



Taste of the Sea

WED 3 NOVEMBER 2021 - ARRIVAL 7PM - CARRIAGES 9.45PM

Glass of Joseph Perrier Cuvee Royale Champagne.

Whitby crab crostini with apple pea and lime

Beetroot gravadlax with goats curd, lemon and ginger gel.

Queenie scallop ravioli, charred cucumber and fennel emulsion

*Torched sea trout with burnt onion purée,
red wine braised celery and potato terrine.*

*White chocolate mocha tear with a nutmeg cappuccino,
black berries and mulled syrup*

£40 per person

• BOOKING ESSENTIAL •

ASK YOUR BARISTA FOR MORE DETAILS