



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

Smoked Mackerel Mousse, Caper and Lemon Salsa, Toasted Rye Bread
&

Basil Ricotta Tartlet with Blushed Baby Tomato and aged Balsamic

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Hawarden Estate Bakery Bread Selection

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Tian Of North Coast Crab and Lightly Spiced Avocado,
Pickled Cucumber and a Lemon and Saffron Dressing

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Roast Rump of English Lamb

Herby Polenta Cake, Pea Puree, Summer Baby Vegetables
and a Rosemary Jus

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The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

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Classic British Berry Summer Pudding,
Cheshire Clotted Cream, Mint Syrup

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Freshly Brewed Tea and Coffee

Handmade Petits Fours

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