

VEGETARIAN PREMIER DINING PASSENGERS' CHRISTMAS MENU & DRINKS



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



*Journeys by rail across our green & pleasant land.
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PREMIER DINING



BREAKFAST MENU

Cornflakes, muesli or porridge served with fresh cream

Or

Grapefruit and Orange segments with black grapes

Grill Tray

Grilled vegetarian Cumberland sausage, fried halloumi, grilled tomato, fried button mushrooms, potato rosti, baked beans and a fried free range egg

Bakery Basket

White and wholemeal toast, brioche, freshly baked croissants

Served with a selection of preserves and honey

Selection of tea and coffee

VEGETARIAN CHRISTMAS DINNER MENU

APPETISERS

Chefs soup of the day

Served with freshly baked breads

Or

Stuffed butternut squash

Oven baked stuffed butternut squash filled with cannellini beans, mozzarella cheese, peppers and sundried tomatoes topped with pumpkin and sunflower seed crumb



PREMIER DINING



VEGETARIAN CHRISTMAS DINNER MENU

MAIN COURSE

Vegetarian Nut Roast

A nut mix of cashew, peanut, almond and walnuts and vintage mature farmhouse Cheddar cheese with a blend of vegetables and herbs

Served with

Roast Potatoes

Braised red cabbage with mulled wine and apple

Buttered brussels sprouts

Roasted chantenay carrots and parsnips

DESSERT

Traditional Christmas Pudding

Served with brandy liqueur cream sauce

CHEESE COURSE

Selection of British Cheeses accompanied with cheese biscuits and red onion chutney

Wensleydale with cranberries

Stilton

Smoked Applewood

Freshly brewed tea and coffee and a warm mince pie

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enquiries@westcoastrailways.net

0844 850 3131*

*Calls to this number are charged at a rate of 7p per minute plus an access charge set by your network provider.

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
750ml £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.