

FIRST-CLASS DINING

THE ELIZABETHAN

Menu Two - running April to September

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Sunday is a day for relaxing and what better way to do it than by embarking on a delightful journey aboard The Elizabethan dining train. You'll enjoy a traditional British Sunday roast with all the trimmings, complete with a seasonal starter and an indulgent dessert of your choice. Relax in the comfort of our beautifully restored, vintage carriages and enjoy the Leicestershire scenery.

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FIRST COURSE

Smoked Salmon Mousse, Chive Creme Fraiche, Toasted Sourdough (GF - Available upon request)

or

Grilled Asparagus With Pea Puree & Pickled Shallots (VG/GF/DF)

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Served with Bread & Netherend Salted Butter

MAIN COURSE

Roast Rib-eye of Beef with a Red Wine Gravy & Yorkshire Pudding (DF, GF - Available upon request)

or

Roast Chicken Breast, Apricot & Sausage Stuffing and Rich Pan Gravy (DF, GF - Available upon request)

or

Butternut, Kale and Apricot Roast (VG/GF)

or

Broccoli & Stilton Risotto (GF/VE)

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All served with the Chef's selection of seasonal vegetables

DESSERT

Apricot & Blueberry Crumble (VE)

or

Salted Caramel Baked Cheesecake (VE)

or

Chocolate Cherry Torte (GF/VG)

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Tea, Coffee & Chocolate Truffles

