



LORD OF THE ISLES PULLMAN SATURDAY

‘THE PULLMAN BREAKFAST’

The Estate Natural Yoghurt, Winter Berry Compote,
Homemade Granola

or

Traditional Scottish Porridge, Finished with Cream
and Whisky Soaked Raisins

—

Grilled Back Bacon, Award Winning Chester Sausage, Stornoway Black
Pudding, Griddled Flat Mushroom, Baked Beans, Roasted Tomato &
Freshfield Farm Scrambled Eggs

or

“Eggs Arnold Bennet”

Smoked Haddock, Spinach, Creamy Cheese Sauce,
Toasted Sourdough, Fresh Parsley

—

Selection of Warm Danish Pastries and Fruit Loaf

Netherend Farm Salted Butter, English Preserves and Honey

—

Freshly Brewed Tea and Coffee

—

Light Luncheon

Puff Pastry Tartlet of Caramelised Onion and Ribblesdale Goats Cheese,
Roasted Fig, Finished with Balsamic and Thyme Dressed Leaf Salad

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PULLMAN**

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LORD OF THE ISLES PULLMAN SATURDAY

DINNER

Pressing of Ham Hock, Apple and Plum Chutney,
Toasted Wholemeal Croute and Dressed Endive Salad

Braised Beef Featherblade, Saffron Creamed Potato,
Maple Glazed Baby Vegetables and Rich Braising Liquor
Selection of Family Style Green Vegetables

The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

Coffee, Mascarpone and Speculoos Spiced Delice,
Chocolate Sponge and a White Chocolate Glaze

Tea, Coffee and Handmade Petit Fours

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LORD OF THE ISLES PULLMAN SUNDAY

Light Brunch

Isle of Mull Cheese and Smoked Ham Twice Baked Soufflé,
Roasted Vine Tomato, Rocket, Balsamic Dressing

Afternoon Tea

Freshly Brewed Tea and Coffee

Selection of Freshly Made Finger Sandwiches

Ham with Fresh Tomato

Smoked Salmon and Cream Cheese

Mature Cheddar with Pickle

Egg and Watercress Mayonnaise

Selection of Sweet Mini Pastries

Warm Home Baked Scones Served with
Seasonal Berry Preserve and Clotted Cream

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LORD OF THE ISLES PULLMAN MONDAY

‘TASTE OF SCOTLAND LUNCHEON’

Haggis Croquette with a Whisky and Wholegrain Mustard Mayonnaise

&

Isle of Mull Cheddar Scone, Chive and Black Pepper Cream

Loch Duart Smoked Salmon, Native Crab Rillettes, Pickled Cucumber,
Beetroot Crème Fraîche and Red Veined Sorrel

“Vegetable Scotch Broth”

Braised Pearl Barley, Spring Vegetables and Fresh Parsley

Tasting of Roe Venison

Roasted Saddle, Sausage and Braised Shoulder

Celeriac Puree, Wilted Kale, Honey Roasted Baby Carrot
with a Balsamic Glazed Blackberry Jus

Thyme and Garlic Roasted Baby Potatoes

The Great Scottish Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

Scottish Cranachan

Vanilla Cheesecake with Fresh Raspberries, Toasted Oat Crunch,
Shortbread Tuile, Whisky Jelly and Raspberry Coulis

Tea, Coffee and Scottish Tablet

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