

SPIRITS

Bacardi Rum 50ml	£5.00
Bell's Whiskey 50ml	£5.00
Gordon's Gin 50ml	£5.00
Smirnoff Red Label Vodka 50ml	£5.00

AFTER DINNER DRINKS

Baileys Irish Cream 50ml	£5.00
Martell V.S. Gognac 50ml	£5.00
Taylor's Port 50ml	£5.00

WATER

Priory Spring (330ml)	£1.50
<i>Still or Sparkling</i>	
Priory Falls (750ml)	£3.00
<i>Still or Sparkling</i>	

ALES, LAGERS

Guinness, Peroni, Peroni Gluten Free,	£3.50
Punk IPA, Sierra Nevada Pale Ale, Spitfire	£4.00
Beck's Blue Non-Alcoholic Beer (275ml)	£2.50

CIDERS

The Garden Cider Company (330ml)	£4.00
<i>Original, Raspberry & Rhubarb, Wild Strawberry</i>	

SOFT DRINKS & MIXERS

Fentimans Tonic Water (125ml)	£1.00
Fentimans Light Tonic Water (125ml)	£1.00
Fentimans Sparkling Elderflower (250ml)	£3.00
Fentimans Ginger Beer (250ml)	£3.00
Coke - Regular (330ml)	£2.50
Coke - Diet (330ml)	£2.50
Schweppes Lemonade (330ml)	£2.50
Lucozade - Energy (330ml)	£2.50

• THE • SUNSET — STEAM EXPRESS —

— *Pullman Style Dining* —

MENU

Special dietary requirements

If you have advised us of a special dietary requirement, we will have prepared an alternative for you, so please confirm this with us before service commences.

If you have a special dietary requirements and not pre-booked, please let us know. We will always do our best to provide a delicious alternative.



Please inform a member of staff if you have a food allergy, or you require information regarding allergens in our food.

Your meals today has been freshly prepared onboard by our Executive Chef James and his team.

Dinner

Selection of Canapés

Sharing platter of smoked salmon, mackerel & horseradish tian with cucumber, mango, pineapple & chilli salsa, served with artisan breads

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Roast rosemary & garlic free range chicken breast served with spring onion & chive mashed potato, buttered green vegetables & tarragon cream sauce

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Indulgent chocolate trio to share, with chocolate sauce, berry compote, raspberry & caramel crisp and honeycomb

~

Coffee & Truffles



Recommended Wines

White

San Giorgio Pinot Grigio 2017 (Italy)

A crisp invigorating wine with citrus notes 750ml - £28.00

Chablis 1er Cru Fourchaume, Seguinot-Bordet 2016 (France)

A spectacular wine, intense refined citrus, mineral and subtle oak elements 750ml - £55.00

Red

Malbec Quid Pro Quo 2018 (Argentina)

Deep and rich with forest fruit and liquorice notes 750ml - £30.00

Bourgogne Pinot Noir, Nicolas Potel 2016 (France)

Soft, mellow, red fruit easy on the palate 750ml - £40.00

A full wine list is also available

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— STEAM EXPRESS —

— Premier Dining —

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