



MENU

Twilight Train

dreamscape[🌿]
tours and events

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



MAIN



Cool

- Tomato, basil and Bocconcini skewers with balsamic reduction (GF,V)
- Mini wrap bites with poach chicken and roast vegetables, aged cheddar and salad (V option)
- Pan fried blini pillows with creme fraiche, topped with smoked salmon and creme fraiche, topped beef and cucumber rounds with dill, creme fraiche and capers (V option)
- Mini cheese and spinach triangles wrapped in a filo pastry. (V)

Warm

- Handmade mid size quiche selection - Lorraine and sundried tomato and feta (V option)
- Handmade petite gourmet pies and vegetarian empanadas selection (V option)
- Handmade mini wood fire gourmet pizzas (margherita and capricciosa varieties) (V option)
- Gourmet beef sausage rolls with handmade relish
- Handmade arancini balls with saffron mozzarella (V)
- Chicken satays with homemade dipping sauce (GF)
- Mini cheese chicken/beef burgers on brioche buns / Mini falafel burgers on brioche buns (V option)

Substantial

- Thai salad with rice noodles and Asian vegetables (GF, V)
- Mini American hot dogs with tomato sauce and mustard

Additional options for GF

- Beef burgundy pies / chicken and leek pies / mushroom and thyme tarts / pizza / vegan chocolate mousse



DESSERT



- Seasonal fruit skewer with mint and honey dressing
- Petite handmade slice selection: Caramel, Orange Macadamia, Hedgehog, Cherry, Raspberry white Chocolate, Coffee and Cookies and Cream
- Mini Lemon Curd Tarts with vanilla almandines and handmade lemon curd (GF)
- Flourless Chocolate Cake with smooth ganache and milk chocolate shards (GF)
- Strawberry cheesecake squares topped with strawberry and fruit jelly

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

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