

Britain's most celebrated train

A welcoming glass of chilled Champagne

LUNCHEON

Accompanied with a glass of House Red or White Wine

St Mawes Cornish Makeral Fishcakes, Saffron and Lemon Aioli Dressed with a Samphire Salad

Warrens of Bodmin, Slow Cooked Beef Feather Blade Crushed Celeriac, Heirloom Carrot, Confit Shallot and Braising Jus

> Warm Sticky Fudge Pudding, Figgyhobin, Spiced Rum Cream

> > Freshly Brewed Tea and Coffee



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DINNER

Canapés

Devonshire Oke Cheese Scone, Chive Crème Fraîche Blushed Tomato Arancini, Truffle Mayonnaise

Dart Estuary Sea Trout Three Ways Heritage Beetroot, Horseradish Cream, Compressed Cucumber

Sladesdown Farm Free Range Hubbard Chicken Supreme Spring Herb Potato Cake, Braised Baby Leeks, Wild Mushroom and Pancetta Jus

The Great British Cheeseboard, Served with Allen's Chutney and Artisan Biscuits

Classic Glazed Lemon Tart Marshfield Farm Blackcurrant Sorbet, Citrus Textures and Mint Syrup

> Freshly Brewed Tea & Coffee Petit Fours and Torquay Fudge