DINING WITH DISTINCTION

Midweek Luncheon Menu

MAIN COURSE

Slow Braised Steak, Mushroom & Ale Pie
with horseradish mash, seasonal vegetables & pan gravy

Poached Salmon Fillet
with horseradish mash, seasonal vegetables & hollandaise sauce

Mushroom, Leek & Brie Tart (v)
with horseradish mash, seasonal vegetables and a basil & tomato sauce

Mediterranean Vegetable Wellington (ve) (v)
with a basil & tomato sauce

Plain Chicken Breast (h)
with pan gravy

DESSERT

Classic Carrot Cake
with Chantilly 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

14th July

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

Midweek Luncheon Menu
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														
Steak / Ale Pie Main	X	X		X	X		X		X				X	X
Mush/Leek Tart	X			X			X							
Vegan Med Wellington	X													
Poached Salmon	X	X		X	X		X		X				X	
Plain Chicken Breast	X						X						X	X
Carrot Cake	X			X			X			*	*		X	X
Mixed Fruit Salad														
Cheese & Biscuits	X			X			X							
Choc/Raspberry Torte										*	*		X	
After Dinner Chocolate	*			*			X			*	*		X	