

# ORIENT EXPRESS

## CHAMPAGNE AND CANAPÉS

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### MEDITERRANEAN VEGETABLE TERRINE

*Roast courgettes, capsicums, aubergine in curd cheese with sundried tomatoes and balsamic vinaigrette*

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### FISH PIE

*Lightly poached salmon, warehou, mussels, scallops, prawns and smoked tarakihi in a cheese and white wine sauce. Topped with duchess potatoes  
Served with seasonal vegetables*

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### POACHED PEARS

*In star anise and vanilla. Served with rice pudding and wafer biscuit*

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### LEMON AND TANGELO SORBET

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### CHEESEBOARD AND ASSIETTE DE FRUITS

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### TEA OR COFFEE AND PETIT FOURS

  
BLUE TRAIN  
Auckland - Christchurch

# TRANS SIBERIAN

RUSSIA

## RUSSIAN SALAD

*Soft-boiled eggs on marinated vegetables, napped with mayonnaise and marie-rose sauce*

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## BEEF STROGANOFF

*Tender strips of beef, sautéed in paprika & brandy, in a creamy sauce with mushrooms  
On a bed of basmati rice. Served with sour cream blinis*

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## STRAWBERRIES ROMANOFF

*Infused with Grand Marnier and topped with cream*

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## TEA OR COFFEE AND PETIT FOURS

  
BLUE TRAIN

# MAHARAJA EXPRESS

INDIA

## DAHL AND CORIANDER SOUP

*A yellow split pea soup cooked in vegetable stock  
Seasoned with caramelised onions and fresh leaf coriander*

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## CHICKEN ROGAN JOSH

*Fresh chicken pieces baked with cardamom pods, cloves, cinnamon,  
cumin and coriander seeds  
Covered in a chilli tomato sauce with yoghurt  
Spicy chick pea and spinach  
Lemon rice*

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## MANGO AND PASSIONFRUIT SALAD

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## TEA OR COFFEE AND PETIT FOURS

BLUE TRAIN  
MAHARAJA EXPRESS

# GRAND CANYON RAILWAY

USA

## SEAFOOD CHOWDER

*Fresh fish and shellfish, poached in a rich milk and cream stock  
With bay leaves and crumbled wafers*

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## MEATLOAF

*Well-seasoned beef mince, with onions, mixed spices and spinach  
Wrapped in smoked streaky bacon and roasted in the pot with caramelised onions  
Served with carrots glazed in butter and honey  
Baked potato*

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## FRUIT SUNDAE

*Assorted stone fruits folded into cream and vanilla ice cream  
With chopped almond, chocolate and strawberry sauce*

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## TEA OR COFFEE AND PETIT FOURS

BLUE TRAIN  
RAILWAY RESTAURANT

# DUORO LINE

## PORTUGAL

### GRILLED CHORIZO SALAD

*Grilled spicy sausage, served on a roast pimento salad*

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### CHICKEN PIRI PIRI

*A traditional Portuguese dish with its culinary roots in Angola*

*Seasoned with garlic, chillies, paprika and parsley*

*Roasted golden brown, in a tomato sauce and served with lemon*

*Braised rice and peas*

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### LEMON SYLLABUB

*An indulgent blend of Portuguese wine, cream and lemon*

*The perfect end to your meal*

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### TEA OR COFFEE AND PETIT FOURS

BLUE TRAIN  
RESTAURANT & CAFE

# DANUBE EXPRESS

HUNGARY AND TURKEY

## PORK GOULASH VOL AU VENT

*Diced pork, braised in cream and paprika and served in puff pastry*

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## LAMB KEBABS

*Tender diced lamb, marinated in tomato, chilli, coriander and lemon*

*Served with tomato and olive salad*

*Tzatziki*

*Basmati Rice*

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## BAKLAVA

*Layers of filo pastry, baked with chopped nuts, cinnamon and syrup*

*Served with honey ice cream*

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TEA OR COFFEE AND PETIT FOURS

BLUE TRAIN  
Aussie | Aussie | Aussie

# RHINE VALLEY

GERMANY

## WINTER SALAD

*Roasted beetroot and carrots, on a bed of chicory leaf  
With toasted hazelnuts and berry vinaigrette*

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## PORK SCHNITZEL

*Bread-crumbed cushion of pork, shallow fried  
Served with beurre noisette and lemon  
Braised red cabbage with apple and sultanas  
With sliced, fried kartoffel*

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## RIESLING POACHED PEARS

*With star anise and vanilla rice pudding*

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TEA OR COFFEE AND PETIT FOURS

  
BLUE TRAIN

# ROCKY MOUNTAINEER

CANADA

## SMOKED SALMON

*Thinly sliced and served with lemon, parsley and buttered brown bread*

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## BEEF, VENISON AND MUSHROOM PIE

*Tender pieces of beef and venison enveloped in a rich red wine sauce*

*With field mushrooms and encased in short pastry*

*Roasted vegetables*

*Mashed potatoes*

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## PANCAKES

*Pancakes and maple syrup with a compote of fruit*

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## TEA OR COFFEE AND PETIT FOURS

  
BLUE TRAIN



# TALYLLYN RAILWAY

WALES

## LEEK AND POTATO SOUP

*Tender leeks sautéed in butter with sliced potatoes and finished with cream*

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## ROAST LAMB

*Served rosé. Cooked with rosemary and garlic*

*Accompanied with garden vegetables*

*New potatoes and parsley*

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## VANILLA ICE CREAM

*Vanilla ice cream and warm chocolate sauce*

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## TEA OR COFFEE AND PETIT FOURS

BLUE TRAIN  
RAILWAY RESTAURANT

# THE ROYAL SOOTS MAN

THE IDEAL MENU FOR BURNS' NIGHT

## SCOTCH BROTH

*A traditional Scottish soup made with pearl barley, carrots, onions, celery and cooked in a rich lamb stock*

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## HAGGIS, NEEPS AND TATTIES

*Traditional haggis, served with mashed potatoes  
With mashed buttery, peppered swedes*

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## SHORTBREAD SLICE

*Rich butter shortbread served in layers with cream and fruit*

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## TEA OR COFFEE AND PETIT FOURS

BLUE TRAIN  
Auckland - Christchurch

# INDIAN PACIFIC

AUSTRALIA

MANGO AND PAWPAW IN WALNUT LIQUEUR

\*\*\*\*\*

CHICKEN IN WHITE WINE MARÉCHAL

*Served on a bed of mashed potato and swede with asparagus*

*Bouquetière of vegetables*

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TRIFLE

*Classic English style*

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TEA OR COFFEE AND PETIT FOURS

  
BLUE TRAIN

THE COMMUTER'S BUFFET

KINGS CROSS TO  
PALMERS GREEN

ARTISAN BREADS

\*\*\*\*\*

POTATO AND ONION SOUP

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BEEF BOURGUIGNON

*Tender pieces of beef cooked in a rich red wine sauce with mushrooms,  
onions and pork lardons  
Served with braised rice*

OR

*TOMATO AND MUSHROOM LASAGNE*

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*Mesclun & Waldorf Salads  
Coleslaw & Potato Salad*

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DUTCH APPLE CRUMBLE WITH CUSTARD

\*\*\*\*\*

TEA OR COFFEE

  
BLUE TRAIN

THE COMMUTER'S BUFFET

LIVERPOOL STREET  
TO CHESHUNT

ARTISAN BREADS

\*\*\*\*\*

CREAM OF SWEETCORN SOUP

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CHICKEN À LA KING

*Tender pieces of chicken cooked in sherry, thickened with cream and dressed with capsicum*

*Served with lemon rice*

OR

RATATOUILLE GRATIN

*Aubergine, courgette and peppers cooked in a rich tomato sauce with herbs*

*Topped with breadcrumbs and cheese*

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*Mesclun Salad*

*Vegetable and rice salad*

*Cous Cous salad with nuts, apple and sultanas*

*Pear and Walnut Salad*

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BREAD & BUTTER PUDDING

*With vanilla ice cream*

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TEA OR COFFEE

BLUE TRAIN  
RAILWAYS RESTAURANT

# VENUE HIRE

HIRE OF THE VENUE  
INCLUDING CHEF, WAIT AND BAR STAFF

THREE COURSES  
INCLUDING TEA & COFFEE AND CHOCOLATES

FOR UP TO 20 PEOPLE

CHOOSE FROM ELEVEN DIFFERENT MENUS  
INFLUENCED BY THE FAMOUS JOURNEYS AND  
ROUTES OF DIFFERENT COUNTRIES

FROM \$1,500

\*\*\*\*\*

TWO BUFFET MENUS AVAILABLE  
AT \$1,100 FOR UP TO 20 PEOPLE

\*\*\*\*\*

  
BLUE TRAIN

# BLUE TRAIN

FOR THAT SPECIAL OCCASION

WHY NOT HIRE OUT THE BLUE TRAIN

A 1952 RAILWAY CARRIAGE  
REFURBISHED IN AN ART DECO STYLE

TO CELEBRATE THAT SPECIAL OCCASION  
A GRADUATION OR WEDDING  
OR MAKE THAT CLASSIC CAR OR BIKE MEET  
SOMETHING OUT OF THE ORDINARY

\*\*\*\*\*

TARRIFF FOR UP TO 20 PAX

VENUE HIRE ONLY \$350

BURGER NIGHT \$850

PIE N MASH \$900

HIGH TEA \$1,050

RAIL JOURNEYS: THEMED MENUS \$1,500

BUFFET MENUS \$1,100

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FULLY LICENCED BAR

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**Prices on application:** *Private hire bus transport from Wellington*  
*A range of musicians can also be arranged to make it a night to remember*

BLUE TRAIN  
RAILWAY CARRIAGE

# HIGH TEA

## SANDWICHES

*Wilted cucumber*

*Egg and cress*

*Poached salmon and chive with mayonnaise*

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## SWEET THINGS

*Fruit cake*

*Chocolate fondant eclairs with Chantilly cream*

*Fruit tartlets with crème pâtissière*

*Almond and apricot slice*

*Sultana scones, strawberry jam and cream*

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## ASSORTED TEAS

ENGLISH BREAKFAST

EARL GREY BLUE FLOWER

HIGH GRADE JASMINE

ROOIBOS RED VANILLA RASPBERRY

**BLUE TRAIN**