



STATESMAN

Britain's most celebrated train

LORD OF THE ISLES

25 SEPTEMBER 2021

THE STATESMAN BREAKFAST

Bellini Cocktail

followed by your choice of

Triple Melon, Blueberry and Mint Compote

Served with Natural Yoghurt, Honey and Seeded Granola

or

Traditional Scottish Porridge

with Whisky Soaked Raisins and Double Cream

Grilled Back Bacon, Cumberland Sausage, Stornoway Black Pudding,

Griddled Flat Mushroom and Vine Tomato

with Freshfield Farm Scrambled Eggs

or

Loch Duart Smoked Salmon, Toasted English Muffin,

Freshfield Farm Scrambled Eggs with a Chive Hollandaise

Morning Bakery Basket

Netherend Farm Salted Butter, Selection of Preserves and Honey

Freshly Brewed Tea and Coffee

Light Lunch

Supreme of Free-Range Herb Fed Chicken

Wild Mushroom and Asparagus Risotto, Aged Balsamic and Poultry Glaze



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DINNER

Dinner

Pressing of Peak District Duck Leg and Smoked Duck Breast
Spiced Home Pickled Cauliflower, Golden Raisin and Pea shoots

8 Hour Braised Featherblade of Galloway Beef
Buttery Marable Potato Mash, Roasted Heritage Carrot,
Red Wine and Thyme Jus

White Chocolate Delice, Preserved Blackberries
and Lemon Curd Ice Cream

Freshly Brewed Coffee
Petits Fours



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26 SEPTEMBER 2021

LIGHT LUNCH

Light Lunch

Puff Pastry Pithivier filled with Creamed Leek, 'Blue Murder',
and New Potato
Baby Garden Leaf and Herb Dressing

Afternoon Tea

Freshly Brewed Tea and Coffee

Selection of Freshly Made Finger Sandwiches

Selection of Sweet Mini Pastries

Warm Home Baked Scones served with
Seasonal Berry Preserve and Clotted Cream
Strawberries



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27 SEPTEMBER 2021

'TASTE OF SCOTLAND LUNCHEON'

Haggis Bon Bon with Spiced Orange Marmalade
Scottish Oatcake topped with Barwheys Cheese with Red Onion Jam

Carpaccio of Oak Smoked Loch Duart Smoked Salmon
Horseradish Crème Fraîche, Crispy Capers, Confit Lemon and Baby Leaves

Traditional Scotch Broth
Confit Chicken and Pearl Barley

Pride of Moors Scottish Venison
Roasted Loin and Sausage of Venison served with Rosemary
and Goose Fat Fondant Potato,
Blackberry Braised Red Cabbage, Rainbow Baby Carrot and Port Jus

West Coast Shrimp and Grants Oak Smoked Salmon Terrine
Citrus Emulsion, Pea shoot and Pickled Radish Salad

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

Ayrshire Famous Pineapple Tart
Fresh Heathland Raspberries, Honey Toasted Oats and Honeycomb Ice Cream

Freshly Brewed Coffee
Petits Fours & Scottish Tablet