



MENU

Twilight Train

dreamscape[®]
tours and events

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



MAIN



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 and rare roast beef

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 tomato and basil (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 bun (V avail)

Substantial

- Thai beef salad with rice noodles and Asian vegetables (GF, V Option)

Additional options for GF

- Handmade pies, quiche and sausage rolls



DESSERT



- 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
- Vegan chocolate with ganache
- Assorted macaroons (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.