuffing – Seasonal Vegetables – Gravy (v) (ve*)

Desserts

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*)
or

Lemon Posset with Mulled Cranberries (gf)

We require a deposit of £10 per person to secure your reservation and guests must pre-order their food in parties of 6 or more.

Pre-order forms are available on our website. Deposits are non-refundable in the event of cancellation.

Food choices are required two weeks before you're booking.

If you have a food allergy or intolerance, please speak to your server about ingredients in our dishes before you order your meal

(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on Request (ve) Vegan
(ve*) Vegan Alternative Available (df) Dairy Free (df*) Dairy Free on Request



FARNDON FERRY
BAR & BISTRO

BEAUJOLAIS BREAKFAST

SATURDAY 18TH NOVEMBER 2023

ARRIVE 10AM | ARRIVAL BUCKS FIZZ

THE FAMOUS BREAKFAST RETURNS AGAIN!

5 COURSE BREAKFAST | HALF BOTTLE OF
BEAUJOLAIS NOUVEAU | LIVE
MUSIC | FANCY DRESS IS A MUST

BAR CLOSED AT 4:30PM

BOOK TAXIS IN ADVANCE

£40PP

FARNDON FERRY, OFF WYKE LANE,
FARNDON, NEWARK NG24 3SX

CHRISTMAS EARLY BIRD

Available Monday - Friday 12 - 7pm

2 Courses £17.95

3 Courses £22.95

Starter

Leek & Potato Soup with Fresh Bread - Crispy Onions (v)(gf*)(ve*)

Chicken Liver Parfait with Red Onion Chutney - Toasted Focaccia Bread (gf*)

Smoked Haddock fishcake, Curry Sauce - Endive Salad

Crispy Vegetable Gyoza, Hoi-Sin Dip, Asian Salad, Rice Noodles Sesame Dressing (v)(ve)

Main Course

Roasted Norfolk Turkey - Home Rolled Chipolatas - Goose Fat Roast Potatoes with Cranberry, Sage & Chestnut Stuffing - Seasonal Vegetables - Roast Gravy (gf*)

Cumberland Sausage 'n' Mash, Roasted Red Onion, Buttered Savoy Cabbage - Rich Onion Jus (v*)

Flat Iron Steak (served pink) Peppercorn & Tomato Butter, Skinny Fries, Mushroom, Watercress (£3.50 Supplement for this dish)

Salmon Fillet, Potato Fondant, Bok Choi, Miso Dressing, Poached Mussels (gf)

Beetroot Risotto, Goats Cheese Crème Fraiche, Sage Gremolata (v)(gf)(ve*)

Homemade Nut Roast, Vegetarian Roast Potatoes with Cranberry, Sage & Chestnut Stuffing - Seasonal Vegetables - Gravy (v)

Dessert

Aged Cognac & Rum Christmas Pudding - Brandy Sauce (gf*)

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf)

Lemon Posset with Mulled Cranberries (gf)

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LARGE PARTY MENU

3 Courses £30pp

Starters

Spiced Parsnip Soup with Parsnip Crisps – Curry Oil (v)(gf*)(ve*)

Classic Ham Hock Terrine with Piccalilli – Baby Gem, Confit Tomato – Crostini (gf*)

Soused Mackerel Fillet, Pickled Carrot, Mouli & Radish, Vanilla Fennel – Crispy Capers (gf*)

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli – Coriander (gf)(ve)

Mains

Roasted Norfolk Turkey – Home Rolled Chipolatas – Goose Fat Roast Potatoes with Cranberry, Sage & Chestnut Stuffing – Seasonal Vegetables – Roast Gravy (gf*)

Slow Braised Blade of Beef, Creamed Mash, Roasted Red Onion, Buttered Savoy Cabbage – Rich Onion Jus (gf)

Seared Seabass Fillet, Lemon, Garlic & Parsley Sauce, Fondant Potato, Green Beans (gf)

Leek & Potato Suet Pudding, Roasted Winter Roots – White Wine & Tarragon Cream (v)(ve*)

Homemade Nut Roast, Vegetarian Roast Potatoes with Cranberry, Sage & Chestnut Stuffing – Seasonal Vegetables – Gravy (v)(ve*)

Desserts

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*)

Classic Vanilla Crème Brûlée with Homemade Sable Biscuits (gf)

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)(ve*)

Port-Soaked Cropwell Bishop Stilton – Chutney, Grapes – Walnut Bread & Crackers (gf*)

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CHRISTMAS EVE

Available 12 - 9pm

Starters

Leek & Potato Soup with Fresh Bread – Crispy Onions (v)(gf*)(ve*) £6

Chicken Liver Parfait with Red Onion Chutney – Toasted Focaccia Bread (gf*) £7.5

Crispy Vegetable Gyoza, Hoi-Sin Dip, Asian Salad, Rice Noodles Sesame Dressing (v)(ve) £7.5

Classic Ham Hock Terrine with Piccalilli – Baby Gem, Confit Tomato – Crostini (gf*) £8

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli – Coriander (gf)(ve) £7

Smoked Haddock fishcake, Curry Sauce – Endive Salad £8

Mains

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*) £16

Cumberland Sausage 'n' Mash, Roasted Red Onion, Buttered Savoy Cabbage Rich Onion Jus (v*) £15

Thai Fish Bowl, (Signature Dish) Haddock, Salmon, Mussels, Prawns & Crayfish in a Thai infused Coconut Cream with Rice Noodles – Coriander Cress (gf) £19

Fish 'n' Chips, Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas (gf*) £15

Ferry 'Gourmet' Burger, Char Grilled Rump Beef Burger, Blue Cheese & Dry Cured Smoked Bacon Seeded Bun served with Fries & Coleslaw (gf*) £15

Beetroot Risotto, Goats Cheese Crème Fraiche, Sage Gremolata (v)(gf)(ve*) £14

Desserts

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*) £8

Classic Vanilla Crème Brûlée with Homemade Sable Biscuits (gf) £7

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)(ve*) £9

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf) £8

Lemon Posset with Mulled Cranberries (gf) £7

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CHRISTMAS DAY BANQUET

£95 per person (Under 12's £45)

Reservations from 12-3:30pm, Tables between 12-1pm must vacate after 2 hours

A Glass of Champagne on Arrival

Bread Rolls & Flavoured Butter for the table (gf*)

Starters

Pea & Ham Velouté – Ham Toasties (gf*)(ve*)

Scottish Oak Smoked Salmon, Pickled Fennel, Cucumber Ribbons, Lemon Confit (gf*)

Twice Baked Cropwell Bishop Stilton Souffle, Apple, Walnuts, Celery – Winter Leaves (v)

Ham Hock Terrine, Pickled Walnuts, Maple Cured Pancetta Crisp, Piccalilli – Herb Croutons (gf*)

Mains

Roasted Norfolk Turkey – Home Rolled Chipolatas – Goose Fat Roast Potatoes with Cranberry, Sage & Chestnut Stuffing – Seasonal Vegetables – Roast Pan Juices (gf*)

Roast Rib of Beef (served pink) – Thyme, Smoked Bacon & Port Jus – Goose Fat Roasties (gf)

Lobster Tortellini, Crab & Champagne Bisque, Seared King Scallop, Wilted Spinach

Leek & Potato Suet Pudding, Roast Winter Roots, White Wine & Tarragon Sauce(v)(ve*)

Desserts

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*)

Port-Soaked Cropwell Bishop Stilton – Chutney, Grapes – Walnut Bread & Crackers (gf*)

Key Lime Pie, Gingernut Crumb – Lime Fluid Gel (df*)

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)(ve*)

We require a deposit of £30 per person to secure your reservation and all guests must pre-order their food.

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Food choices are required two weeks before you're booking.

Farndon Ferry is closed on the evening of Christmas Day

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BOXING DAY

2 Courses £25

3 Courses £30

Bookings taken 12-6pm

Starters

Pea & Ham Velouté – Ham Toasties (gf*)(ve*)

Ham Hock Terrine, Pickled Walnuts, Maple Cured Pancetta Crisp, Piccalilli – Herb Croutons (gf*)

Soused Mackerel Fillet, Pickled Carrot, Mouli & Radish, Vanilla Fennel – Crispy Capers (gf*)

Twice Baked Cropwell Bishop Stilton Souffle, Apple, Walnuts, Celery – Winter Leaves (v)

Mains

Slow Braised Blade of Beef, Creamed Mash, Roasted Red Onion & Carrot,
Buttered Savoy Cabbage – Rich Onion Jus (gf)

Classic Fish n Chips, Beer Battered, Mushy Peas, Tartar Sauce – Chunky Chips (gf*)

Farndon Ferry Gourmet Burger, Stilton & Bacon, Skinny Fries – Burger Relish (gf*)

Seared Seabass Fillet, Lemon, Garlic & Parsley Sauce, Fondant Potato, Green Beans (gf)

Leek & Potato Suet Pudding, Roasted Winter Roots, White Wine & Tarragon Sauce (v)(ve*)

Desserts

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*)

Key Lime Pie, Gingernut Crumb – Lime Fluid Gel (df*)

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf)

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)

We require a deposit of £15 per person to secure your reservation and all guests must pre-order their food. Pre-order forms are available on our website.

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Farndon Ferry is closed on the evening of Boxing Day

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NEW YEARS EVE

Available 6 - 9pm

Starter

Leek & Potato Soup with Fresh Bread – Crispy Onions (v)(gf*)(ve*) £6

Chicken Liver Parfait with Red Onion Chutney – Toasted Focaccia Bread (gf*) £7.5

Crispy Vegetable Gyoza, Hoi-Sin Dip, Asian Salad, Rice Noodles Sesame Dressing (v)(ve) £7.5

Classic Ham Hock Terrine with Piccalilli – Baby Gem, Confit Tomato – Crostini (gf*) £8

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli – Coriander (gf)(ve) £7

Smoked Haddock fishcake, Curry Sauce – Endive Salad £8

Main Course

Cumberland Sausage 'n' Mash, Roasted Red Onion, Buttered Savoy Cabbage Rich Onion Jus (v*) £15

Thai Fish Bowl, (Signature Dish) Haddock, Salmon, Mussels, Prawns & Crayfish in a Thai infused Coconut Cream with Rice Noodles – Coriander Cress (gf) £19

Fish 'n' Chips, Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas (gf*) £15

Ferry 'Gourmet' Burger, Char Grilled Rump Beef Burger, Blue Cheese & Dry Cured Smoked Bacon Seeded Bun served with Fries & Coleslaw (gf*) £15

Beetroot Risotto, Goats Cheese Crème Fraiche, Sage Gremolata (v)(gf)(ve*) £14

Dessert

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*) £8

Classic Vanilla Crème Brûlée with Homemade Sable Biscuits (gf) £7

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)(ve*) £9

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf) £8

Lemon Posset with Mulled Cranberries (gf) £7

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A LA CARTÉ

Whilst You Wait

Warm Breads - Balsamic & Olive Oil - Roasted Garlic (v)(gf*) £6

Mixed Olives £5.5 Sun Dried Tomatoes, Feta £5.5

Padron Peppers £6.5

Starters

Leek & Potato Soup with Fresh Bread - Crispy Onions (v)(gf*)(ve*) £6

Chicken Liver Parfait with Red Onion Chutney - Toasted Focaccia Bread (gf*) £7.5

Crispy Vegetable Gyoza, Hoi-Sin Dip, Asian Salad, Rice Noodles Sesame Dressing (v)(ve) £7.5

Classic Ham Hock Terrine with Piccalilli - Baby Gem, Confit Tomato - Crostini (gf*) £8

Soused Mackerel Fillet, Pickled Carrot, Mouli & Radish, Vanilla Fennel - Crispy Capers (gf*) £8.5

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli - Coriander (gf)(ve) £7

Smoked Haddock fishcake, Curry Sauce - Endive Salad £8

Main Courses

Roasted Norfolk Turkey - Home Rolled Chipolatas - Goose Fat Roast Potatoes with Cranberry, Sage & Chestnut Stuffing - Seasonal Vegetables - Roast Gravy (gf*) £15.5

Braised Blade of Beef, Creamed Mash, Roasted Red Onion & Carrot, Savoy Cabbage, Onion Jus (gf) £18

Seared Seabass Fillet, Lemon, Garlic & Parsley Sauce, Fondant Potato, Green Beans (gf) £18

Cumberland Sausage 'n' Mash, Roasted Red Onion, Buttered Savoy Cabbage - Rich Onion Jus (v*) £15

Flat Iron Steak (served pink) Peppercorn & Tomato Butter, Skinny Fries, Mushroom, Watercress £22

Salmon Fillet, Potato Fondant, Bok Choi, Miso Dressing, Poached Mussels (gf) £17

Thai Fish Bowl, (Signature Dish) Haddock, Salmon, Mussels, Prawns & Crayfish in a Thai infused Coconut Cream with Rice Noodles - Coriander Cress (gf) £19

Fish 'n' Chips, Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas, Sea Salt (gf*) £15

Ferry 'Gourmet' Burger, Char Grilled Rump Beef Burger, Blue Cheese & Dry Cured Smoked Bacon Seeded Bun served with Fries & Coleslaw (gf*) £16

Leek & Potato Suet Pudding, Roasted Winter Roots - White Wine & Tarragon Cream (v)(ve*) £14

Beetroot Risotto, Goats Cheese Crème Fraiche, Sage Gremolata (v)(gf)(ve*) £15

Homemade Nut Roast, Vegetarian Roast Potatoes with Cranberry, Sage & Chestnut Stuffing Seasonal Vegetables - Gravy (v)(ve*) £15

Steak Menu available on request

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NEW YEARS DAY

Breakfast/Brunch Menu Available 10am – 3pm | NYD Normal Menu Available 12 – 6pm

Starters

Leek & Potato Soup with Fresh Bread – Crispy Onions (v)(gf*)(ve*) £6

Chicken Liver Parfait with Red Onion Chutney – Toasted Focaccia Bread (gf*) £7.5

Crispy Vegetable Gyoza, Hoi-Sin Dip, Asian Salad, Rice Noodles Sesame Dressing (v)(ve) £7.5

Classic Ham Hock Terrine with Piccalilli – Baby Gem, Confit Tomato – Crostini (gf*) £8

Soused Mackerel Fillet, Pickled Carrot, Mouli & Radish, Vanilla Fennel – Crispy Capers (gf*) £8.5

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli – Coriander (gf)(ve) £7

Smoked Haddock fishcake, Curry Sauce – Endive Salad £8

Mains

Cumberland Sausage 'n' Mash, Roasted Red Onion, Buttered Savoy Cabbage
Rich Onion Jus (v*) £15

Seared Seabass Fillet, Lemon, Garlic & Parsley Sauce, Fondant Potato, Green Beans (gf) £18

Thai Fish Bowl, (Signature Dish) Haddock, Salmon, Mussels, Prawns & Crayfish in a
Thai infused Coconut Cream with Rice Noodles – Coriander Cress (gf) £19

Fish 'n' Chips, Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas (gf*) £15

Ferry 'Gourmet' Burger, Char Grilled Rump Beef Burger, Blue Cheese & Dry Cured
Smoked Bacon Seeded Bun served with Fries & Coleslaw (gf*) £15

Beetroot Risotto, Goats Cheese Crème Fraiche, Sage Gremolata (v)(gf)(ve*) £14

Desserts

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*) £8

Classic Vanilla Crème Brûlée with Homemade Sable Biscuits (gf) £7

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)(ve*) £9

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf) £8

Lemon Posset with Mulled Cranberries (gf) £7

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SUNDAY LUNCH

Available December 12-6PM

Whilst You Wait

Warm Breads - Balsamic & Olive Oil - Roasted Garlic (v) £6

Mixed Olives, Sun Dried Tomatoes, Feta £5.5

Padron Peppers £6.5

Starters

Leek & Potato Soup with Fresh Bread - Crispy Onions (v)(gf*)(ve*) £6

Chicken Liver Parfait with Red Onion Chutney - Toasted Focaccia Bread (gf*) £7.5

Crispy Vegetable Gyoza, Hoi-Sin Dip, Asian Salad, Rice Noodles Sesame Dressing (v)(ve) £7.5

Classic Ham Hock Terrine with Piccalilli - Baby Gem, Confit Tomato - Crostini (gf*) £8

Soused Mackerel Fillet, Pickled Carrot, Mouli & Radish, Vanilla Fennel - Crispy Capers (gf*) £8.5

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli - Coriander (gf)(ve) £7

Smoked Haddock fishcake, Curry Sauce - Endive Salad £8

Main Courses

Roasted Norfolk Turkey - Home Rolled Chipolatas - Goose Fat Roast Potatoes with Cranberry, Sage & Chestnut Stuffing - Seasonal Vegetables - Roast Gravy (gf*) £15.5

The 'Ultimate' Roast Meat Platter, Beef, Pork Loin, Turkey & Nut Roast, Crackling, Roasties, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*) £20

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*) £16

Roast Loin of Pork, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkie Pudd (gf*) £15

Homemade Nut Roast, Vegetarian Roast Potatoes with Cranberry, Sage & Chestnut Stuffing Seasonal Vegetables - Gravy (v) £15

(Add Cauliflower Cheese or Mash £4 or both £6.00)

Cumberland Sausage 'n' Mash, Roasted Red Onion, Buttered Savoy Cabbage - Rich Onion Jus (v*) £15

Seared Seabass Fillet, Lemon, Garlic & Parsley Sauce, Fondant Potato, Green Beans (gf) £18

Thai Fish Bowl, **(Signature Dish)** Haddock, Salmon, Mussels, Prawns & Crayfish in a Thai infused Coconut Cream with Rice Noodles - Coriander Cress (gf) £19

Fish 'n' Chips, Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas (gf*) £15

Ferry 'Gourmet' Burger, Char Grilled Rump Beef Burger, Blue Cheese & Dry Cured Smoked Bacon Seeded Bun served with Fries & Coleslaw (gf*) £16

Beetroot Risotto, Goats Cheese Crème Fraiche, Sage Gremolata (v)(gf)(ve*) £14

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DESSERTS

Aged Cognac & Rum Christmas Pudding – Brandy Sauce (gf*) £8

Classic Vanilla Crème Brulée with Homemade Sable Biscuits (gf) £7

Hot Chocolate Fondant, Pistachio Praline, Salted Caramel Ice-Cream (gf)(ve*) £9

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf) £8

Lemon Posset with Mulled Cranberries (gf) £6.5

FESTIVE CHEESE BOARD

Port Soaked Cropwell Bishop Stilton, Poacher Cheddar, Truffle Brie
Chutney, Grapes – Walnut Bread & Crackers (gf*) £12

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A bride in a white dress, wearing a pearl bracelet, holds a large, lush bouquet of white and peach-colored roses. The bouquet is the central focus of the image, with green foliage interspersed among the flowers. The background is softly blurred, showing the bride's hands and part of her dress.

Weddings

WITH THE FARNDON FERRY

Here at The Farndon Ferry we have many years' experience of wedding receptions. We can cater for almost any style reception that you desire, from intimate romantic meals for close family and friends, to large formal receptions.

We understand that your wedding day is the most important day of your life. At Farndon Ferry you can celebrate your memorable day in fabulous surroundings. Set on the leafy banks of the River Trent, in the location of Farndon near Newark is perfect for your special day.

Contact us to discuss your wedding reception that you desire on 01636 551217 or email: info@farndonferry.co.uk

JANUARY SALE
50% OFF
EVERYTHING