



THE PULLMAN BREAKFAST

A Refreshing Chilled Rossini Cocktail

The Estate Natural Yoghurt, Winter Berry Compote,
Homemade Granola

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

or

Scottish Oak Smoked Salmon, Toasted English Muffin,
Poached Freshfield Farm Egg, Finished with Chive Hollandaise

Morning Bakery Basket
Netherend Farm Butter, Selection of Preserves

Freshly Brewed Tea and Coffee

Mid Morning Offering

Freshly Brewed Tea and Coffee
Selection of Danish Pastries and Fruit Loaf

**MIDLAND
PULLMAN**

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DINNER

A Selection of Canapés

Whipped Goats Cheese, Olive Tapenade,
Baby Basil Beet Cured Salmon, Beetroot Crème Fraiche,
Toasted Croute

Hawarden Estate Bakery Bread Selection

Pressed Ham Hock Terrine
Assiette of Pickled Baby Vegetables, Light Mustard Emulsion

Cornfed Chicken Supreme
Wild Mushroom, Spinach and Pod Vegetable Fricassee,
Poultry Cream Sauce
Family Style English New Potatoes, Rosemary and Thyme Salt

The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

English Strawberry Tart
Vanilla Crème Patisserie, Elderflower Jel,
Strawberry Crumb and Coulis, Fresh Lemon Balm

Freshly Brewed Tea and Coffee

Handmade Petits Fours

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