

THE ROTHLEY ROSE

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Experience a Friday night treat and dine in timeless style aboard the Rothley Rose – Wine Tasting Train. This new and improved evening service brings together heritage steam travel and a curated tasting of fine wines from Rothley Vineyard, perfectly paired with a refined onboard dining experience.

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Canapés

FIRST COURSE

Baked Brie, Pear & Thyme Tart (VE)

or

Duck, Red Onion Relish & Truffle Oil Terrine (GF)

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Served with a glass of New Sovereign

MAIN COURSE

Beef Bourguignon

or

Peppered Mackerel & horseradish Fishcakes with Watercress Sauce

or

Roast Chicken Thigh with Wild Garlic Pesto and Parmesan Crisp (GF)

or

Stuffed Butternut Squash with Peppers, Basil & Breadcrumbs (VG/GF)

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Served with a glass of King Richard White, King Henry Red and Battle Royal Rose

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All served with the Chef's selection of seasonal vegetables

DESSERT

Warm Apricot & Pistachio Blondie (VE)

or

Dark Chocolate Praline Cheesecake (VE)

or

Chocolate and Cherry Torte (GF/VG)

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Served with a glass Battle Royal Rose

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Tea, Coffee & Chocolate Truffles

