



# LNER

FIRST CLASS

**All Day**

## First Class



### Coronation Chickpea and Onion bhaji sandwich

482 kcal

Chunky coronation chickpeas with sultanas, spring onion and coriander, paired with soft onion bhaji and fresh spinach on brown bread. Sweet mango notes run throughout, balanced by the firm bite of chickpeas and crisp spinach.



### Carrot cake overnight oats



257 kcal

Creamy overnight oats with grated carrot, warming nutmeg and sweet dried cranberries for a refreshing and nourishing breakfast.

### Breakfast roll choice



#### Bacon\*

297 kcal \*Gluten-free panini available

Yorkshire-based Taste Tradition smoked bacon.



#### Plant-based sausage\*

316 kcal \*Gluten-free ciabatta available

THIS™ plant-based sausages.

Both of the above served hot in a soft white roll, with your choice of Heinz ketchup or brown sauce.



### Buttery toasted crumpets\*

With Flora & jam 366 Kcal

With Lurpak & jam 373 Kcal

\*Ve if ordered with Flora instead of butter

Hot buttery crumpets, served with a jar of sweet strawberry jam.



Does not contain gluten.

Adults need an average of 2000 kcals per day.

**Dishes are subject to availability.**

## Pulled ham and cheese sandwich

531 kcal

Pulled ham layered with mature Cheddar and a tangy mustard mayonnaise, served on malted bread. A classic combination of savoury flavours and rich, creamy texture, finished with an extra slice of mature cheese.



## Mexican sweet potato salad



228 kcal

Roasted sweet potato and smoky beans with charred red peppers and pickled onions, served with tortilla chips, a smooth bean dip and fresh rocket for a vibrant, flavour-packed dish.



## Earl Grey and lemon choux bun

92 kcal

A golden choux pastry filled with a smooth lemon cream, finished with a delicate Earl Grey sauce and notes of white chocolate. Light, elegant and beautifully balanced with citrus and floral flavours.

**333 kcal \*Gluten-free chocolate brownie alternative.**

Please choose one item from the main and a dessert to finish. For the child's option please ask your host.



We're very proud of the suppliers that we've sourced for our First Class menus. They've been hand-picked for the quality of their produce, and ethos of being family-run using prime and locally sourced ingredients. Scan this code to find out more.



# Drinks

## Hot drinks

Oatly Barista Edition oat drink is available with hot drinks.

Coffee, Decaf coffee  
Breakfast tea, Decaf tea  
Earl Grey tea, Mint tea, Green tea  
Cadbury hot chocolate

## Soft drinks

Harrogate Spring sparkling water  
Highland Spring still water  
Apple juice, Orange juice  
Pepsi or Pepsi Max  
Lemonade  
Britvic ginger ale  
Britvic tonic or slimline tonic  
Punchy Everyday Hydration drink

## Alcohol

Alcoholic beverages are available on selected services from 11am. During service, alcoholic drinks are served one at a time.

Hop on Board ale  
Lager  
Gin, Vodka, Scottish whisky, Rum  
White wine, Rosé wine, Red wine

If you have a food allergy, intolerance, or coeliac disease, please speak to your host before ordering for the latest ingredient information.

Our food is prepared in small, busy kitchens where allergens are handled, and cross contamination may occur.

Therefore, we cannot guarantee that any menu item is allergen or gluten free.



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