

GOLDEN ARROW 2025 DINING MENU



(August & September)

Pimms and hors d'oeuvres served on arrival before joining the train

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Roast sirloin of Beef with Yorkshire Pudding and red wine sauce (dairy free and gluten free on request)

Roasted cod fillet with spinach, hasselback potato, brown shrimp, caper and parsley butter (gluten free)

> Smoked Applewood and red pepper arancini with plum tomato and basil fondue (vegan, dairy free and gluten free)

All served with chefs choice of potatoes and a selection of seasonal vegetables

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Raspberry and passionfruit Eton mess (gluten free)

Banoffee and vanilla cheesecake (vegan)

Selection of Sussex cheeses with biscuits and quince jelly available as an alternative to dessert for £10 (gluten free on request)

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Coffee and truffles