



Lowland Food Menu



CALEDONIAN
SLEEPER



CALEDONIAN SLEEPER

Journey of a night time

When looking to taste the best of Scotland, where better to look than in the heart of the country's rich natural larder?

Caledonian Sleeper is committed to providing you with the true flavour of the nation, with all of our meals and snacks created using fresh, sustainable ingredients sourced from Highland suppliers.

Crafted in partnership with our Dingwall kitchen, RSF, we are committed to cooking delicious dishes from scratch, selecting only the finest seasonal produce for your plate.

From simple starters and comforting mains to puddings for the sweet toothed amongst us, we hope you enjoy sampling some of the best the country has to offer.



We are committed to serving quality Scottish produce prepared with care and delivered with passion.

LIGHTER BITES

Carrot and Parsnip Soup with Cumin and Ginger <i>The perfect soup for spring evenings. Served with fresh wholemeal bread.</i>	£4.50	Mr C's Award Winning Hand-Crafted Pie <i>Delicious hand-crafted pies from renowned Perthshire baker, Robert Corrigan. His hot-water pastry gives his creations a crisp, crumbly, texture that melts in the mouth. Please ask your server for this evening's pie option. Served with dressed leaves and chutney.</i>	£7.50
Great Glen Venison Charcuterie Platter <i>Green peppercorn salami, mustard and white pepper salami, and smoked venison. Served with wholemeal bread, oatcakes and chutney.</i>	£8.00		

MEALS

Sticky Chicken & Egg Fried Rice <i>Inspired by Asian cuisine, this dish uses Midlothian chicken marinated in a dark, honey-rich soy sauce for an unforgettable taste.</i>	£10.50	Vegetable Tagine <i>A distinctive Moroccan dish bursting with flavour thanks to a blend of regionally sourced, fresh vegetables and African spices. Peppers, courgettes, sweet potato, carrots and onions, presented with chickpeas and apricot for a burst of sweetness.</i>	£8.50
Haggis, Neeps & Tatties <i>Award-winning haggis maker Cockburns of Dingwall uses a secret of regional ingredients blended with herbs and spices to create the distinctive taste of this champion haggis. Served in the traditional style, with neeps and Docharty tatties. Served with your choice of a whisky and onion marmalade or whisky pepper sauce.</i>	£8.70	Macaroni Cheese <i>A blend of two cheddar cheeses from Perthshire, grated into a creamy sauce, which is combined with durum wheat pasta, giving this signature Italian dish a deep and distinctly Scottish flavour.</i>	£7.00

TO FOLLOW

Scottish Cheeseboard

£9.75

Presenting rich Highland Brie, and Strathdon Blue with the unforgettable flavour and texture of Tain Truckle Cheddar. Served with Highland oatcakes and apple chutney.

Blueberry Baked Cheesecake

£5.50

This decadent dessert uses blackcurrants grown on the Moray coastline by the Clarke family at Wester Hardmuir Fruit Farm. Served with pouring cream.

“We work with some of Scotland’s most passionate regional producers, so selecting our meals for the new season’s menu is always a delight for the tastebuds. There’s a real pride that comes from seeing our selections make their way to your plate.”

SANDWICHES

Ham & Cheese On Oatmeal Bread	£4.00
Roast Chicken Salad On Malted Bread	£4.00
Double Egg Mayonnaise & Cress On Malted Bread	£4.00
Cheddar Ploughmans On Malted Bread	£4.00
Ayrshire Bacon Roll In Soft Bap	£3.50

SAVOURY SNACKS

Oloves Green Olives	£1.50
Honey Roast Nuts	£2.50
Black Pepper Cashew Nuts	£3.00
Mackie's Sea Salt Crisps	£1.10
Mackie's Sea Salt & Vinegar Crisps	£1.10
Mackie's Mature Cheddar & Onion Crisps	£1.10
Mackie's Haggis & Cracked Black Pepper Crisps	£1.10

SNACKS FOR THE SWEET TOOTH

Tunnock's Caramel Wafer	£0.80
Tunnock's Teacake	£0.50
Angelic Chocolate Cookies <i>Free from gluten, wheat, dairy and eggs.</i>	£1.00
Reid's of Caithness Shortbread	£0.60

ONE OF YOUR 5 A DAY

Apple	£0.50
Banana	£0.50

“When selecting our menus, we liaise closely with our network of regional Scottish producers to ensure only the freshest and most delicious ingredients are used.

“Be it breakfast or dinner, dessert or drinks, we are always working hard to ensure you can enjoy the true taste of Scotland.”

DIETARY ADVICE

Our menu includes options for guests with dietary requirements or allergies. Please ask a member of our team who will be able to provide full allergen advice on all of our menu items. Whilst every effort is made, we are unable to guarantee that food is prepared in a nut free environment. All of our menus are available in large print from our on board team.



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