



# MENU

*Twilight Train*

**dreamscape**<sup>🌿</sup>  
tours and events

A stand up Grazing Style menu including all of the below.

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## MAIN



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### Cool

- Handmade sushi, sashimi, Futomaki, Nigiri, Hosomaki, Yukari and Temaki, served with pickled ginger, wasabi and soy sauce (GF, ½ V)
- House baked baby ciabatta, poached chicken and rocket and roasted vegetables and humus (½ V)
- Hand rolled rice paper rolls with plum sauce, two fillings, pickled vegetable and chicken (GF, ½ V)
- Pan-fried blini pillows with dill crème, topped with smoked salmon, rare roast beef and cucumber florets (½ V)

### Warm

- Two varieties of handmade miniature quiches (Lorraine, bacon and cheese, sweet potato and goats cheese (½ V)
- Two varieties of handmade gourmet petite pies (Pulled beef brisket and Vegetarian) (½ V)
- Gourmet beef sausage rolls with tomato relish
- Two varieties of mini wood fire gourmet pizzas (ham and pineapple and roast vegetable (½ V)
- Moroccan chicken skewers served with mint yoghurt (GF)
- Selection of handmade Arancini balls (V)
- Gourmet beef mini burger with Old Jack Cheddar, pickle and relish on a house baked brioche bun (V avail)

### Substantial

- Handmade gnocchi with roasted pumpkin and sage sauce (V)

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## DESSERT



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- Summer fruit skewers with citrus and honey dipping sauce (V, GF)
- Lemon curd tart with burnt meringue
- Salted caramel and couverture chocolate tart
- Flourless orange cake with burnt almonds (GF)
- Vanilla custard filled éclair with dark couverture chocolate top
- Walnut fudge cake with candied walnut (GF)
- Couverture white chocolate and blue berry cheesecake
- Grand Marnier and citrus fudge cake with cocoa nibs
- White couverture chocolate truffle filled with strawberry ganache (GF)
- Dark couverture chocolate truffle filled with Kahlua ganache (GF)

*Our menu has been designed to offer you substantial QUALITY and QUANTITY of food.*

*We guarantee you will not leave hungry. We will cater for most dietary requirements.*