

Menu

AVANTI
WEST COAST
FIRST





Adults need around 2000 kcal a day.

Kcal information provided is per serving/portion.

V Vegetarian

If you're making a short trip with us, we may not have the full menu available but you will have time for a drink. All items on the menu are subject to availability.

VG Vegan



View calories, allergens and ingredients online

Simply scan this QR code to view on your mobile device.

If you need assistance viewing our allergens and ingredients menu, then please speak with a member of the onboard team who'll be happy to help.

Breakfast

Lighter choices

Perfect for a shorter journey

Croissants with Butter & Preserves **V** (235 - 316 kcal)

Warmed buttery croissants offered with cultured butter, jam or honey.

Classic Bacon Sandwich (441 kcal)

Thick cut British bacon on malted bread

Bircher Bowl **V** (243 kcal)

Whole oat and honey granola in a low fat natural yogurt served with a juicy and aromatic apricot compote.

Porridge Bowl **V** (252 kcal)

Traditional creamy porridge served on its own or with banana & honey. (392 kcal)

Larger plates

The Breakfast Grill (416 kcal)

British bacon, pork & parsley sausage and mini potato rosti served with grilled tomato, and scrambled eggs.

Smoked Salmon with Scrambled Eggs (228 kcal)

Smoked Scottish salmon served with scrambled eggs and a wedge of lemon.

Breakfast Hash **VG** (242 kcal)

A hearty dish of chopped fried potatoes with mushrooms, sun blushed tomatoes and kale seasoned with herbs and spices.

Rest of the day

Lighter choices

Perfect for a shorter journey

Popchips **V** (99 kcal)

Sour cream and onion chips.

Falafel & Orange Salad **VG** (288 kcal)

A taste of the Middle East. Classic falafel with a fresh rice and orange salad in a sweet, smoky tomato dressing served with cherry tomatoes and salad leaf.

Grazing Plate (401 kcal)

A delicious plate of Milano salami, Iberian chorizo, Red Fox & Coastal Cheddar cheeses, sun-blushed tomatoes and basil & garlic olives, served with plum & ginger chutney and sourdough crackers.

Gluten free crackers are available on request (579 kcal)

Milk Chocolate Chunk

Shortbread Biscuit **V** (218 kcal)

Handmade, hand-wrapped, melt in the mouth shortbread. Made in North Wales, just a stone's throw from the railway track.

Luxury Marbled Chocolate **V** (76 kcal)

A fusion of dark and white chocolate.

Larger plates

Cheese & Mushroom Croque **V** (507 kcal)

A toasted sandwich loaded with melting Cheddar cheese and sliced mushrooms, topped with creamy béchamel sauce and grilled.

Chicken & Pearl Barley (368 kcal)

Tender chunks of chicken with roasted onions, chopped carrots and kale served with a creamy pearl barley risotto.

Tiramisu Pot **V** (231 kcal)

Delicious coffee-soaked sponge topped with rich mascarpone cream, finished with a light dusting of cocoa.



Adults need around 2000 kcal a day.

Kcal information provided is per serving/portion.

V Vegetarian

If you're making a short trip with us, we may not have the full menu available but you will have time for a drink. All items on the menu are subject to availability.

VG Vegan



View calories, allergens and ingredients online

Simply scan this QR code to view on your mobile device.

If you need assistance viewing our allergens and ingredients menu, then please speak with a member of the onboard team who'll be happy to help.



Hot drinks

Freshly Brewed Coffee (2 kcal)

Decaf Coffee (0 kcal)

English Breakfast Tea (1 kcal)

Earl Grey Tea (1 kcal)

Green Tea (1 kcal)

Worker Bee Hot Chocolate (90 kcal)

Soft drinks

Cawston Press Orange or Apple Juice (120 kcal)

Wenlock Spring Water (0 kcal)

Pepsi Max (1 kcal)

Fever Tree Light Lemonade (27 kcal)

Fever Tree Tonic (42 kcal) or Light Tonic (23 kcal)

Fever Tree Ginger Ale (27 kcal)

Remedy Raspberry Lemonade Kombucha (7 kcal)

The Pickle House Spiced Tomato Mix (30 kcal)



Alcoholic drinks

Forest Gin

An exclusive blend for Avanti West Coast

Manchester Gin

Raspberry infused with Sicilian Lemon Tonic

The Lakes Vodka

Famous Grouse Whisky

Red Wine

White Wine

Prosecco

Mahou Lager

Caple Road Cider

Brewdog Ale

Guest Beer

From time to time, we will have a guest beer available, supporting one of the many small businesses along our route.

Please ask what's on board today

Suppliers along our route

We've teamed up with a lovely bunch of local suppliers, handpicked to deliver some of your delicious and responsibly sourced refreshments onboard. Most can be found along our route which helps to reduce our footprint, minimise food waste and work together on more sustainable packaging.



Our supplier stories

Forest Distillery

This unique distillery is based out of a 17th century barn, nestled 1200ft above sea level in the Peak District National Park. We've collaborated with the team at Forest Distillery to create a unique gin blend which can be found in First Class called Forest to First. Try some today with a dash of refreshing tonic.

Change Please

Change Please are an award-winning social enterprise founded in 2015. They train people affected by homelessness as baristas and support them with accommodation, mental wellbeing and onward employment. We serve their coffee onboard and every cup you enjoy will change lives. Since the relationship began in 2019, the partnership between Change Please and Avanti West Coast has helped to support 105 people experiencing homelessness*. For more information visit changeplease.org

*Based on sales up to December 2023.

The Pudding Compartment

Not far from our tracks in North Wales, Steve and the team at The Pudding Compartment are busy creating the muffins and shortbread for our lounges, plus cakes and biscuits served on board and in our shop. They support many other businesses in the area by buying lots of their ingredients locally.

To find out more about our amazing suppliers visit

<https://www.avantiwestcoast.co.uk/travel-information/onboard/supplier-stories>

Voyager