



The Railway Touring Company
The Old Stables, Estuary Road, King's Lynn, Norfolk, PE30 2HL
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We would welcome any feedback you were able to offer on Trip Advisor, Facebook or Google Review.



ON BOARD DINING

Premier Dining Christmas Menu



Chilled Bucks Fizz on Boarding

Breakfast

Choice of cereal or porridge served with fresh cream (🌾)(🥛)

or

Trio of Melon

served with Greek yogurt, crushed almonds and drizzled with honey (🥛)(🌰)(🍯)

Grill Tray

Grilled back bacon, pork sausage, grilled tomato, sautéed button mushrooms, baked beans, black pudding, hash brown and a free-range fried egg (🐷)(🌾)(🥚)

or

Scottish smoked salmon with creamy scrambled free-range eggs (🐟)(🥚)(🥛)(🌾)

Bakery Basket

A choice of white or wholemeal toast, served with a selection of preserves and honey (🌾)(🍯)

Freshly brewed coffee and a selection of fine teas



Dinner

Appetisers

Chefs own spiced butternut squash soup served with a selection of freshly baked bread rolls (🌾)(🥛)

or

Pâté of the day served with artisan bread and chutney (🌾)(🥚)(🌾)(🍷)

or

Traditional prawn cocktail on a bed of Iceberg lettuce with a lemon wedge (🐟)(🌾)(🥚)(🥛)(🍋)(🥛)

Main

Traditional oven roasted turkey breast with a rich gravy flavoured with port, goose fat roast potatoes, buttered brussels sprouts, roasted parsnips, roasted carrots, pork stuffing, pigs-in-blankets and cranberry sauce (🌾)(🐷)(🥚)(🥚)(🥛)(🍷)

Dessert

Traditional Christmas pudding served with brandy sauce (🌾)(🥛)(🌾)(🥚)

Cheese Board

A selection of cheeses with biscuits and an artisan chutney (🌾)(🥛)(🌾)(🥚)

Freshly brewed coffee and a selection of fine teas with a warm mince pie



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE



SHELLFISH



LUPINS

Catering provided by Gravy Train Catering Ltd.

Allergy Advice – If you have any known allergies, please inform staff on board immediately so that the suitability of the food can be checked.

Wine & Drinks Tariff

White Wine

Home Farm Chardonnay – Australia
Dry and rich with peach and apricot flavours.
75cl – **£24.00**

Colli Vicentini Pinot Grigio – Italy
Fruity, aromatic wine with floral notes.
75cl – **£24.00**

Matahiwi Estate Sauvignon Blanc – NZ
Zingy and tropical.
75cl – **£28.00**

Bodegaza Sauvignon Blanc – Chile
Light and zingy with tropical fruit flavours.
Quarter bottle – **£6.50**

Red Wine

Afrikan Ridge Merlot – S Africa
Packed with soft plummy fruit.
75cl – **£24.00**

Home Farm Shiraz – Australia
Smooth, full and spicy.
75cl – **£24.00**

Altitudes Malbec Gran Reserva – Chile
Rich and creamy with a lingering taste.
75cl – **£27.00**

Bodegaza Merlot – Chile
Soft and fruity.
Quarter bottle – **£6.50**

Rosé Wine

Afrikan Ridge Rosé – S Africa
Light, delicate, fruity and not too dry.
75cl – **£24.00**

Vistamar Rosé – Chile
Quarter bottle – **£6.50**

Sparkling Wine

Cantina de Garda Blanc de Blanc – Italy
At the softer end of dry, delicate yet fresh.
75cl – **£26.00**

Romeo Prosecco Spumante – Italy
Easy drinking and perfect for any occasion.
75cl – **£28.00**
20cl – **£8.50**

Champagne

Claude Baron Brut NV – France
An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.
75cl – **£48.00**
37.5cl – **£28.00**

Drinks from the Bar

Soft Drinks **£3.00**

Appletise 275ml – **£4.00**

J2O 275ml – **£4.00**

Harrogate Water Still 750ml – **£4.00**

330ml – **£2.00**

Harrogate Water 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**

Aperitifs and After Dinner **£6.00**

Please ask for the selection.

