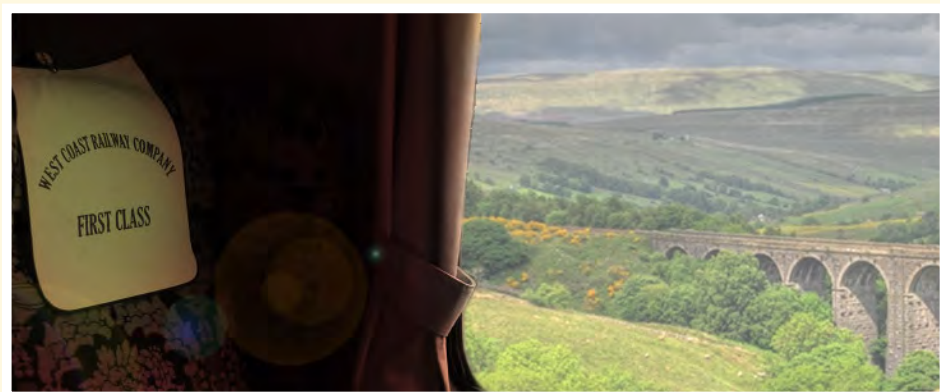


VEGETARIAN PREMIER DINING PASSENGERS MENU & DRINKS



*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.
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tripadvisor
tripadvisor.co.uk



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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.