



## PREMIER DINING PASSENGERS' CHRISTMAS MENU & DRINKS



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



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# PREMIER DINING



## Christmas Dinner Menu

Welcome glass of Bucks Fizz when boarding

### APPETISER

Chef's own tomato and red pepper soup  
Served with a selection of freshly baked breads

Or

Pork and liver pâté with a cranberry topping  
Served with artisan bread and a watercress garnish

Or

Pan seared prawns with chilli and garlic  
Served on toasted ciabatta and a rocket leaf garnish

### MAIN COURSE

#### Roasted Norfolk Turkey

Roasted paupiette of Norfolk turkey with chestnut sausage meat stuffing  
wrapped in streaky bacon

Served with cranberry sauce and rich roast gravy flavoured with port

Roast potatoes

Braised red cabbage with mulled wine and apple

Buttered brussels sprouts

Roasted Chantenay carrots and parsnips



# PREMIER DINING



## Christmas Dinner Menu

### DESSERT

Traditional Christmas pudding served with brandy liqueur cream sauce

### CHEESE COURSE

Selection of cheeses accompanied with cheese biscuits and red onion chutney

White Stilton and Apricot

Brie

Smoked Applewood

Freshly brewed coffee and tea and a warm mince pie

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# 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*

Quarter 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.*

Quarter bottle £4.95

### ROSÉ WINE

#### Adriana Zinfandel Rosé - USA

*Light, delicate and not too dry.*

75cl £17.50

#### Playlist Zinfandel Rosé - USA

Quarter bottle £4.95

### SPARKLING WINE & CHAMPAGNE

**Castell Lord 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.**