



CALEDONIAN
SLEEPER

Highlander Food Menu



CALEDONIAN SLEEPER

Journey of a night time

Food has that magical ability to transport us somewhere else – not unlike Caledonian Sleeper. So it should come as no surprise that food is something we're passionate about on board. From Highland farms to city bakeries, we want to celebrate Scotland's food culture – so let our mouthwatering meals inspire you and make your time with us on Caledonian Sleeper a night you'll never forget.

We hope you enjoy sampling a true taste of Scotland.



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

TO START

Celeriac Truffle Soup

£4.50

A beautifully creamy, earthy celeriac soup, finished with autumn truffles.

Served with fresh wholemeal bread.

Assiette of Scottish Smoked Salmon

£9.00

A trio of John Ross Jnr Scottish Smoked Salmon – flaky hot smoked, traditional smoked and a light & creamy smoked salmon pâté are served with fresh lemon, radishes and caperberry.

Great Glen Venison Charcuterie Platter

£8.00

Green peppercorn salami, mustard and white pepper salami, and smoked venison.

Served with wholemeal bread, oatcakes and chutney.

Traditional Hand-Crafted Pie

£7.50

Please ask your server for this evening's delicious hand-crafted pie option, served with chutney.

MAIN COURSES

Smoked Scottish Haddock Risotto £11.00

Milk poached smokey haddock fillet on a creamy herb white wine risotto with rich, fresh Parmesan cheese.

Haggis, Neeps & Tatties £9.00

Award winning haggis maker Cockburn's 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 tatties and a whisky cream sauce.

Highland Venison Casserole £14.00

Slow braised venison sourced from Highland based Ardgay Game in a red wine, mushroom & thyme jus flavoured with strips of Scottish Streaky Bacon. Served with chateau potatoes & carrots.

Macaroni Cheese £7.00

Isle of Arran Extra Mature Cheddar & Orkney White Cheddar cheese slowly and carefully melted into a creamy sauce, which is combined with shell macaroni, giving this garlic breadcrumb crusted signature Italian dish a deep and distinctly Scottish flavour.

Seared Chicken Supreme £12.00

Succulent chicken breast, pan seared and basted – set on buttery sausage and caramelised onion stovies with braised red cabbage and a rich poultry jus.

Udon Noodle Broth with Sesame Sautéed Asian vegetables £8.50

Pak choi, peppers, carrot and spring onions on Japanese Udon noodles in a fragrant lemongrass & coconut broth with black sesame seeds.

TO FINISH

Scottish Cheeseboard

£9.75

Presenting a selection of fine Scottish cheeses to share – or have all to yourself!

A rich Mull of Kintyre Blue; A creamy Arran Cheddar; Mull of Kintyre Brie from the Hebrides and the unforgettable flavour and texture of Orkney Mature Cheddar.

Served with Highland oatcakes and apple chutney.

Whisky Marmalade Pudding

£5.50

A soft and smooth marmalade sponge pudding, laced with 10 yo Isle of Jura whisky and sticky oranges. Finished with a mirrored dark chocolate ganache.

Rich Milk Chocolate Torte

£5.50

A melt in the mouth, silky milk chocolate torte with strawberry glaze.

The ultimate indulgence.

Fresh Fruit Platter

£5.50

Freshly sliced exotic fruits with winter Scottish berries – simple fusion!

“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
Bacon in Scottish Morning Roll	£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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