

FIRST-CLASS DINING

THE MASTER CUTLER

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One for the foodies! Sit back and relax as the sun sets over Charnwood's beautiful landscape. Aboard our First-Class Restaurant Cars, you'll enjoy a four-course evening meal, handmade to exacting standards by our on-train chef, using fresh seasonal produce and with magnificent views, delicious food and amazing company, it's the perfect way to spend a Friday evening with loved ones and friends.

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Canapés

FIRST COURSE

Smoked Pancetta & Goats cheese with a carrot & Fennel salad (GF)

or

Mediterranean Bruschetta & paprika Houmous (VG)

MAIN COURSE

Chicken Fricassee with White Wine & Herbs (GF/DF)

or

Lemon baked Cod with Creamy Mushroom & Leak Orzo

or

Pork Loin with a pear and caramelised shallot jus (DF)

or

Mushroom & Caramelised Onion Tart (VG)

or

Roasted butternut Squash & Sage Risotto (VE/GF)

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All served with the Chef's selection of seasonal vegetables

DESSERT

Sticky Ginger Pudding with Caramel Sauce (VE)

or

Glazed Lemon Tart (VE)

or

Chocolate Cherry Torte (GF/VG)

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Great British Cheeseboard

Tea, Coffee & Chocolate Truffles

