

# Luncheon Menu

## Starters

Lightly-spiced sweet potato soup  
and seasoned rustic croutons

Mini blinis, smoked salmon, rocket,  
chives and crème fraiche

Red berry timbale with fresh melon slices

## Main Course

Locally-sourced roast beef and Yorkshire pudding

Turkey breast parcel wrapped in bacon

Lightly-poached salmon fillet, watercress hollandaise

Leek fondue tart with mustard seeds (v)

## Dessert

Prosecco & lemon cheesecake,  
coulis and whipped cream

Grand Marnier bread & butter pudding  
served with crème anglaise

Coffee or tea

*Please notify the Railway of any dietary  
allergies you have at the time of booking.*

## - Wine List -

SVR House Sauvignon .....	£16.00
SVR House Cabernet Sauvignon.....	£16.00
Chardonnay (Australia) .....	£17.00
Pinot Grigio (white, Italy).....	£17.00
Pinot Grigio (rosé, Italy) .....	£17.00
Shiraz (Australia) .....	£17.50
Merlot (Chile).....	£18.50
Malbec (Argentina) .....	£18.50
Rioja (Spain).....	£18.50
Prosecco (Italy) .....	£19.00
Sparkling Pinot Grigio (rosé, Italy) .....	£19.00
Monmarthe Champagne (France) .....	£37.00