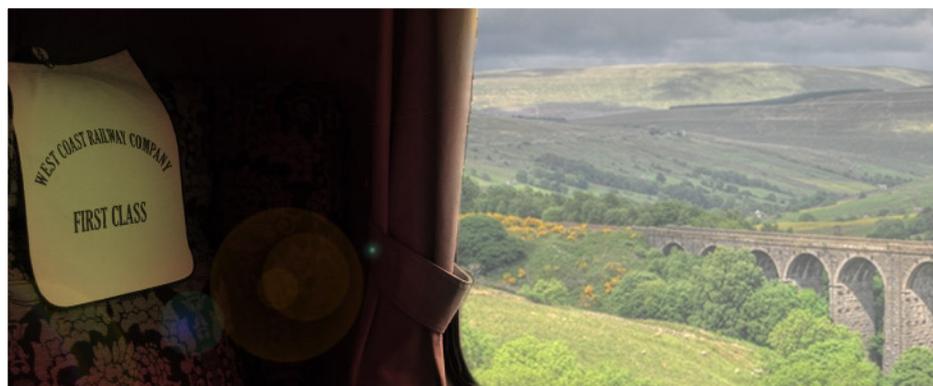


PREMIER DINING PASSENGERS MENU & DRINKS



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



*Journeys by rail across our green & pleasant land.
Visit westcoastrailways.co.uk*

How was your food?



Review us on Facebook



[Facebook.com/railtoursbywestcoast](https://www.facebook.com/railtoursbywestcoast)

PREMIER DINING



Breakfast Menu

Chilled orange juice
Selection of muesli, cornflakes or porridge served with cream

Or

Trio of chilled melon together with natural Greek yogurt topped
with toasted almonds drizzled with honey

BAKERY BASKET

White and wholemeal toast freshly baked croissant warm brioche
served with preserves

GRILL TRAY

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

Or

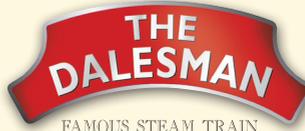
SCOTTISH SMOKED SALMON

Together with creamy scrambled free range hen's eggs

Or

GRILLED KIPPERS

Freshly brewed coffee and fine teas



PREMIER DINING



Dinner Menu

APPETISERS

Chef's own roasted carrot & fennel soup served
with selection of freshly baked breads

Or

Asparagus & Pea Girasole

Filled sunflower pasta shells with asparagus, peas together with asparagus
spears, sweet peas, pesto and topped with toasted pine nuts & Italian cheese

Or

Chicken & Duck Terrine

Chicken & duck with red onion marmalade pressed terrine together
with balsamic dressed lamb's leaf salad

MAIN COURSE

Fillet of Beef

Oven roasted fillet of British farmed beef together with trio of peppercorn sauce
Chive & parsley buttered new potatoes
Fine green beans
Glazed carrots

DESSERT

Lemon tarte crème fraiche & sweet berry sauce

CHEESE COURSE

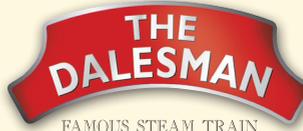
Selection of British cheeses served with biscuits and caramelised red onion
chutney

Sage Derby

Stilton

Smoked Applewood

Coffee and chocolates



PREMIER DINING



Wine & Drinks Tariff

WHITE WINE

Vinoir Sauvignon Blanc - Chile

Dry, crisp and light with citrus flavours.

75cl £17.00

Cadia Garganega Pinot Grigio - Italy

Fruity, aromatic wine with floral notes.

75cl £18.00

Chablis, Pascal Bouchard – Burgundy France

A real classic, dry yet elegant

75cl £25.00

Santa Maria Sauvignon Blanc - Chile

Light and zingy with tropical fruit flavours.

Qtr. Bottle £4.95

RED WINE

Vinoir Merlot - Chile

Packed with soft plummy fruit.

75cl £17.00

Home Farm Shiraz Cabernet - Australia

Smooth and spicy.

75cl £18.00

Roseville - St Emilion, France

St Emilion as it should be - soft and silky.

75cl £25.00

Santa Maria Merlot - Chile

Soft and fruity.

75cl £4.95

ROSÉ WINE

Adriana Zinfandel Rosé - USA

Light, delicate and not too dry.

75cl £17.50

Devil's Ridge Zinfandel Rosé - USA

Qtr. Bottle £4.95

SPARKLING WINE & CHAMPAGNE

Castell Llord Cava NV - Spain

At the softer end of dry, this wine is delicate yet fresh.

75cl £19.00

Romeo Prosecco Spumante - Italy

Easy drinking Prosecco, perfect for any occasion.

20cl £5.95 75cl £21.00

Claude Baron Brut NV - Champagne, France

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

37.5cl £20.00 75cl £38.00

DRINKS FROM THE BAR

Soft Drinks £1.50

Appletise 257ml £2.90

J20 257ml £2.90

Willow Water Still or Sparkling
750m £3.50
500ml £1.50

Premium Bottled Lager £3.50

Premium Bottled Cider £3.50

Gravy Train Ale 500ml £3.75

Spirits with mixer £5.50

Liqueurs £5.00



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

Unfortunately, we are only able to accept cash payment on board.