

# 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, fried bread, 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

#### **Chef's own soup of the day**

Served with a selection of freshly baked breads

Or

#### **Pate of the day**

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  
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## 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.*