



SEASON'S GREETINGS

Step into the festive season with us! We're delighted to offer you a complimentary selection of delicious, locally sourced treats and a variety of drinks to warm your journey. Depending on the time of day and the length of your trip, there's always something special for you to enjoy.

Keep an eye out for your superstar host, who will be along shortly to take your order and spread a little holiday cheer!



For allergy and calorie information please
use the QR code or ask your customer host.

Please drink responsibly.

We're here to ensure your journey is safe, enjoyable, and memorable.

The safety of our customers is our top priority. We prepare our food with care and are committed to providing accurate allergen information. Please be aware that whilst we take precautions to avoid cross-contamination, we prepare our food in a kitchen where allergens, including gluten, may be present.

If you have coeliac disease or any other food allergies or intolerances, please inform us when placing your order so we can assist you in making safe meal choices.

We will always try our best to make sure that your first choice of food and drink is available during your journey. We apologise if this is not available on today's service.



BREAKFAST

Served until 11am

REGIONAL BREAKFAST 680 kcal

Full English breakfast with bacon, Cumberland sausage, black pudding from the Bury Black Pudding Company, frittata, and baked beans.



PIGS IN BLANKETS BRIOCHE 299 kcal

Succulent sausages wrapped in crispy bacon, served in a brioche style bun, and topped with optional cranberry sauce* for a festive flair!

VEGETABLE OMELETTE BREAKFAST ROLL 216 kcal

Red pepper, spinach and cheese omelette served in a brioche style bun with ketchup or brown sauce.



FESTIVE BELGIAN WAFFLE 487 kcal

Warm golden waffle served with apple and cranberry compote, dusted with icing sugar.

BIO & ME SPICED APPLE PORRIDGE POT

Smooth oats paired with cinnamon-infused apples
- a wholesome, gut-friendly way to start your day.

TEA CAKES 255 kcal

Served with jam and butter (optional).


CRUMPETS 195 kcal

Warburtons crumpets. Served with jam and butter (optional).

*Cranberry sauce – additional 33 kcals.
Adults need around 2000 kcal a day.

 Vegetarian

 Vegan

 Suitable for people
intolerant to gluten



REST OF THE DAY

Served after 11am



TURKEY MEATBALLS 410 kcal

Cranberry glazed turkey meatballs served with roasted garlic mash potato, shredded brussels sprouts & a rich cranberry gravy.



HOLIDAY NUTLESS ROAST 321 kcal

Traditional vegan Christmas roast served with creamy parsnip puree, shredded brussels sprouts, gravy and optional cranberry sauce.*

SPINACH & SWEET POTATO LENTIL DHAL 365 kcal

A warming blend of spiced lentils, sweet potato, and spinach, simmered to perfection. Served with soft flatbread for the ultimate comfort dish.



THE ORIGINAL BAKER'S FESTIVE ROLL 414 kcal

Handcrafted by The Original Baker, this all-butter puff pastry is filled with tender turkey, chicken, and sage stuffing, complemented by cranberries and topped with sage and paprika for a festive finish. Served with optional cranberry sauce* on the side.




FESTIVE COAST TO COAST CHEESEBOARD 435 kcal

An assortment of cheeses including, Harrogate Blue, Northumberland Oak Smoked, Yorkshire Wensleydale & cranberries served with onion chutney and a cracker selection.

*Cranberry sauce – additional 33 kcals.
Adults need around 2000 kcal a day.

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 Vegan

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SOMETHING REFRESHING

Hot Drinks

Clipper Breakfast tea
Clipper Earl Grey tea
Clipper Peppermint tea
Clipper Green tea
Clipper Festive tea – *A choice of seasonal blends. Ask your host for today's selection.*

Clipper hot chocolate

Coffee

Decaf coffee

Cold Drinks

Coca-Cola
Coke Zero
Sprite Zero
Orange juice
Water
Sparkling water

The Little Coffee Co

Proudly serving premium coffee from The Little Coffee Co – small-batch roasted and sustainably sourced. Coffee made by proud women empowering communities, one cup at a time.

BEERS & SPIRITS

Served after 11am

NORTHERN MONK TRANSPENNINE PALE

This beer is a crisp and refreshing session IPA, craft brewed with northern pride and bursting with hoppy citrus fruit flavours, to keep you on the right track.

MASON'S GIN & TONIC

Mason's Gin paired with Franklin & Sons tonic.

MASON'S VODKA & LEMONADE

Mason's Vodka paired with Franklin & Sons lemonade.

NORTHERN MONK FAITH AF

Alcohol-free, superior unfiltered beer.
0.5% ABV.





WINE LIST

Served after 11am



Organic wines from Puglia, Italy

THE COPPER CREW ORGANIC FIANO

Fruity, almost tropical, and moreish white wine; this Fiano leads with blossom aromas, apple and lychee flavours.

Italy | 187ml | Dry white wine

THE COPPER CREW ORGANIC ROSATO

Fruit-forward and bright rosé wine with an alluring floral nose and bright finish. It has notes of cherry, summer fruits and magnolia.

Italy | 187ml | Dry rosé wine

THE COPPER CREW ORGANIC NEGROAMARO

Deeply coloured, this red wine is velvety, full on the palate but fresh to finish. It's packed with black plums, wild berries and chocolate.

Italy | 187ml | Dry red wine

THE COPPER CREW ORGANIC BIANCO SPRITZ

This zesty, fresh Bianco Spritz is based on the Fiano variety that brings ripe stone fruits and soft citrus, combined with plenty of bubbly character.

Italy | 200ml | White wine spritzer

THE
Copper
Crew

 Vegan

coast to coast



OUR SUPPLIERS

Take a journey through the best produce the North has to offer and support businesses across the region.

Look out for drinks and snacks handmade by suppliers based along our route.



Edinburgh

Edinburgh Gin

Glasgow

Angels Dare Cocktails

Carlisle

Pie Demand

Lancaster

Lancaster Brewery

Northallerton

Mason's of Yorkshire

Malton

The Original Baker

Leeds

Northern Monk

Harrogate

Shepherds Purse

Harrogate Spa Water

Yorkshire

Taylors of Yorkshire

Northumberland

Northumberland

Nettle cheese

Lincolnshire

Pipers Crisps

Manchester

Hip Pop

Salford

Salford Rum

Bolton

Warburton's

Bury

The Bury Black

Pudding Company

Looking ahead?

Why not try the 'Steak & Pale Ale Pie' on the West Coast route this January!
Tender British beef slow cooked in our very own pale ale, wrapped in golden pastry.

coast to coast