

by TransPennine Express





Merry Christmas

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.

This season, we've partnered closely with regional producers from communities along the West Coast Mainline to bring you the best flavours of the festive season. 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.
You can also visit tpexpress.co.uk

The safety of our guests is our top priority. All our Customer Hosts are trained to provide guidance around allergens, and we are committed to offering accurate allergen information. Please be aware that, while we take every precaution to prevent cross-contamination, our food is prepared in a kitchen where allergens, including gluten, may be present.

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

Please Enjoy Alcohol Responsibly - we want you to enjoy alcohol responsibly and for you to have a safe and enjoyable journey with us.

WEST COAST KITCHEN

BREAKFAST (served until 11am)

Regional Breakfast 937 Kcals

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

Pigs in Blankets Brioche 287 Kcals

A delightful twist on a Christmas favourite! Succulent sausages wrapped in crispy bacon, served in a brioche style bun, and topped with an optional cranberry sauce* for a festive flair!

Breakfast Rolls

Your choice of filling served in a brioche-style bun with ketchup or brown sauce

- Red Pepper, Spinach and Cheese Omelette 2 216 Kcals
- Vegan Sausage 🚾 274 Kcals



Pancakes with Mulled Berry Compote @ 339 Kcals

Fluffy pancakes dusted with icing sugar and drizzled with a mulled berry compote, bringing a touch of festive warmth

Bio & Me Nice & Nutty Porridge V Vo

Creamy plant-based porridge ideal for those who like a crunch. this classic favourite has all the supercharged seediness and nuttiness a porridge can muster. Served with optional honey

Butter Croissant

Flaky all butter croissant served with strawberry jam (optional)

Tea Cakes 255 Kcals

Classic sweet, round fruited teacakes, filled with juicy currants and sultanas. Served with butter and strawberry iam (optional)

Crumpets 95 Kcals

Hot, buttery Warburtons crumpets from Bolton, served with strawberry jam (optional)

*additional 35 Kcals



Vegetarian



Suitable for people intolerant to gluten GF





WEST COAST KITCHEN

REST OF THE DAY (served after 11am weekdays)



TransPennine Turkey Dinner 540 Kcals

Savour the taste of Christmas with our hearty turkey dinner featuring tender turkey, sage and onion stuffing, roasted potatoes, seasonal vegetables, pigs in blankets and a rich gravy. Served with optional cranberry sauce*



Holiday Nutless Roast @ 383 Kcals

A hearty vegan nutless roast served alongside golden roasted baby potatoes and a medley of seasonal greens. Finished with a generous drizzle of warm vegan gravy and a touch of cranberry sauce* for that perfect festive flavour

Belhaven Macaroni Cheese 529 Kcals

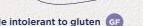
Creamy macaroni cheese made with rich Belhaven smoked cheese, topped with a golden, Italian-style crumb for the perfect festive crunch. This comforting classic is sure to bring warmth to any winter day

Pork & Caramelised Onion Sausage Roll 553 Kcals Lovingly made by our friends at Pie Demand, Carlisle. Served with optional cranberry sauce*

Vegan Sausage Roll 530 Kcals Lovingly made by our friends at Pie Demand, Carlisle. Served with optional cranberry sauce*









^{*}additional 35 Kcals

SNACKS



Joe & Seph's Gingerbread Popcorn v @



Luxuriously sweet and buttery caramel flavour with the spicy finish of pure stem ginger



Mince Pies

Filled with spiced fruit filling and golden pastry - a perfect bite of holiday warmth

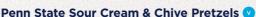
Yorkshire Crisps @

Natural Sea Salt - Made on our route in Yorkshire

Meredith & Drew Biscuits

Perfect with a cuppa: milk choc chip cookie, white choc chip cookie, shortie swirl, and oat crunch

Chocolate Cake V



Crunchy pretzels with a tangy coating

Tunnock's Caramel Wafer

HOT & SOFT DRINKS

Selection of Farrer's Teas O Kcals

All blended on our route by Farrer's in the Lake District. Choose from Breakfast, Earl Grey, Peppermint and Green Tea

Farrer's Filter Coffee 2 Kcals

Made on our route by Farrer's in the Lake District

Farrer's Decaf Coffee 2 Kcals

Made on our route by Farrer's in the Lake District

Farrer's Hot Chocolate 116 Kcals

Made on our route by Farrer's in the Lake District

Coca-Cola / Coke Zero / Sprite Zero

330ml

Orange Juice





WEST COAST KITCHEN

AFTER 11AM WE ADDITIONALLY OFFER



TransPennine Express Bucks Fizz

Kickstart your journey with a touch of fizz! Nice Sparkling Wine perfectly paired with refreshing orange juice. A bubbly treat at 10% ABV, crafted to elevate your onboard experience

Nice Sauvignon Blanc 🐵



France. Dry, crisp, Sauvignon Blanc, 187ml. 13.5% abv. A little bit fruity

Nice Malbec



Argentina. Juicy, darkly fruity. 187ml. 12% abv. A medium bodied Argentinian wine from the Mendoza region

Nice Pale Rosé 🚾

France. Dry, crisp hint of strawberries. 187ml. 12% abv. A classic French pale Rosé from the Languedoc-Roussillon Region

Nice Sparkling Wine @



France. Sauvignon Blanc. 200ml. 10% abv. This dry and crisp sparkling fresh white comes from the luscious hills of Cotes de Gascogne region

TransPennine Pale IPA

This beer is a crisp and refreshing 4.1% Session IPA, craft brewed with Northern pride and bursting with hoppy citrus fruit flavours, to keep you on the right track

Edinburgh G&T 🚾

Edinburgh Gin and Tonic with Edinburgh Gin

- made on our route, 250ml, 7.4% ABV



Vegan Vo



Vegetarian



Suitable for people intolerant to gluten GF





OUR SUPPLIERS

Take a journey through the best produce the North has to offer and support local businesses. Look out for drinks and snacks handmade by local suppliers based along our route.





