



NORTH YORKSHIRE
MOORS RAILWAY

2024 MOORLANDER SUMMER MENU

30 MAY TO 28 JULY 2024

AT THE TABLE

A selection of Artisan Bread & Butter

STARTERS

Ham Hock Terrine

served with a wholegrain mustard dressing and rocket salad

Lemon Chicken

marinated in lemon and herb oil, served cold on a bed dressed leaves

Watermelon, Feta and Mint Salad (v)

MAIN COURSE

Roast Chicken Supreme

succulent chicken breast, roasted with the wing tip left on, served with a wild mushroom sauce

Baked Salmon

on a watercress and rocket salad with salsa verde

Asparagus and Wensleydale Tart (v)

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

DESSERT

Trio of Desserts (v)

Honey & Peach Tart, Chocolate Brownie and Eton Mess

Selection of Cheese & Biscuits (v)

served with celery, grapes and chutney

Followed by tea or coffee and hand-made speciality chocolates

The Moorlander Summer Menu is highlighted in Blue 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.