DINING WITH DISTINCTION

Burns Night Menu

Sparkling Welcome Drink

HORS D'OEUVRES

Scottish Smoked Salmon Pate & Creme Fraiche
with a beetroot, dill and lemon salad
Mixed Melon Cocktail (v) (ve) (df)
with coulis and a berry compote
Sweet Potato & Beetroot Falafel (ve)
with smashed avocado
Butternut Squash Arancini (v) (ve)
with spiced tomato chutney

ENTRÉE

Cock-a-leekie Soup (v) (ve) (gf)
with fresh parsley and mini-Celtic soda bread

MAIN COURSE

Traditional Haggis, Neets & Tatties
with a Glenlivet whisky 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) (df)
with pan gravy

DESSERT

Cranachan & Raspberries
with Highland shortbread petticoat tails
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

23rd 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. Only one meal from each course can be selected.

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 Night 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														
Melon Cocktail														
Smoked Salmon Pate					X		X		X					
Potato/Beetroot Falafel	X											X		
Butternut Arancini	X	X		X			X		X					X
Cock/Leekie Soup	X	X												
Haggis/Neeps/Tatties	X						X		X					X
Poached Salmon	X	X		X	X				X				X	
Mush/Leek/Brie Tart	X			X			X							
Vegetable Wellington	X													
Plain Chicken Breast	X													
Cranachan/Raspberries	X						X			*	*			X
Mixed Fruit Salad														
Cheese & Biscuits	X						X							
Choc/Raspberry Torte										*	*		X	
After Dinner Chocolate	*			*			X			*	*		X	