



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**

First Class *de luxe* travel



DINNER

A Selection of Canapés

Hawarden Estate Bakery Bread Selection

Rilletto of Smoked Mackerel
Pickled Cucumber Pearls, Granary Crouton,
Herb Dressing and Sorrel Salad

Duo of English Lamb
Braised Shoulder and Roast Rump,
Wild Garlic Crushed New Season Cheshire Potatoes,
Wye Valley Asparagus, Squash Purée, Pod Vegetables and Redcurrant Jus

The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

The Best of English Berries
Classic Meringue, Vanilla Cream, Fresh Berries,
Elderflower Jel and Berry Coulis

Freshly Brewed Tea and Coffee
Handmade Petits Fours

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