



NORTH YORKSHIRE
MOORS RAILWAY

MOORLANDER LUNCH

MAY & JUNE 2021

TO START

Homemade Leek and Potato Soup (v)

Served with cream, herby croutons and freshly chopped parsley

Fresh Fruit Salad (v)

Melon balls, strawberries, raspberries and blueberries topped with an orange twist

Mushroom and Stilton Tart (v)

Served with a salad leaf garnish and red onion chutney

MAIN COURSE

Roast Topside of Beef

Served with a homemade Yorkshire pudding, rich red wine
gravy, topped with fresh peppery watercress

Roast Loin of Pork

Served with sage & onion stuffing, homemade Yorkshire
pudding, apple sauce and crispy crackling

Vegetable and Cheese Gratin (v)

Wensleydale cheese, diced sweet potato, butternut squash and celeriac, baked
in a creamy white wine & paprika sauce topped with breadcrumbs

Coronation Chicken Salad

Chicken breast with Coronation sauce, fresh salad,
homemade chunky coleslaw and potato salad

All the above main courses are served with a variety of seasonal vegetables and potatoes

DESSERT

Traditional Treacle Tart (v)

Served with hot vanilla custard

Vanilla Cheesecake (v)

Served with fruit coulis, fresh strawberries and whipped cream

A Selection of Cheeses (v)

Served with biscuits, celery, grapes and fruit chutney

Followed by freshly brewed coffee and handmade chocolates

Before you order your food & drinks, please speak to our Customer Services team if you have a food allergy or intolerance. (v) = Vegetarian.
Table d'hôte menus apply and your choices must be pre-ordered. Dishes cannot be substituted between menus.