

CHRISTMAS DRINKS

Apple & Cinnamon Tea
Cranberry Juice
Baileys Irish Cream



Hot Drinks

Coffee (Decaf available on request)

Fairtrade, full roast, made on our route by Brodies in Edinburgh

Tea

A Fairtrade breakfast tea, blended on our route in Hull by Finlays

Speciality Tea

Earl Grey, mint, green, apple & cinnamon or decaf tea all blended on our route by Taylors of Harrogate

Hot Chocolate

Oatly Barista Oat milk is available with hot drinks

Soft Drinks

Harrogate Spring Water

Still or Sparkling, bottled on our route in Harrogate

Orange Juice, Cranberry Juice | Pepsi, Pepsi Max | Franklin & Sons Lemonade, Ginger Ale
Britvic Tonic, Britvic Slimline Tonic

Alcohol (noon onwards)

Hop on Board Ale

Made on our route exclusively for LNER by Rudgate Brewery in York

Budvar Lager

Masons Gin

Baileys Irish Cream

Vodka for Peace – all proceeds go to Ukraine

High Commissioner Whisky

White Wine – Viura Blanco, Spain – white Rioja with a soft character and apple freshness

Red Wine – Tempranillo Tinto, Spain – juicy red fruit with an abundance of sweetness

Rosé Wine – Tempranillo Rosado, Spain – delicate aromas, mellow fruit and a dash of freshness

SUPPORTING LOCAL

We are very proud of the suppliers that we've sourced for our First Class menus.

We tracked them down at food fairs and farmers' markets, trade shows and food halls.

They have been carefully hand-picked not just for the quality of their produce but for their ethos – family-run, small batch, hand-crafted, using prime and locally sourced ingredients.

Using local suppliers is important to us. As well as benefiting the economy the ingredients taste better and travel less, meaning it preserves those precious nutrients.

You'll find our special suppliers dotted all along our route.

LOVE OUR
LOCAL
SUPPLIERS

- V** Suitable for vegetarians
VG Suitable for vegans (while these dishes do not contain any animal products they are produced in an environment where animal products are handled so there may be a risk of cross contamination)
GF Suitable for people intolerant to gluten

If you have a special diet that this menu doesn't accommodate, please ask if there's an alternative

Customers who have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order, and they will signpost you to the most up to date information you require.

Whilst every effort is made to minimise cross-contamination, our products are manufactured, and our dishes are freshly prepared, in small kitchens that handle allergens, and our café bars and kitchens on train are busy places where allergens are present. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.



Caithness

Reids

Edinburgh

Brodies

Glasgow

High Commissioner

Durham

Virgin Wines

Middlesbrough

On a Roll

Skipton

Proper Oats

Northallerton

Masons of Yorkshire

Ripon

Taste Tradition

Harrogate

Harrogate Spring Water

Taylors of Harrogate

Yorkshire Flapjack

Malton

The Original Baker

York

Rudgate Brewery

Hull

Finlays

Leeds

Meatless Farm

Lincolnshire

Pipers

London

Franklin & Sons

Harvey & Brockless

Oatly Barista



Scan this code to access our menu on your device and find detailed allergy information



LNER
FIRST CLASS



CHRISTMAS
MENU

MASONS of YORKSHIRE

Karl and Cathy always had an unwavering belief that, when it came to gin, doing things the right way without compromise would lead to the very best outcome. And thus, on World Gin Day in 2013, Yorkshire's first gin, Masons of Yorkshire, was born.

Since the beginning, they set out to create a different gin, not just a different label. They know that how the gin is made is exceptional but putting it into words isn't easy.

But at Masons, they do things differently. It's what sets them apart from the rest and made us want to offer it to you, our First Class customers.

No gimmicks, no shortcuts and absolutely no compromises. Simply the purest and most delicious gin, made properly.

Masons was born of quality, which is a value they will never change. That's why every batch of Masons gin produced has a tasting panel who are responsible for ensuring the quality never waivers. Gin, as it should be.



Karl and Cathy Mason



LOVE OUR
LOCAL
SUPPLIERS

CHRISTMAS MENU



Bacon Roll

Yorkshire Taste Tradition smoked back bacon in a soft white roll, served hot with your choice of Heinz ketchup or brown sauce. Gluten free roll available. 297 kcal

Porridge pot – Almond and Salted Caramel Flavour (V Vg GF)

Moma's signature blend of British jumbo oats are fused together with roasted ground almonds and roasted almond pieces for a deep nutty flavour, balanced with the sweetness of delicious dates. 218 kcal

Scottish Raspberry Yoghurt (V)

Luxuriously thick yoghurt made on our route in Aberdeenshire by Rora Dairies. 122 kcal

Hog Roast Sausage Roll

Handcrafted sausage roll with tender 100% British pulled pork, juicy Bramley apples, sage and onion, all wrapped in flaky, all-butter puff pastry and topped with crispy crackling crumb. Made near our route by The Original Baker in Malton, North Yorkshire. Served warm with your choice of Heinz ketchup or brown sauce. 536 kcal

Vegan Sausage Roll (V Vg)

This delicious vegan sausagemeat filling has a great combination of taste and texture, and it's lovingly wrapped in a golden, fresh, flaky pastry. Made on our route by Meatless Farm in Leeds. Served warm with your choice of Heinz ketchup or brown sauce. 273 kcal



Chicken & Stuffing Sandwich

Chicken breast with a sage & onion stuffing mayonnaise on malted wheatgrain bread. 348 kcal

Cheese Savoury Roll (V)

Cheddar cheese mixed with grated carrot and sliced onion in a semolina submarine roll. 508 kcal

Bang Bang Salad Bowl (V Vg GF)

Sweet potato pakora on a bed of quinoa, edamame beans, roasted peppers & mixed leaf with a sesame & miso dressing. Plant based, gluten free, low fat and a source of fibre. Made locally to the route in London by Crussh. 337 kcal

Stollen Flavour Muffin (V)

Stollen inspired muffin – a lovely almond flavour muffin with glace cherries, vine fruit, candied peel and a dusting of icing sugar. Made to a nut free recipe. 166 kcal

Fruity Yorkshire Flapjack (V Vg GF)

Vegan and gluten free flapjack with raisins and sultanas. Made on our route in Harrogate, North Yorkshire. 177 kcal

Chocolate Orange Truffle (V)

To savour with your tea or coffee, candied orange peel swirled through chocolatey truffle. 58 kcal



Fresh fruit

A choice of apple or satsuma

A selection of snacks and sweet treats will be offered by your host.

Adults need around 2,000 kcal a day