



## 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



## Wine & Drinks Tarriff

### WHITE WINE

Vinoir Sauvignon Blanc – Chile  
*Dry, crisp and light citrus flavours*  
75cl £16.00

Colli Vicentini Garganega  
Pinot Grigio – Italy  
*Fruity, aromatic wine with floral notes.*  
75cl £17.25

Chablis, Pascal Bouchard – Chile  
*Light and zingy with tropical fruit flavours.*  
75cl £24.00

Las Condes Sauvignon Blanc – Chile  
*Light and zingy with tropical fruit flavours.*  
Quarter bottle £4.75

### RED WINE

Vinori Cabernet Sauvignon – Chile  
*Packed with black berry fruit.*  
75cl £16.00

Home Farm Shiraz Merlot – Australia  
*Smooth and Spicy.*  
75cl £17.50

Roseville – St Emilion. France  
*St Emilion as it should be – soft and silky.*  
75cl £23.00

Las Condes Merlot – Chile  
*Soft and Fruity.*  
Quarter bottle £4.75

### ROSÉ WINE

Adriana Zinfandel Rosé – USA  
*Light, delicate and not too dry.*  
75cl £16.95

Vistamar Rosé – Chile  
Quarter Bottle £4.75

### SPARKLING WINE & CHAMPAGNE

Castell Llord Cava NV – Spain  
*At the softer end of dry, this wine is delicate yet fresh.*  
75cl £17.50

Prosecco Spumante – Italy  
*An easy drinking Prosecco, perfect for any occasion.*  
75cl £19.95

Charles Mignon 1er Cru Grande Reserve –  
Champagne, France  
*An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.*

37.5cl £18.50  
75cl £36.00

### DRINKS FROM THE BAR

Soft Drinks	£1.50
Appletise	257ml £2.90
J20	257ml £2.90
Willow Water Still	750ml £3.00
Willow Water Sparkling	750ml £3.00
Premium Bottle Lager	£3.50
Cider	£3.00
Gravy Train Ale	500ml £3.75
Spirits with mixer	£5.50
Liqueurs	£5.00

Unfortunately, we are unable to accept payment on board by credit/debit card. All bar accounts should be settled by cash.

# PREMIER DINING



## Breakfast Menu

Chilled fresh orange juice  
Coffee from Columbia or selection of fine teas

Choice of

Cornflakes, muesli, porridge served with fresh cream  
Grapefruit and orange segments with black grapes

### Great British grill tray

Grilled back bacon, grilled Cumberland sausage, grilled tomato, rosti potato, fried button mushrooms, baked beans, bury black pudding, fried free range eggs

### Fish option

Grilled Manx kippers

### Vegetarian option

Grilled vegetarian Cumberland sausage, fried helloumi cheese, gilled tomato, fried button mushrooms, hash brown potato, baked beans, fried slice, fried free range eggs

Morning bakery basket

White and wholemeal toast, freshly baked croissants  
Served with a selection preserves and honey  
Coffee or selection of fine teas

### Elevenes

Selection of warm Danish pastries together with freshly brewed tea and coffee service



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## Dinner Menu

### Starters

Chefs own vegetable soup served with selection of freshly baked breads

Or

Scottish smoked haddock and spring onion fish cake pan fried on a bed of wilted whole leaf spinach topped with poached free range hen's egg and drizzled with rich hollandaise sauce

Or

Game terrine with port and apple chutney and toasted brioche

### FILLET OF BEEF

Prime British farmed fillet of beef cooked with oven roasted cherry vine tomato together with wild mushroom and tarragon sauce

Gratin potato

Honey glazed carrots

Braised savoy cabbage

Fine green beans Provencal

### Desert

Irish liquor cream cheesecake served with a warm berry fruit compote and crème fraiche

### Cheese Board

Selection of British cheeses accompanied with biscuit celery and grapes red onion chutney

Shropshire blue

Mature cheddar

Smoked Applewood

Freshly brewed coffee complimented with chocolates

