



NORTH YORKSHIRE
MOORS RAILWAY

MOORLANDER LUNCH

JULY & AUGUST 2021

TO START

Watermelon and Feta Salad (v)

Chilled watermelon served with feta cheese and red onion

Homemade Chilled Pea and Chervil Soup (v)

Served with cream, herby croutons and freshly chopped parsley

Chicken Liver Pate

Served with a leafy garnish and fresh crusty bread

MAIN COURSE

Roast Topside of Beef

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

Roast Breast of Chicken

Served with homemade Yorkshire pudding, sage & onion stuffing
and homemade bread sauce

Vegetable and Cheese Gratin (v)

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

Honey Roast Ham Salad

Served with homemade chunky coleslaw and homemade potato salad

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

DESSERT

Very Berry Stack (v)

Homemade shortbread, layered with vanilla cream,
seasonal berries, served with a fruit coulis

Chocolate and Raspberry Tart (v)

Served with fresh raspberries and vanilla 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.