



VEGETARIAN 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



VEGETARIAN BREAKFAST MENU

Complimentary Bucks Fizz on boarding

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 and freshly baked croissant

Served with a selection of preserves and honey

Freshly brewed coffee and a selection of fine teas

VEGETARIAN CHRISTMAS DINNER MENU

APPETISERS

Chef's own tomato and red pepper soup

Served with a selection of freshly baked breads

Or

Somerset brie and asparagus cheesecake

Somerset brie and asparagus cheesecake on a savoury cheese, leek and spring base topped with brie

Served with fresh asparagus spears and a rocket leaf garnish



PREMIER DINING



VEGETARIAN CHRISTMAS DINNER MENU

MAIN COURSE

Cumin Butternut Squash and Lentil Wellington

Butternut squash and lentils wrapped in filo pastry and topped with paprika, onion seeds and parsley

Or

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

Roast Potatoes

Braised red cabbage with mulled wine and apple

Buttered brussels sprouts

Roasted Chantenay and parsnips

DESSERT

Traditional Christmas pudding served with brandy liqueur cream sauce

CHEESE COURSE

A selection of cheeses accompanied with cheese biscuits and red onion chutney

White Stilton and apricot

Brie

Smoked applewood

Freshly brewed coffee and a selection of fine teas 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 £17.50

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 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.