

THE CHARNWOOD FORESTER

Time to get dressed for dinner and step into an era of timeless elegance as you prepare for an unforgettable evening aboard the Great Central Railway's most prestigious fine dining experience, the Charnwood Forester. Journey back to a bygone age of luxury train travel and savour a delicious six-course dinner, with a seasonal choice of starters, mains, and dessert, finished off with an English Cheeseboard and hand finished chocolates.

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Canapés

FIRST COURSE

Crab & Samphire Salad (GF/DF)

or

Sun-dried Tomato & Mozzarella Arancini (VE)

MAIN COURSE

Duo of Lamb Mustard Thyme Jus (DF - Available upon request)

or

Halibut with Prawn Butter Velouté

or

Duck Confit with Wild Mushroom Sauce (GF - Available upon request)

or

Squash, Brie, Beetroot & Truffle Oil Infused Tart (VE)

or

Chanterelle Mushroom & Saffron Risotto (GF/DF/VG)

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All served with the Chef's selection of seasonal vegetables

DESSERT

Trio of Assiettes (VE)

or

Chocolate and Cherry Torte (GF/VG)

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The Great British Cheeseboard

Tea, Coffee & Chocolate Truffles

