RailStaff 2026 Awards

Menu choices to be completed no later than 16th November

The Menu

STARTER

Roasted red pepper & vine-ripened tomato soup, toasted paprika seeds, sun-blushed tomato oil *V/GFA/DF/VG*

OR

Baked sweet chilli salmon fillet glazed, fresh lime, fine rice noodles, oriental vegetables, fresh coriander (served cold) *GF/DF*

MAIN COURSE

Pan-fried chicken, festive stuffing, pig in blanket, dauphinoise potatoes roasted cardamon & honey carrot, maple glazed parsnip, buttered wilted greens, pan jus *GFA/DFA/HA*

OR

Breaded cauliflower steak, roasted new potatoes, green beans, buttered wilted greens, cumin carrot puree, lemon, garlic and herb sauce *V/DF/GFA/VG*

DESSERT

Apple crumble pudding, creme anglaise *V*

OR

Belgian chocolate delice, chocolate soil, raspberry sorbet *V/GFA/DFA/VGA*

OR

A selection of cheese, biscuits, homemade chutney *V/GFA*

COFFEE & CHOCOLATES

Freshly ground coffee, teas and chocolate truffles

MIDNIGHT BREAKFAST

Crispy bacon in a floured roll *V/GFA*
Vegan sausage in a floured roll *V/GFA/DF/VG*

V – Vegetarian GF – Gluten Free GFA – Gluten Free Available DF – Dairy Free DFA – Dairy Free Available
VG – Vegan VGA – Vegan Available HA – Halal Available

Special Dietary Requirements

If you or your guests have any special dietary requirements, please mention this when booking.
Full allergen details are available on request.

Any queries, please contact events@rail-media.com