



NORTH YORKSHIRE
MOORS RAILWAY

Charter Menus

Fireman Buffet

Homemade lasagne, served with
crusty hot garlic bread

Creamy chicken curry, topped with fresh
coriander, served with rice

Oriental stir fry prawns with fresh ginger and
vegetables

Seasonal mixed salad with dressing

Jacket potatoes and butter

Vanilla cheesecake topped with mixed berries
served with strawberry gin coulis and fresh
whipped cream

English tea or Columbian coffee served with
chocolate mints

£29.00 per person inclusive of VAT

Driver Buffet

Hand carved Yorkshire topside of beef served
with horseradish sauce

Honey and mustard glazed ham
served with fresh pineapple

Fresh poached fillet of salmon, garnished with
prawns and served with lemon dill mayonnaise

Breast of chicken coated in a coronation sauce

Buttered new potatoes with fresh mint

Creamy coleslaw

Mixed leaf and herb salad

Waldorf salad

Mixed pepper and rice salad

Crusty French baguette with butter

Selection of pickles, chutneys and salad
dressings

Belgian chocolate and praline torte served with
oranges in Cointreau and fresh whipped cream

Or

Yorkshire cheese board served with
celery and grapes

Freshly brewed tea or coffee with cream
served with mint chocolates

£32.00 per person inclusive of VAT

The Signalman Buffet

Local topside of beef roasted with a horseradish
and herb butter, carved at the buffet table and
served with watercress and English mustard

Traditional Yorkshire puddings served
with red wine gravy

Roast and minted new potatoes

Selection of seasonal fresh vegetables

Warm Bramley apple and raspberry pie served
with fresh whipped cream or Wensleydale
cheese

Freshly brewed tea or coffee with cream,
served with chocolate dipped apricots

£26.00 per person inclusive of VAT

Charter Menus

Full Afternoon Tea

Selection of freshly prepared brown and white sandwiches with a variety of fillings

Freshly baked fruit scone with butter ,jam, clotted cream topped with a fresh strawberry

Selection of sponge cakes and slices

Toasted cinnamon teacake with butter
Pot of traditional English tea, Earl Grey tea, lemon or peppermint tea

Coffee with fresh cream
£16.50 *per person*

The Station Foreman Menu

Please select 3 choices from both the hot and cold selection

Hot selection

Brie and cranberry bruschetta

Mini Yorkshire puddings, filled with roast beef, served with horseradish dip

Individual mini quiches with a selection of fillings

Variety of locally made cocktail sausages with salsa dip

Mozzarella, olive and sun dried tomato crostinis

Chicken drumsticks coated with a barbeque glaze

Italian roast baby potatoes cooked with rosemary and sea salt and served with a blue cheese dip

Cold selection

Quails egg nest served with celery salt

Smoked salmon and cream cheese blinis with dill

Coronation prawn filo baskets

Parma ham and brie parcels tied with fresh chive

Cruditees, mini biscuits and selection of dips

Creamy pâté piped on toast with spiced fruit chutney

Dessert

Selection platter of individual tarts and fancies

Why not accompany your choice with a glass of bucks fizz, kir royale or a refreshing sparkling elderflower for a very special occasion

£19.00 *per person inclusive of VAT*

The Guard Buffet

Locally made pork pie, served with pickled onions, English mustard and salad garnish

Selection of hot cocktail sausages on sticks with spicy salsa dip

A variety of open and closed sandwiches with a selection of fillings

Baby Italian roast potatoes, with cheese and chive dip

Barbeque-style chicken drumsticks

Freshly baked scones topped with jam and fresh cream

Tea or coffee with cream

£18.50 *per person inclusive of VAT*

Light Afternoon Tea

Freshly baked scone with butter and jam, tea or coffee

£6.50 *per person inclusive of VAT*