DINING WITH DISTINCTION

Burns Lunch Menu

Sparkling Welcome Drink

ENTRÉE

Traditional Highland Broth (v) (ve) (gf)
with fresh parsley & mini-Celtic soda bread
Mixed Melon Cocktail
with coulis and a berry compote

MAIN COURSE

Balmoral Chicken, Neeps & Tatties
with a whisky and peppercorn sauce
Scottish Poached Salmon Fillet
with hollandaise sauce
Mushroom, Leek & Brie Tart (v)
with a basil & tomato sauce
Mediterranean Vegetable Wellington (ve) (v)
with a basil & tomato sauce
Plain Chicken Breast (h)
with pan gravy

DESSERT

Millionaires Cheesecake
with Scottish shortbread & cream
Mixed Fruit Salad
with fresh cream
Cheese & Biscuits Platter
with crackers, grapes and chutney
Dark Chocolate Truffle Torte (ve) (gf)
with mixed berries

Tea or Coffee
with after dinner chocolate

24th Jan

Dietary Requirements, Allergens & Intolerances

All our prepared food on board MAY contain the following allergens alphabetically:
Celery – Cereals containing Wheat (Gluten) – Crustaceans – Egg – Fish – Lupin Milk – (Dairy) – Molluscs – Mustard – Nuts – Peanuts – Tree Nuts – Sesame (seeds) Soy – Sulphur Dioxide & Sulphates
Stipulates menu suitability - Vegan (ve) Vegetarian (v) Gluten Free (gf) Dairy Free (df) Halal (h)

We can cater for most intolerances and specific dietary requirements; however, we cannot guarantee that our dishes may be subject to cross contamination. This is because they are not prepared in an allergen free zone due to the constraints of the production area and the delivery of the service.

We will do our utmost to cater for your specific dietary requirements, and this must be done directly via our office, where we will confirm to you in writing, and confirm special measures in place regarding your food requirements for your booking.

Dishes ***cannot*** be substituted between menus, and dietary requirements cannot be requested on the day of the booking. All requests must be made in person, via the details below. We cannot accept any changes or amendments within 3 days of the booking. If you, or any member of your party have any special requests, you must inform customer services at the time of your booking.

On our afternoon tea services, we can ***only*** cater for vegetarian and gluten free options. We can however offer the following changes: Butter free bread, fruit free scones, plain fillings (i.e plain ham, plain cheese). Oat/Soya Milk (need to be made aware at the time of booking)

Customer Services

Quay Tickets – Booking Agents – 0333 320 2831
Dining With Distinction – dwd@eastlancsrailway.co.uk
(monitored Mon to Thurs 9:00am until 5:00pm) for anything outside these hours, please contact our booking agents who will help you further.

A * denotes that these are produced in an area, or factory, that also handles these associated products so there is risk of cross-contamination

V1 – 23/09/26

Burns Lunch Dining Menu – Jan 2027
Allergen Matrix

All information is correct at the time of printing. Please email in advance regarding allergens and bring to the attention of the staff on the day.

Allergen	Gluten	Celery	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Treenuts	Peanut	Sesame	Soybean	Sulphur Dioxide
Menu Item														
Highland Broth Soup	X	X												
Balmoral Chicken	X						X		X				X	X
Poached Salmon	X	X		X	X				X				X	
Mushroom & Leek Tart	X			X			X							
Vegetable Wellington	X													
Plain Chicken Breast	X						X		X					X
Millionaires Cheesecake	X			X			X			X	X		X	
Fruit Salad														
Cheese & Biscuits	X						X							
Choc Raspberry Torte													X	
Kids Pasta	X			X			X							
Kids Chicken Tender	X			X			X					X	X	
Kids Fish Fingers	X				X								X	
Kids Ice Cream							X						X	
After Dinner Chocolate	*			*			X			*	*		X	


WAY OUT
EAST LANCASHIRE RAILWAY