





Your Special Day

At the Farndon **Ferry** we can cater for almost any style reception that you desire, from intimate romantic meals for close family & friends, to large formal receptions.











Drinks Reception & Canapés

Glass of Pimm's & Lemonade £6.00

Glass Prosecco £6.95

Glass Champagne £11.50

Bottled Beer (Sol/Peroni) £5.00

Jugs fruit Juice £9.50

The above drinks are popular choices for arrival drinks but if there is an alternative drink you would prefer our events manager will be more than happy to discuss this with you.

Canapé Selection

£,2.50 per canapé, minimum order 4 canapés per person

Mini Yorkshire Pudding with Beef & Horseradish

Chicken Skewers with a Satay Sauce

Smoked Salmon Blini with dill Crème Fraiche

Baby Gem filled with Char grilled Babycorn – Satay Sauce (v)

Chicken Liver Parfait, Red Onion Marmalade, Toast

Mini Duck Spring Rolls with Hoi Sin

Asparagus and Parma Ham 'Shot' with Hollandaise

Tempura King Prawns with Ginger, Lemongrass & Chilli

Mini Thai Fishcakes with Sweet Chilli Dip

Goats Cheese & Red Onion Tartlet (v)









Wedding Breakfast

£42.50 Wedding Breakfast

Sample Menu

Appetiser

Wood Fired Bread Sticks & Marinated Olives for the Table (gf*)

Starters

Customers Choice of Soup with Homemade Bread (v*) (gf*)

Confit of Duck Spring Roll, Asian Salad, Hoi Sin Sauce, Coriander Cress

Goats Cheese Salad, Roast Walnuts, Mandarin Orange, Beetroot, Rocket salad & Croutons (gf*) (v)

King Prawn & Crayfish 'Cocktail', Baby Gem, Cherry Tomatoes, Harissa Mayonnaise, Paprika Crostini's

Mains

Butter Poached Chicken, Crispy Skin, Potato Terrine, Pancetta Wrapped Green Beans – Jus Roti Braised Blade of Beef, Nottinghamshire Carrots, Buttered Cabbage, Creamed Mash, Beef Jus (gf)

Cod Fillet, Fondant Potato, English Peas, Crispy Capers & Batter Bits, Tartar Sauce (gf*)

Caramelised Cep & Girolle Risotto, Chive Crème Fraiche, Crispy Parmesan, Tarragon Oil (v)

Desserts

Hot Chocolate Fondant, Pistachio Praline, White Chocolate Mousse

Lemon Posset with Coconut Cream & Lemon Balm

Pear Frangipane, Chocolate Oil, Pear Sorbet

Cropwell Bishop Stilton, Biscuits & Quince

(v) = Vegetarian, (v*) = vegetarian on request, (gf) gluten free, (gf*) = gluten free on request. Please inform us of any other allergies.







Wedding Breakfast

£50 Wedding Breakfast

Sample Menu

Appetiser

Wood Fired Bread Sticks & Marinated Olives for the Table (gf*)

Starters

Customers Choice of Soup with Homemade Bread (v*) (gf*)

Carpaccio of Peppered Beef, Peas, Pecorino, Radish & Rocket Salad (gf)

Twice Baked Cropwell Bishop Stilton Soufflé, Burnt Apple Puree, Waldorf Salad

Pan Seared Scallops, Homemade Black Pudding, Parma Ham, Granny Smith, Pea Puree

Mains

Chicken Breast 'Cock-a-leekie' Charred Leeks, Peas, Prunes, Sun Dried Tomatoes, Buttered Spinach, Fondant Potato, Air Dried Ham, Jus Roti (gf)

Rump Steak Pavé (served Pink), Dauphinoise Potato, Green Beans, Stilton Crumble Mushroom, Roasted Cherry Vine Tomatoes – Port Jus (gf)

Seared Sea Bass Fillet, Mussel & Pea Risotto, Parmesan, Pea Shoots & Marinière Sauce (gf)

Wild Mushroom Wellington, Salt Baked Celeriac, Chard Broccoli, Parmesan Cream (v)

Desserts

Hot Chocolate Fondant, Pistachio Praline, White Chocolate Mousse

Griottine Cherry Frangipane, Dark Cherry Sorbet, Almond Crumb

Forced Rhubarb Trifle, Grenadine Sponge, Vanilla Custard, Rhubarb Sorbet

Cropwell Bishop Stilton, Biscuits & Quince (gf*)

(v) = Vegetarian, (v*) = vegetarian on request, (gf) gluten free, (gf*) = gluten free on request. Please inform us of any other allergies.







Children's Menu £15.95

Starters

Tomato Soup & Bread

Garlic Bread

Carrot Sticks, Tomato & Cucumber

Mains

Mini Beef Burger, Fries & Ketchup

Mini Breaded Fish, Chips and Peas

Mac n Cheese, Garlic Bread

Chicken, Mash, Green Beans & Gravy

Desserts

Chocolate brownie & Chocolate Ice Cream
Selection of Ice Cream & Sauce









Evening Reception

Buffet Menus

The Posh Ploughman's, £16.95 per person

Honey Roasted English Ham, Wholegrain Mustard
Farmhouse Cheese Board, Cropwell Bishop Stilton & Mature Cheddar (v)
Boathouse Chutneys, Pickled Onions, Grapes & Celery (v)
Award Winning Taylor's Pork Pie
Potato and Herb Salad (v)
Seasonal Salad (v)
Selection of Homemade Breads

"The Street Party", £19.95 per person

Coronation Chicken
Fish 'n' Chips in the Cone
Pulled Pork Sliders
Rocket & Parmesan Salad (v)*
Warm New Potato Salad, Chive & Parsley Butter (v)
Roasted Mediterranean Vegetable Quiche (v)
Selection of Homemade Breads

Mini Fruit Pavlovas









Great British BBQ, £22.50 per person

Homemade Burgers, Onions & Relish
Locally Sourced Sausages
Halloumi & Mediterranean Vegetable Kebabs (v)
Skinny Fries (v)
Seasonal Salad (v)
Boathouse Coleslaw (v)

Mini Chocolate Brownies

Mediterranean Tapas, £25.95 per person

Rosemary & Garlic Focaccia, Tapenade (v)

Spanish & Italian Meat Board

Continental Cheeseboard, Fig Chutney (v)

Rocket & Parmesan Salad

Tomato, Mozzarella & Basil, Balsamic Vinegar (v)

Patatas Bravas (v)

Crispy Cod, Chorizo & Green Beans

Mini Classic Italian Meatballs

Casserole of Chickpea, Iberico Chorizo & Tomato

Mini Tarta de Santiago

*Parmesan is not a Vegetarian Cheese. Please ask for an alternative if required.









Hog Roast, £16.95 per person

Hot Pulled Pork, Crispy Crackling

Homemade Stuffing & Apple Sauce

Chips

Fresh Bread Rolls

Mini Chocolate Brownies

The One Pot...

Option A £15.50 | Option B £17.95

Choose Option A **OR** B - then **ONE** Vegetarian dish from the following

OPTION A

Chicken Tikka Masala & Rice
Beef Lasagne & Garlic Ciabatta
Chilli con Carne & Rice

OPTION B

Beef Goulash, Dumplings & New Potatoes

Beef Bourguignon & Mashed Potatoes

Thai Green Chicken Curry & Sticky Rice

Chick Pea & Tomato Cassoulet (v)

Thai Vegetable Curry & Rice (v)

Vegetable Cottage Pie (v)

Vegetable Lasagne & Garlic Ciabatta (v)









BBQ Menu

£25 per head - Choose 3 Main dish's, 3 Sides and 1 Dessert £29 per head – Choose 4 Main Dish's, 4 Sides and 2 Desserts £35 per head – Choose 5 Main Dish's, 4 Sides and 3 Desserts

Mains

6 Inch Lincolnshire Sausages with Caramelised Onions, Served in a Fresh Finger Roll
100% Rump Steak Burgers, Served in a fresh White Bap
Gourmet Burger, Stilton, Smoked Cured Bacon, Onions on Brioche Bun
Spicy Bean Burgers with Smoked Applewood Cheddar, Served in a Fresh White Baps (v)

Thai Butternut Squash Curry with Naan Bread (v)

Spicy Tandoori Chicken Thighs

Paprika & Fennel Pulled Pork

Tender BBQ Flavoured Spare Ribs

Lamb Kofta's (£2.00pp supplement)

Chilli & Lime Marinated King Prawn Skewers (£2.50pp supplement)

5oz Rump Steaks with our own Seasoning (£2.50pp supplement)

Sides

Mixed Green Salad Corn on the Cob

Coleslaw BBQ Beans

Potato Salad BBQ Chicken Drumsticks

Rocket & Parmesan Salad Mediterranean Cous Cous

Tomato & Mozzarella Salad Roasted Pepper & Pesto Pasta Salad

Greek Salad

Desserts

Fresh fruit Salad with Exotic Fruits Individual Lemon Posset's

Fresh Strawberries & Whipped Cream Individual Tiramisu

Mini Lemon Tarts, Raspberry Coulis Individual Fruit Trifle's

Chocolate & Hazelnut Brownie Lemon Tart

Off Wyke Lane, Farndon, Nottinghamshire, NG24 3SX Tel - 01636 551217







Table Wine

A full wine list is available upon request, below are some recommendations, all prices, abv % and wines are subject to change

White

House White (Cintila), Portugal	£20.00
Sauvignon Blanc, Chile	£24.00
Pinot Grigio, Italy	£27.00
Reserve Chardonnay, Chile	£25.00
Sauvignon Blanc, New Zealand	£32.00

Red

House Red (Cintila), Portugal	£20.00
Merlot, Chile	£28.00
Rioja Crianza, Spain	£27.00
Pinot Noir, Chile	£29.00
Malbec, Argentina	£30.00

Rose

Comte de Provence, France	£,30.00
Zinfandel Blush, USA	£24.00
Syrah Granache Rose, France	£23.00









T & C's

- All price are including VAT at the prevailing rate (20% in 2022)
 - It is not permitted to bring your own food
- Deposits are non-refundable but may be transferred to another date if agreed by the Events
 Manager
- An account bar does not contribute towards the minimum spend unless this has been agreed by the Events Manager
- The overall spend does not include any gratuity. Please note a 5% service charge will be added to your final quote
- Dietary requirements can be catered by prior arrangement, we cannot guarantee that some trace elements of certain foods are not contained in any of our dishes
 - All decorations must be collected the following morning prior to 11am
- All fees quoted may be subject to change at any time in line with government VAT increases and/or duty/market price increases
- Breakages: as with all private functions, we will require a £100 cash damage waiver in addition to your final quote should we have to cover any breakages (to glassware etc). Ask your Events Manager for full details. In the unlikely event of any damages to our property, the Farndon Boathouse reserves the right to bill the Event hosts for any cost endured. This may be taken from your initial 25% booking deposit









Suggested Suppliers

DJ

Sean Reckless 07704 764572 e-mail - <u>info@thewrks.co.uk</u> Web - <u>www.thewrks.co.uk</u>

Band Jo Strange Band Jeremy – 07974238683

Richie Muir Band Richie – 07966 363930 www.richiemuir.com

<u>Florist</u>

Zinnia, Bingham 01949 839371 www.zinniaflorist.co.uk

Photographer

Dan Lambourne 07788313512 www.danlambournephotography.com **Accommodation**

Manor Court 01636 525134 www.sleepinluxury.co.uk

Georgian Town House 01636 605343 www.thegeorgiantownhousenewark.co.uk









Testimonials

Lizzy & Lee - April 2015

Hi Phillip,

Lee and I would like to thank you so much for our perfect wedding day! We had a truly fantastic time. Everything was amazing and all our friends and family thoroughly enjoyed the food, atmosphere and venue. It was so lovely to arrive and see everyone enjoying their drinks in the sunshine. The rooms looked amazing and you displayed all of our things perfectly. You helped make our wedding a very special day to remember.

Please pass on our thanks to your staff, they did a marvellous job and many of our guests commented on how attentive and helpful they were.

Gemma & James, September 2014

Hi Phil & Adam

The team at Farndon delivered a truly first class event for our wedding. From the very beginning it was clear there is a real passion to deliver the very best and make our wedding as special and unique as possible. From being to create bespoke menus to helping chose the wine and entertainment to accompany them everything was managed with personal flair and an attention to detail that would be near impossible to deliver in a 'traditional' wedding venue. Hosting several large events a year themselves makes the team very experienced and well-connected locally to ensure you have access to suppliers, florists, music and entertainment to help us make the day completely personal for us and our guests. The team made planning a wedding a real joy, nothing was too much trouble and they really know how to throw a party – I would recommend to anyone wanting to hold a personal, relaxed, effortless magical wedding to hold it here.

Alice & Matt, June 2015

My husband and I were lucky enough to have our wedding reception at Farndon Boathouse in June 2015. We have eaten at the restaurant and knew that exceptional food was a priority for us. Also the contemporary elegance of the restaurant really suited the style we were aiming for. From day one the help and attention we got was exemplary. Philip was approachable and made us feel that any request was possible. He also helped us to consider things we'd not even thought about.

On the day the attention to detail was remarkable. We felt so special and the restaurant looked beautiful. The waiting staff were all polite and the food as outstanding as ever despite catering for 60 + people at the same time. Adam took over for the evening reception and we had such great fun!!

We both agree if we ever marry anyone else the boathouse will be our first choice!!!

A huge huge thank you again,

Alice and Matt x

