



NORTH YORKSHIRE
MOORS RAILWAY

2024 MOORLANDER AUTUMN MENU

29 AUGUST TO 3 NOVEMBER 2024

AT THE TABLE

A selection of Artisan Bread & Butter

STARTERS

Leek & Potato Soup (v)

home-made by our talented on-board Chefs

Black Pudding Stack

baked in the oven and topped with apple and melted Yorkshire cheese

Sliced Local Smoked Duck Breast

served cold, with a bramble dressing

MAIN COURSE

Roast Topside of Local Beef

served with Yorkshire pudding and home-made gravy

Chef's Home-made Fish Pie

succulent chunks of local fish in a creamy sauce, topped with mashed potato and cheese

Roasted Butternut Squash (v)

stuffed with pine nuts and a vegetable medley

All the above main courses are served with a selection of seasonal vegetables & potatoes

DESSERT

Trio of Desserts (v)

Apple Crumble Tart, Winter Berry Cheesecake and Banoffee Pot

Selection of Cheese & Biscuits (v)

served with celery, grapes and chutney

Followed by tea or coffee and hand-made speciality chocolates

The Moorlander Autumn Menu is highlighted in Burnt Orange in the Online Booking System Calendar

Allergens, Intolerances & Dietary Requirement Information - Correct at time of publishing, allergens subject to change.

Any requirements for allergen-free meals must be specified at the time of booking by contacting our Customer Services Team on info@nymr.co.uk with your Booking Reference Number. Noting that, all our food preparation is done on board the Pullman service and we **do not** have an allergen-free zone for food preparation and service. Because of this, **we cannot guarantee there will be no cross-contamination**. We can try to cater for vegetarians, dairy-free and those with diabetic and gluten-free needs based on an adaptation of the menu being served at the time. Any such requirements must be made known at the time of booking and confirmed by us as manageable. Table d'hôte menus apply and your choices must be pre-ordered. Dishes cannot be substituted between menus. (v) = Vegetarian.