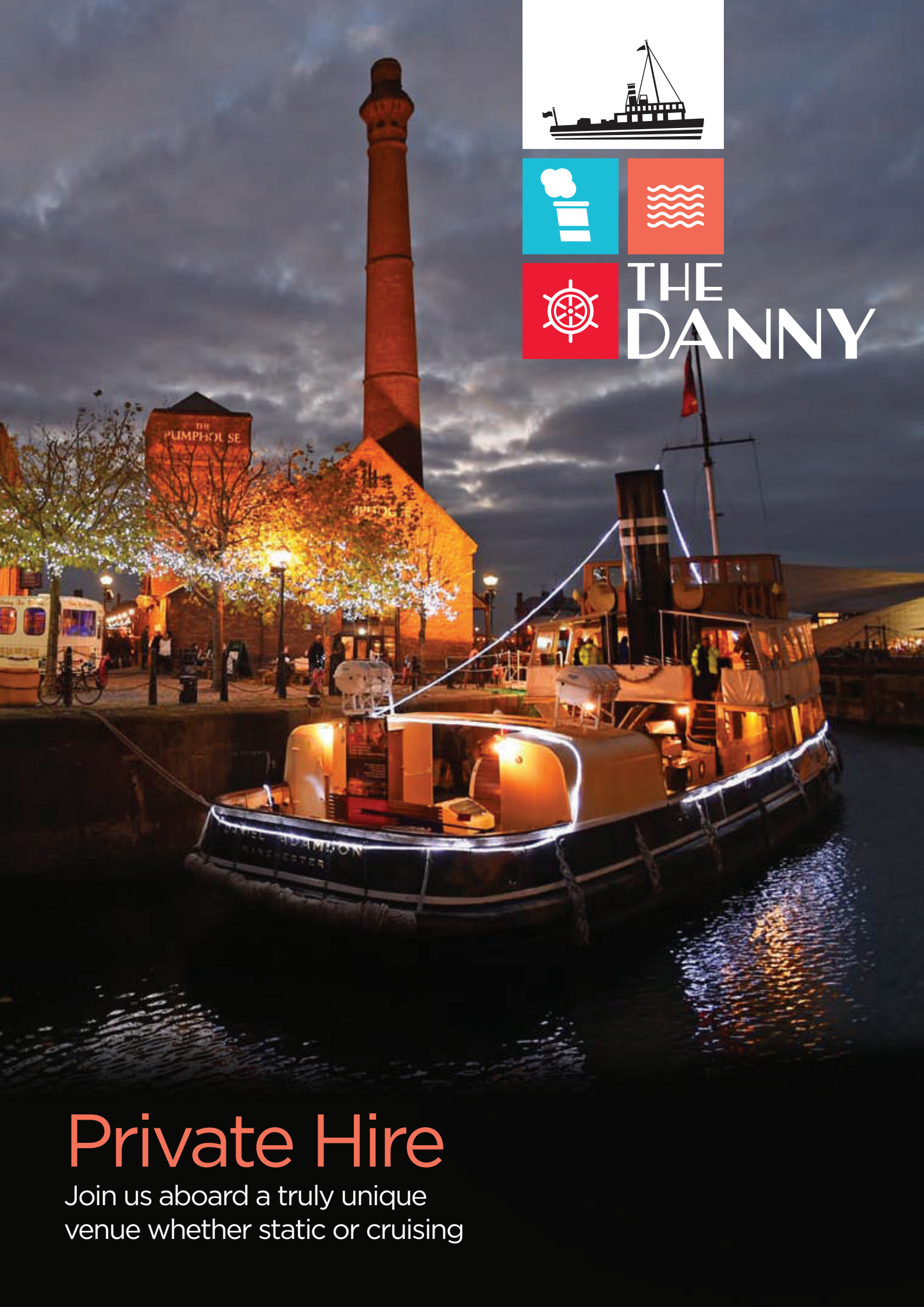


THE  
DANNY



# Private Hire

Join us aboard a truly unique venue whether static or cruising





#### HIRE INFORMATION

A fully licensed bar is available in addition to hot and cold refreshments.

#### HIRE PRICES

For cruising or static from our key locations in Liverpool's Albert Dock, Ellesmere Port or Salford Quays prices are available on request. Other locations also available if required.

#### CAPACITIES

The Danny can accommodate up to 100 guests depending on the type of event you have in mind. We will discuss your ideas with you and offer advice and recommendations to ensure a successful and memorable event.

#### FOOD & DRINK PACKAGES

We can design food and drink packages to suit your event and budget. Examples of what we offer can be found on the following pages.

## The Danny can make your celebration, meeting or drinks reception a truly memorable occasion.

The 1903 Daniel Adamson Steamship, affectionately known as The Danny, offers a beautiful Art Deco interior with the added benefit of a covered, promenade deck with seating.

In 1936 the ship's interior was carefully designed as a miniature version of one of the great liners of the day, with snug but stylish saloons fitted out with a cocktail bar and wooden panels which were originally intended for one of the famous Oceanic fleet. Today, The Danny has been restored and is a unique example of the unapologetically modern Art Deco interior, with clean bold lines, geometric patterns and block colours.

The carpets, chairs, fabrics and tables in the lower saloon were all handcrafted locally to match the original 1930's photographs, meaning today time spent in the saloons is exactly as it would have been in the 1930's - making The Danny a truly unique and romantic venue which echoes a by-gone age of steam and style.

The Danny is available to hire whilst static in one of our key locations such as Liverpool's iconic Albert Dock, The National Waterways Museum in Ellesmere Port or Salford Quays, Manchester.

**Please contact us to discuss prices and availability. Private cruises may also be possible subject to tides and commitments**



# Art Deco Afternoon Tea Buffet

£20 per person

To include unlimited tea and coffee,  
bar can be available on request

## Selection of Finger Sandwiches

Roast beef, wild rocket, tomato and wasabi mayonnaise

-

Cream cheese and chive, peeled cucumber, baby watercress (v)

-

Roasted Scottish salmon, dill and lemon and black pepper

-

Free range egg, crème fraiche and cress (v)

-

Roast Ham and mustard piccalilli

## Pastries

Choice of plain or fruit scones served  
with clotted cream and seasonal preserves

-

Classic Victoria sponge

-

Coffee & walnut cake

-

Lemon drizzle

-

Chocolate cake



Booking and enquiries  
[enquiries@danieladamson.co.uk](mailto:enquiries@danieladamson.co.uk)  
[www.thedanny.co.uk](http://www.thedanny.co.uk)



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# Art Deco Evening Buffet

£15 per person

## Selection of Finger Sandwiches

Roast beef & mustard, ham & tomato, mature cheddar cheese (v)

-

Egg & cress (v)

-

Waldorf salad sprinkled with walnuts (v)

## Savoury

Freshwater prawn cocktail with a Marie rose dressing served in a glass

-

Chicken liver pate, served with caramelised red onion chutney & melba toast

-

Traditional pork pie served with pickles

## Dessert

Black forest gateaux served with Chantilly whipped cream

-

Pineapple cake

## Cheese Board

Assorted cheese and crackers and pickles with grapes and peeled celery (v)



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# Art Deco Canapés

£2.50 each

## Savoury

Smoked salmon tartare  
-  
Chicken and date wrapped in bacon  
-  
Chicken liver parfait on  
toasted brioche  
-  
Cheesy puffs  
-  
Little Gem with Waldorf salad  
-  
Prawn and avocado toast  
-  
Candied bacon and stewed  
apple canapés  
-  
Goats cheese, roasted tomato crostini  
-  
Mushroom medley vol au vent  
-  
Mini eggs benedict  
-  
Pigs in puff pastry blankets  
-  
Welsh rarebit on toast  
-  
Curried egg  
-

Roasted beef, horseradish,  
rocket mini Yorkshire  
-  
Toasted ham & cheese roll ups  
-  
Beet bruschetta with goat's  
cheese & balsamic syrup  
-  
Coronation chicken little gem  
-  
Little Cheese tartelettes  
-  
Shredded ham hock and  
piccalilli tostada

## Sweet

Mini strawberry pavlova  
-  
Mini carrot cupcake  
-  
Mini french macaroons  
-  
Mini Victoria sponges  
-  
Raspberry and mascarpone bites  
-  
Mini Devonshire cream tea scones



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# Liverpool Scouse Dinner

£8 per head for food only

## 'Scouse'

Scouse is a stew of chuck steak, carrots, onions, turnips, potatoes, bay leaves and thyme, stewed in a beef stock and bitter ale

Served in the traditional way with pickled beetroot and pickled cabbage, chunky sliced white bread and butter

“It truly is the dish that represents Liverpool and everything that Liverpool has to offer, it’s about tradition, history and family”



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# Liverpool Scouse Dinner

Whether a party, meeting or conference our bowl food provides great tasting food which can be eaten standing or sitting. They are available in two portion sizes. The "Plate" size provides a main course portion or we suggest two to three of the "Bowl" size to provide a meal with a bit of a difference.

Each dish below is available a bowl option at £8 per person  
or a plate option at £12 per person

## Meat & Fish Bowls

### Smoked fisherman's pie

Smoked haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables. (gf)

### Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry; served with rice, chutney, yoghurt & naan bread. (gf)

### Sausage & Mash

Pork & leek sausages with mustard mash and caramelised onion gravy.

### Beef in Red Wine

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash. (gf)

### Moroccan Lamb Tagine

Lamb slowly braised with sweet spices and apricots served on lemon scented couscous. (gf)

### Chicken & Chorizo Stew Bowl

Served in a white wine and cream sauce served with garlic herbed roasted sweet potato flutes. (gf)

### Fish Cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce.

### Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables.

### Meatballs & Pasta Bowl

Beef meatballs cooked in rich tomato sauce with fresh egg pappardelle and shaved parmesan.

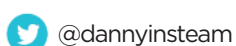
### Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilaf rice and herb garnish. (gf)

Continued...



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## Meat & Fish Bowls

### Smoked fisherman's pie

Moroccan Chicken & Rice Bowl  
Chicken breast with tomato and aubergine caponata, turmeric & cinnamon rice. (gf)

### Chilli Con Carne

Chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican. Served with sour cream, grated cheddar and rice. (gf)

### Tarragon Chicken

**Bowl option £5.95 / Plate option £9.95**  
Tarragon, cream, lemon and rice makes this dish sound too simple served with rice. (gf)

### Carbonnade De Boeuf

Finest beef sautéed with shallots & mushrooms served with a rich red wine & mustard sauce, served with mash. (gf)

### Hungarian Beef Goulash

Tender pieces of beef cooked with tomato, paprika, peppers, and mushrooms served with braised rice. (gf)

### Coq Au Vin Bowl

Supreme of chicken cooked in a red wine sauce with shallots, Paris mushrooms, lardons, and chervil & tarragon, served with braised rice.

### Chicken Basque

Chicken baked in a red wine sauce with chorizo, Spanish herbs, spices, and paprika & olives. Served with braised rice.

### Thai Chicken Curry

Tender chicken breast seared with ginger, garlic, chilli, lemongrass & coriander finished with coconut milk served with basmati rice.

## Vegetarian Hot Bowls

### Moroccan Vegetable Tagine

Pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin. Served with minted couscous. (vg)

### Butternut Risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with seasonal vegetables.

### Fusilli with Mushroom

Oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, parmesan and cream, served with fusilli pasta.

### Macaroni Cauliflower Cheese Bake

The wonderful classic everyone's mum made but lovelier with parmesan, crème fraiche and chopped parsley.

### Thai Green Vegetable Curry

Peppers, baby corn and cashew nut in a lime and coriander chilli coconut sauce. Served with rice. (gf)

### Moussaka Bowl

A delicious vegetarian version of this Greek classic. Aubergine & peppers with cardamom, cinnamon, fresh thyme and a grana padano cheesy topping.

### Grilled Tagine

Grilled aubergines cooked with lemon, coriander & toasted flaked almonds & bound in a tomato pepper sauce.



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