

# 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

Cornflakes, muesli or porridge served with fresh cream

Or

Grapefruit and orange segments with black grapes

### BAKERY BASKET

White or wholemeal toast, freshly baked croissants and brioche

Served with a selection of preserves and honey

### GREAT BRITISH GRILL TRAY

Grilled back bacon, grilled Cumberland sausage, grilled tomato,  
rosti potato, fried button mushrooms, baked beans,

Bury black pudding, fried free-range egg

Or

### SCOTTISH SMOKED SALMON

Scottish smoked salmon with creamy scrambled free-range eggs

Freshly brewed coffee and a selection of fine teas



# PREMIER DINING



## Dinner Menu

### APPETISERS

Chefs own carrot and coriander soup  
Served with a selection of freshly baked breads

Followed by a choice of

#### **Ham hock and pea terrine**

Served with toasted bread, piccalilli and a rocket leaf garnish

Or

#### **Asparagus and pea girasole**

Egg pasta in large sunflower shaped parcels with asparagus,  
pea, ricotta cheese and parsley filling

Served with fresh asparagus spears, sprinkled  
with parmesan and a rocket leaf garnish

### MAIN COURSE

#### **Cumbrian Lamb**

Oven roasted Cumbrian reared rump of lamb  
with a redcurrant and mint jus

Accompanied with minted garden peas, honey glazed  
baton carrots, buttered green beans, baby roast potatoes

### DESSERT

#### **Tangy lemon tart**

Served with fresh strawberries, crème fraiche  
and drizzled with strawberry coulis

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 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.**