

# PREMIER DINING PASSENGERS MENU & DRINKS



*Sit back relax and enjoy our superb cuisine which will be served at your table throughout the day.*



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# PREMIER DINING



## Breakfast Menu

### WELCOME BUCKS FIZZ RECEPTION

A choice of cornflakes, muesli or porridge served with fresh cream

Or

Grapefruit and orange segments with black grapes

Followed by a choice of

### GREAT BRITISH GRILL TRAY

Grilled back bacon, grilled Cumberland sausage, grilled tomato,  
rosti potato, fried button mushrooms, baked beans,  
Bury black pudding and fried free range egg

Or

### SCOTTISH SMOKED SALMON

Scottish smoked salmon with creamy scrambled eggs

Served with

### MORNING BREAD BASKET

White or wholemeal toast, freshly baked croissants and brioche

Served with a selection of preserves and honey

Freshly brewed coffee and a selection of fine teas



# PREMIER DINING



## Dinner Menu

### APPETISERS

Chefs own cauliflower, broccoli and cheese soup

Served with a selection of freshly baked rolls

Followed by a choice of

#### **Somerset Brie and Asparagus Cheesecake**

Served with fresh asparagus spears, cherry tomatoes and a rocket leaf garnish

Or

#### **Smoked Chicken with Waldorf salad**

Served with a rocket leaf garnish

### MAIN COURSE

#### **Fillet Steak**

With a creamy wild mushroom and chive sauce

Served with roast potatoes, honey glazed chantenay carrots,  
courgettes and red peppers

### DESSERT

#### **Deep Filled Apple Pie and Fresh Custard**

A deep filled apple, raisins and cinnamon pie topped with a  
glazed and sugared lattice pastry

Freshly brewed coffee and a selection of fine teas and mints



# PREMIER DINING



## Wine & Drinks Tariff

### WHITE WINE

#### Vinoir Sauvignon Blanc - Chile

*Dry, crisp and light with citrus flavours.*

75cl £17.50

#### Cadia Pinot Grigio - Italy

*Fruity, aromatic wine with floral notes.*

75cl £18.50

#### Chablis, Domaine Fillon - Burgundy France

*A real classic, dry yet elegant*

75cl £27.00

#### Playlist Sauvignon Blanc - Spain

*Light and zingy with tropical fruit flavours.*

Qtr. Bottle £4.95

### RED WINE

#### Vinoir Merlot - Chile

*Packed with soft plummy fruit.*

75cl £17.50

#### Home Farm Shiraz - Australia

*Smooth and spicy.*

75cl £18.50

#### Roseville - St Emilion, France

*St Emilion as it should be - soft and silky.*

75cl £25.00

#### Playlist Merlot - Spain

*Soft and fruity.*

Qtr. Bottle £4.95

### ROSÉ WINE

#### Adriana Zinfandel Rosé - USA

*Light, delicate and not too dry.*

75cl £17.50

#### Playlist 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 £19.50

#### Romeo Prosecco Spumante - Italy

*Easy drinking Prosecco, perfect for any occasion.*

20cl £5.95 75cl £21.50

#### Claude Baron Brut NV - Champagne, France

*An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.*

37.5cl £21.00 75cl £39.00

### DRINKS FROM THE BAR

Soft Drinks £1.50

Appletise 275ml £3.00

J20 275ml £3.00

#### Harrogate Water Still or Sparkling

750ml £3.50

330ml £1.50

Premium Bottled Lager £3.50

Premium Bottled Cider £3.50

Gravy Train Ale 500ml £4.00

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.**