

Dining



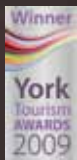
NORTH YORKSHIRE  
MOORS RAILWAY

# Pullman dining trains 2010

A taste of indulgence  
in an elegant setting

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even  
more  
trains



# Celebrate in style aboard our magnificent train

## **Pullman Dining service**

Our Pullman service is a magical setting for anniversaries or special events, with its period carriages, splendid seating and lavish decoration. We offer a first class service with hearty meals prepared by our on-board chef.

Choose between our 'Moorlander' lunchtime service or our evening Pullman service, in operation most weekends throughout the year. There's also a thrilling 'Murder Mystery' service on some Saturday evenings in May and June. A special Christmas Pullman service with traditional menu will run throughout the festive season.

## **“Yorkshire’s answer to the Orient Express”**

Our great train journeys, combined with locally sourced food, comfortable surroundings, friendly service and fabulous scenery, give you the very best that Yorkshire has to offer.

## **Train running January to March**

Our train running from January to March 2010 will be affected by a line closure between Grosmont and Goathland. This is to allow major works to take place, resulting in the removal of Bridge 30 which is life expired, and the construction of a new bridge to replace it.

We're sorry for this inconvenience but it is absolutely necessary. Please do check carefully your departure point at the time of booking.

**Janet Holt, Executive Chef, looks forward to your company aboard our very special train - “I hope you enjoy the menus that I've prepared using some of the finest locally-sourced ingredients.”**



# Luxury dining services

Below is our timetable showing when the Pullman dining train is in operation.

The Moorlander offers a traditional Yorkshire Lunch and runs for most of the year. Our North Yorkshireman offers a four-course dining experience in the evenings across the summer and autumn months.

In addition, we're running a handful of special services including one 'Captain Cook' Pullman from Whitby, two 'Pickering' Pullmans and six 'Esk Valley' Pullmans, not to mention our 1st August 'White Rose' Pullman to celebrate Yorkshire Day. The year end is marked by our Christmas Pullman and festive menu.

January							February							March						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
				1	2	3	1	2	3	4	5	6	7	1	2	3	4	5	6	7
4	5	6	7	8	9	10	8	9	10	11	12	13	14	8	9	10	11	12	13	14
11	12	13	14	15	16	17	15	16	17	18	19	20	21	15	16	17	18	19	20	21
18	19	20	21	22	23	24	22	23	24	25	26	27	28	22	23	24	25	26	27	28
25	26	27	28	29	30	31								29	30	31				

April							May							June							
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	
			1	2	3	4					1	2	1	2	3	4	5	6			
5	6	7	8	9	10	11	3	4	5	6	7	8	9	7	8	9	10	11	12	13	
12	13	14	15	16	17	18	10	11	12	13	14	15	16	17	14	15	16	17	18	19	20
19	20	21	22	23	24	25	17	18	19	20	21	22	23	21	22	23	24	25	26	27	
26	27	28	29	30			24	25	26	27	28	29	30	28	29	30					
							31														

July							August							September						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
			1	2	3	4						1	1	2	3	4	5	6		
5	6	7	8	9	10	11	2	3	4	5	6	7	8	6	7	8	9	10	11	12
12	13	14	15	16	17	18	9	10	11	12	13	14	15	13	14	15	16	17	18	19
19	20	21	22	23	24	25	16	17	18	19	20	21	22	20	21	22	23	24	25	26
26	27	28	29	30	31		23	24	25	26	27	28	29	27	28	29	30			
							30	31												

October							November							December 2010/Jan 2011						
M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S	S
			1	2	3		1	2	3	4	5	6	7	1	2	3	4	5		
4	5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12
11	12	13	14	15	16	17	15	16	17	18	19	20	21	13	14	15	16	17	18	19
18	19	20	21	22	23	24	22	23	24	25	26	27	28	20	21	22	23	24	25	26
25	26	27	28	29	30	31	29	30						27	28	29	30	31	1	2
														3						

- **Moorlander** January to 21 March Dep Pickering at 1230; from 27 March Dep Grosmont (please ask for details)
- **Wartime Weekend Moorlander** 17 October only Dep Whitby 1230 (to Battersby) Ret 1500
- **Pickering Pullman** Dep Pickering 1930 Ret 2230
- **North Yorkshireman Pullman** Dep Grosmont 1930 Ret 2230
- **Grosmont Pullman** Dep 1930 Ret 2230
- **Murder Mystery Pullman** Dep Grosmont 1930 Ret 2245
- **Captain Cook Pullman** Dep Whitby 1955 Ret 2245
- **Christmas Moorlander** Dep Grosmont 1200 (4, 5, 11, 12, 18, 19, 21, 22 December) and 1230 (from 28 December)
- **Esk Valley Pullman** Dep Grosmont 1945 Ret 2240
- Yorkshire Day Pullman** Dep Grosmont 1230

# Prices

**Moorlander** - Adult £45, Senior £43, Child - £33.50  
(£5 Supplement Sunday, 17 October - Railway in Wartime event)

**Standard evening dining trains** - all £50 per person

**Murder Mystery Pullman** - £62

May is *Death of a Dandy Highwayman*; June is *A Talent for Murder*. More details will be given with your booking.

**Yorkshire Day Pullman** - £55

**Captain Cook Pullman** - £55

**Pickering Pullman** - £55

**Christmas Moorlander** (December 2010/Jan 2011) - Adult £48 Senior £46 Child £37.50

All prices are inclusive of the meal, travel and VAT.  
*Full payment is required at the time of booking. NYMR gift vouchers can be used in full or part payment.*

## Reservations

Due to the popularity of our Pullman services, advance booking is essential to avoid disappointment. Telephone 01751 472508 between 0930 and 1630 or on weekends when trains are running. email: info@nymr.co.uk

## Sunday 19 September

Please note that this service will be diesel-hauled (but steam heated) to coincide with our Diesel Gala.

## Dress

The dress code is smart casual as a minimum but with our Murder Mystery evenings, we positively recommend that you dress up for the occasion.

***We reserve the right to alter, cancel or suspend services and in so doing, accept no liability for any loss or inconvenience.***



# Moorlander Lunch Menu

## SELECTION OF STARTERS

### **Cream of vegetable soup**

*A creamy vegetable and potato soup topped with herbs and crispy fried croutons served from a tureen at the table*

### **Minted melon**

*Slices of fresh melon and kiwi fruit laced with crème de menthe, served with orange segments and mango cream*

### **North Sea cocktail**

*A selection of shellfish served in a large goblet on a bed of shredded leaves topped with a tangy seafood dressing, lemon wedge and accompanied with brown bread and butter*

### **Pineapple fruit cup**

*A large glass of chilled pineapple juice served with slices of fresh pineapple and strawberries*

**Hot granary and white rolls with butter will accompany your choice of starter**

## MAIN COURSE SELECTION

### **Roast Yorkshire beef**

*Hand carved beef served with Yorkshire pudding accompanied with horseradish sauce, roast gravy and watercress*

### **Roast loin of English pork**

*Served with an apple tart, sage and onion seasoning, Yorkshire pudding, roast gravy and watercress*

### **Poached salmon salad**

*Fresh poached salmon served with a seasonal salad, Mayonnaise dressing and hot buttered potatoes*

### **Leek, potato and goat's cheese bake**

*Sauteed leeks and potatoes in a yoghurt and goat's cheese sauce, topped with a parmesan and wholemeal crumb*

**A selection of fresh seasonal vegetables and potatoes will accompany your main course choice**

## DESSERT CHOICE

### **Baked apple and raspberry pie**

*Served with a creamy custard sauce*

### **Ice cream and fruit sundae**

*Tutti frutti and coconut ice cream served in a sundae glass with apricots and peaches topped with fruit syrup, whipped cream, tropical fruit and nuts*

### **Drambuie trifle**

*Layers of sponge and fresh soft fruits soaked in Drambuie topped with a creamy custard sauce served with fresh whipped cream*

### **English cheese board**

*Served at your table, accompanied with biscuits, celery and grapes (Glass of port to accompany your cheese £2.85)*

**Freshly brewed Yorkshire Tea or coffee served with orange and mint chocolates**

# Evening Pullman Menu

**North Yorkshire Pullman – Grosmont Pullman – Esk Valley Pullman – Pickering Pullman – Captain Cook Pullman**

## SELECTION OF STARTERS

### **Prawn and pâté campagne**

*A smooth chicken liver pâté and Norwegian prawns served with a mayonnaise dressing, crisp salad and lemon*

### **Melon fantail with berries**

*Fantail of melon, strawberries and blueberries, drizzled with a cointreau and passion fruit coulis*

### **Salmon and avocado salad**

*Flakes of poached salmon and sliced avocado pear served on a bed of rocket and radichio leaves drizzled with a mustard and balsamic dressing topped with fresh watercress*

## SOUP COURSE

### **Steaming Pullman soup**

*A creamy vegetable soup topped with herbs and crispy fried croutons, served at the table*

**Hot granary and white rolls with butter will accompany the soup course**

## MAIN COURSE SELECTION

### **Sole thermidor**

*Poached fillet of sole served with a cheese, mustard, prawn and white wine sauce topped with crevettes, lemon and parsley*

### **Chicken breast hongroise**

*Sauteed chicken breast, served with a sauce made with dry sherry, tomatoes, capsicum peppers and cream topped with freshly picked watercress*

### **Pullman steak Newtondale**

*Pan fried sirloin steak flamed with brandy, served with a sauce made with mushrooms, shallots, pink peppercorns and cream topped with freshly chopped parsley*

### **Vegetarian main dish**

*Butternut squash, red peppers, onions and cherry tomatoes cooked in a marsala, sage, blue cheese and cream sauce served on a nest of tagliatelli sprinkled with roasted pine nuts and chopped parsley*

**A selection of fresh seasonal vegetables and potatoes will accompany your main course choice**

## DESSERT CHOICE

### **Lime and lemon cheese cake**

*Creamy lemon and lime cheese cake served with a lime sauce, whipped cream and fresh raspberries*

### **Hot toffee apple sponge**

*Served with a creamy vanilla custard sauce*

### **Chocolate and orange delice**

*Layers of chocolate sponge, oranges and cream served with a dark chocolate sauce, orange coulis, whipped cream topped with pistachio nuts*

### **Yorkshire cheese board**

*Served with biscuits, celery and grapes (Glass of port to accompany your cheese £2.85)*

**Freshly brewed Yorkshire Tea or coffee served with luxury truffles and orange and mint chocolates**



# Yorkshire Day Lunch Menu

*Enjoy the very best that Yorkshire has to offer  
Sunday, 1 August 2010*

## **ARRIVAL RECEPTION**

*Enjoy a Glass of Wold View Wine from the Ryedale Vineyards at Westow or a glass of Black Sheep Bitter from the Black Sheep Brewery at Masham*

## **TO START**

*Warm poached egg served on a bed of salad leaves with lardons of crispy fried Yorkshire bacon, slivers of black pudding and whole meal crispy croutons, drizzled with a vinaigrette dressing*

### **Vegetarian Option**

*Char grilled red apple rings coated with ginger syrup accompanied with a blackcurrant and gooseberry cream*

***Danby Stonehouse wholemeal rolls and butter  
will be served with your choice of starter***

## **MAIN COURSE**

*Roast sirloin of Glaisdale beef served with Yorkshire pudding, horseradish sauce, roast gravy and Pickering watercress*

### **Vegetarian main course**

*Yorkshire beet and vegetable Wellington, roasted beetroot, celery, onions, marrow and parsnip baked in a puff pastry case, accompanied with a mushroom and herb sauce*

### **Vegetables and Potatoes**

*Braised leeks with white sauce  
Carrot and swede with parsley butter  
Snainton roast potatoes and minted new potatoes*

## **DESSERT**

*Yorkshire rhubarb and apple flan served with allotment berries, drizzled with Yorkshire Moors honey accompanied with clotted cream*

## **OR**

### **Yorkshire Cheese Board**

*Yorkshire Blue, Yorkshire Fine Fettle and Wensleydale Cheese served with oat biscuits and celery accompanied with a glass of Yorkshire Mead*

## **BEVERAGES**

*Freshly brewed Yorkshire Tea or coffee served with a slice of Yorkshire Parkin*

# Moorlander Christmas Menu

## STARTERS

### **Yuletide minestrone soup**

*A steaming pan of minestrone soup topped with whipped cream and croutons, served at your table and accompanied with parmesan cheese\* (optional\*)*

### **English game terrine**

*Pheasant and duck terrine served with a crisp salad, toasted baguette and Cumberland sauce*

### **Fanned honeydew melon**

*Served with fresh mandarins, cape gooseberries and kiwi fruit, laced with a warm rum punch*

### **Prawn and pineapple salad**

*Norwegian prawns and fresh pineapple bound in a tangy seafood sauce served in a shell with salad leaves, lemon wedge and wholemeal bread.*

***Hot granary and white rolls with butter will accompany your choice of starter***

## MAIN COURSE CHOICE

### **Roast Yorkshire turkey**

*Hand carved turkey served with a sage seasoning, sausage and bacon roll, cranberry sauce and watercress*

### **Roast sirloin of beef**

*Roast sirloin of beef served with Yorkshire pudding, horseradish sauce, watercress and roast gravy*

### **Pot roast Wykeham partridge**

*Local pot roasted partridge served with a port wine sauce, game chips, red currant jelly and watercress*

# Moorlander Christmas Menu

### **Trout Cleopatre**

*Rainbow trout, pan fried in butter, garnished with prawns, capers, lemon and fresh parsley*

### **Vegetarian moussaka**

*A medley of vegetables cooked in a white wine sauce layered with tomatoes, lentils and aubergines topped with melted feta cheese and herbs*

***A selection of seasonal vegetables and potatoes will accompany your main course choice***

## DESSERT CHOICE

### **Steamed Christmas pudding**

*Served with a rich and creamy sauce made with brandy, cane sugar, sultanas and cherries*

### **Rocky Mountain sundae**

*Layers of vanilla ice cream, cinder toffee ice cream, crushed meringue and pecans topped with maple syrup, whipped fresh cream and blueberries*

### **Belgian chocolate and praline torte**

*Served with a dark chocolate sauce, clotted cream and sugar-dipped strawberries*

### **English cheese board**

*Mature cheddar, Wensleydale with cranberries, Yorkshire Blue and Fine Fettle served with a glass of port, biscuits, celery and grapes*

## BEVERAGES & SWEET AFTERS

*Freshly brewed Yorkshire Tea or coffee served with luxury truffles, warm mince pies and tangerines*





NORTH YORKSHIRE  
MOORS RAILWAY

## **Reservations**

Telephone 01751 472508 between 0930 and 1630 Monday to Friday or on weekends when trains are running.

## **Accessibility**

Due to the historic nature of the carriages, it is not possible to accommodate wheelchairs.

## **Guide dogs**

Guide dogs are welcome on our dining train.

## **Keep in touch**

Visit our website at [www.nymr.co.uk](http://www.nymr.co.uk) – we now have an internet TV channel, NYMR TV, featuring news and developments. You may like to subscribe to our newsletter.

## **Membership of the railway**

If you're passionate about keeping the railway up and running, become a member. We also offer joint membership, three-yearly membership and life membership. As a member you can enjoy discounts on future Pullman services, as well as half-price on standard fares on normal advertised services. UK taxpayers can gift-aid their membership subscription, enabling the Railway to claim the tax back. To find out more write to Membership Secretary, North York Moors Historical Railway Trust, 12 Park Street, Pickering, North Yorkshire, YO18 7AJ

## **Parking/satellite navigation**

Guests will find pay-and-display parking is available at both Pickering and Grosmont stations. During the peak season, guests may also find additional parking in Grosmont at the car park managed by the National Park Authority, just a few hundred yards from the station. Whitby station has a car park to the front of the station, although spaces are limited. This is also pay-and-display. For satellite navigation systems the postcode for Pickering station is YO18 7AJ and for Grosmont station it is YO22 5QE.

## **Cancellation**

If a booking is cancelled more than 14 days before the date of travel, a refund of 50% will be given. If a cancellation is made less than 14 days before the date of travel, then no refund will be given.

## **Bridge and Wheels Appeal**

Help us to raise at least £1 million for vital bridge and steam engine renewal projects.