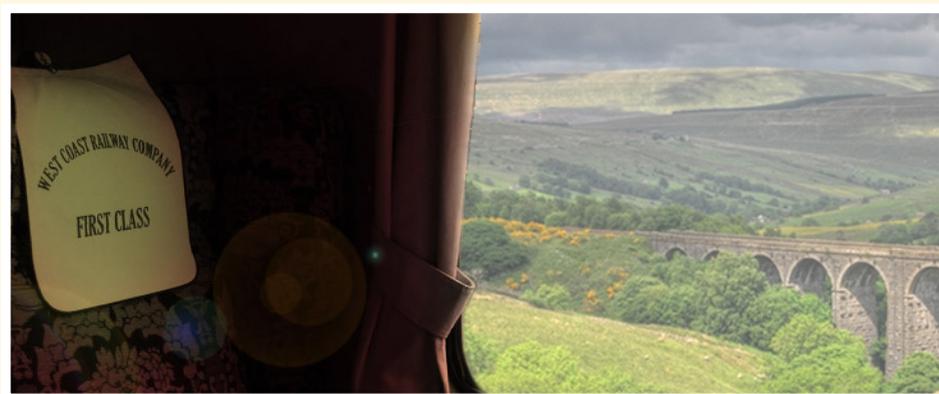


# VEGETARIAN PREMIER DINING PASSENGERS MENU & DRINKS



*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](http://westcoastrailways.co.uk)*

How was your food?



Review us on Facebook



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

# PREMIER DINING



## Vegetarian Breakfast Menu

Chilled fresh orange juice Choice of cornflakes, muesli,  
porridge with double cream

### **BAKERY BASKET**

White and wholemeal toast, freshly baked croissants,  
served with a selection preserves and honey

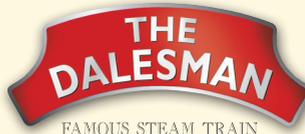
### **VEGETARIAN GRILL TRAY**

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

Or

### **GRILLED MANX KIPPERS**

Freshly brewed coffee or selection of fine teas



# PREMIER DINING



## Vegetarian Dinner Menu

### APPETISERS

Chefs soup of the day together with freshly baked Artisan breads

Or

Somerset brie and red pepper cheesecakes warm on bed of mixed salad leaf dressed with balsamic dressing

### MAIN COURSES

Oven roasted vegetable with Apricot and goats cheese bake

Or

Stuffed Butternut Squash

Oven baked Stuffed butternut squash filled with cannellini beans mozzarella cheese, peppers, sundried tomatoes topped with pumpkin & sunflower seed crumb

Or

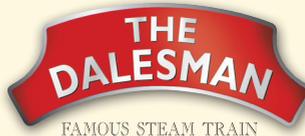
Moroccan Cauliflower Roulade with Chickpea chutney  
Selection of fresh seasonal market vegetables & potatoes

### DESSERT COURSE

### CHEESE COURSE

Selection of British and continental served with caramelised red onion chutney & biscuits

Freshly brewed coffee complimented with 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.**