DINING WITH DISTINCTION

2027 Under 12's Kids Menu

Orange Juice Welcome Drink

STARTER

Melon Cocktail

with fruit coulis

MAIN COURSE *

Tomato & Basil Fusilli Pasta

with garlic bread

or

Battered Chicken Tenders

with chips and beans

or

Breaded Cod Fish Fingers

with chips and beans

or

Smaller Portion of Adult Main Course

DESSERT **

Madagascan Vanilla Ice Cream

with strawberry sauce & wafer

or

Mixed Fruit Salad Pot

*** Main course has to be prebooked and is not available to be changed on the day. We only carry what has been pre-booked.**

****Our catering team will take your dessert choice on the day.**

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

Kids Menu – 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														
Tomato Pasta	X			X										
Garlic Bread	X						X							
Chicken Tenders	X			X			X					X	X	
Chips														
Beans														
Fish Fingers	X				X								X	
Ice Cream							X						X	
Fruit Pot														


WAY OUT
EAST LANCASHIRE RAILWAY