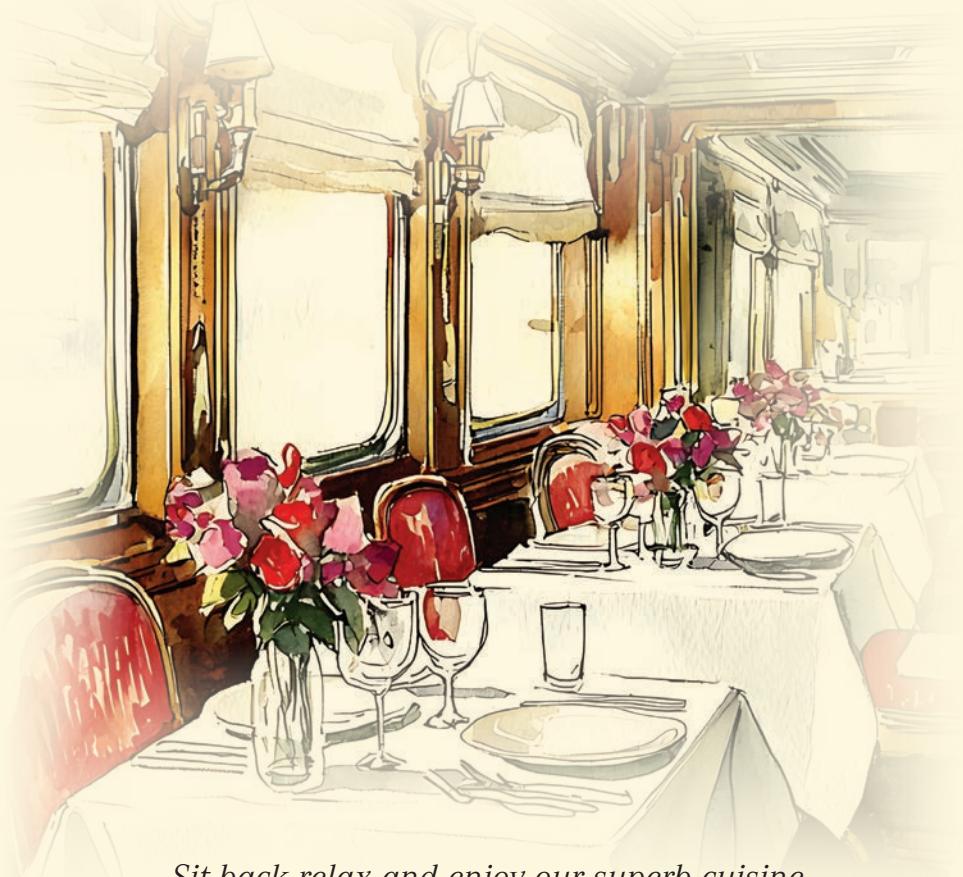


PREMIER DINING PASSENGERS MENU & DRINKS



*Sit back relax and enjoy our superb cuisine
which will be served at your table throughout the day.*

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PREMIER DINING



Breakfast Menu

WELCOME BUCKS FIZZ RECEPTION

Cornflakes, muesli or porridge served with fresh cream

Or

Trio of Melon

Served with Greek yogurt and crushed almonds

And to follow

GRILL TRAY

Grilled back bacon, Cumberland sausage, grilled tomato, hash brown, fried mushrooms, baked beans, black pudding and a free-range fried egg

Or

SMOKED SCOTTISH SALMON

Together with creamy scrambled free-range eggs

ACCOMPANIED WITH THE BAKERY BASKET

A choice of white or wholemeal toast,

brioche and freshly baked croissants

Served with a selection of preserves and honey

Freshly brewed coffee and a selection of fine teas



CELERY



MUSTARD



FISH



TREE NUTS



SESAME



MOLLUSCS



EGG



LUPIN



GLUTEN



MILK



PEANUTS



SULPHUR DIOXIDE



SOYBEANS



CRUSTACEANS

Allergy advice - our dishes may contain some of the 14 allergens.

PREMIER DINING



Dinner Menu

APPERTISERS

Chefs own Tomato and Basil Soup

Served with a selection of freshly baked breads

Or

Ardennes Pate

On a toasted ciabatta

Served with a crisp salad, crunchy baguette and piccalilli relish

Or

Smoked Haddock and Spring Onion Fishcake

With a dressed salad and tangy tartare sauce

MAIN COURSE

Oven Roasted Fillet of Beef

With a rich pan gravy, buttered new potatoes, creamy carrot and swede crush, broccoli florets

DESSERT

White Chocolate and Lemon Cheesecake

Served with crème fraiche and raspberry coulis

CHEESE COURSE

A selection of cheeses with biscuits and red onion chutney

Freshly brewed coffee and a selection of fine teas

Petit Fours



CELERY



MUSTARD



FISH



TREE NUTS



SESAME



MOLLUSCS



EGG



LUPIN



GLUTEN



MILK



PEANUTS



SULPHUR DIOXIDE



SOYBEANS



CRUSTACEANS

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PREMIER DINING



Wine & Drinks Tariff

WHITE WINE

Home Farm Chardonnay – Australia

Dry and rich with peach and apricot flavours.

75cl £25.00

Colli Vicentini Pinot Grigio - Italy

Fruity, aromatic wine with floral notes.

75cl £25.00

Matahiwi Estate Sauvignon Blanc – New Zealand

Zingy and tropical

75cl £29.00

Bodegaza Sauvignon Blanc – Chile

Light and zingy with tropical fruit flavours

Qtr. Bottle £7.00

RED WINE

Afrikan Ridge Merlot - S Africa

Packed with soft plummy fruit.

75cl £25.00

Home Farm Shiraz - Australia

Smooth, full and spicy.

75cl £25.00

Altitudes Malbec Gran Reserva - Chile

Rich and creamy with a lingering taste

75cl £28.00

Bodegaza Merlot – Chile

Soft and fruity

Qtr. Bottle £7.00

ROSÉ WINE

Afrikan Ridge Rose – S Africa

Light, delicate, fruity and not too dry

75cl £25.00

Bodegaza Rose - Chile

Qtr. Bottle £7.00

SPARKLING WINE & CHAMPAGNE

Castell Llord - Spain

Classic fizz with hints of green apples and citrus

75cl £27.00

Romeo Prosecco Spumante - Italy

Easy drinking Prosecco, perfect for any occasion.

20cl £9.00

75cl £29.00

Claude Baron Brut NV - Champagne, France

An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.

37.5cl £29.00

75cl £49.00

DRINKS FROM THE BAR

Soft Drinks

£3.00

Appletise

275ml £4.00

J20

275ml £4.00

Harrogate Water Still or Sparkling

750ml £4.00

330ml £2.00

Premium Bottled Lager

£5.50

Premium Bottled Cider

£5.50

Gravy Train Ale 500ml

£6.00

Spirits with mixer

£7.00

Liqueurs

£6.00

It may be occasionally necessary to use substitute products of the same quality.