



ON BOARD DINING



Premier Dining 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, fried bread and a free-range fried egg   

or

Scottish smoked salmon with a free-range poached egg and chives    

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 soup of the day served with freshly baked bread rolls  

or

Honey glazed ham hock terrine served with sourdough bread and artisan chutney   

or

Creamy mushroom and garlic on sourdough bread, sprinkled with parmesan and a rocket leaf garnish     

Main

Pan seared chicken supreme with a champagne and pink peppercorn sauce served with crispy roast potatoes with rosemary and seasonal vegetables     

Dessert

Belgian chocolate and raspberry torte served with fresh vanilla cream    

Freshly brewed coffee and a selection of fine teas



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



MLK



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 – £25.00
Colli Vicentini Pinot Grigio – Italy
Fruity, aromatic wine with floral notes.
75cl – £25.00
Matahiwi Estate Sauvignon Blanc – NZ
Zingy and tropical.
75cl – £29.00

Bodegaza Sauvignon Blanc – Chile
Light and zingy with tropical fruit flavours.
Quarter 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.
Quarter bottle – £7.00

Rosé Wine

Afrikan Ridge Rosé – S Africa
Light, delicate, fruity and not too dry.
75cl – £25.00

Vistamar Rosé – Chile
Quarter bottle – £7.00

Sparkling Wine

Cantina de Garda Blanc de Blanc – Italy
At the softer end of dry, delicate yet fresh.
75cl – £27.00
Romeo Prosecco Spumante – Italy
Easy drinking and perfect for any occasion.
75cl – £29.00
20cl – £9.00

Champagne

Claude Baron Brut NV – France
An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.
75cl – £49.00
37.5cl – £29.00

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.





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We would welcome any feedback you were able to offer on Trip Advisor, Facebook or Google Review.