





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



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 – **£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.