



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
Porcini and Mascarpone Arancini, Basil Mayonnaise
&
Whipped Goats Cheese Mousse, English Asparagus Salsa

—
Hawarden Estate Bakery Bread Selection

—
British Beetroot and Dill Cured Seatrout
Pickled Radish, Garden Shoots and Herb Emulsion

—
Supreme of Guinea Fowl
Dauphinoise Potato, Baby Summer Vegetables, Parsley Jus
Selection of Family Style Summer Green Vegetables

The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

—
Raspberry and Passion Fruit Cheesecake
Gingersnap, Coulis and Lemon Balm

—
Freshly Brewed Tea and Coffee

Handmade Petits Fours

**MIDLAND
PULLMAN**

First Class de luxe travel