



**WEST HIGHLAND PULLMAN**  
**23 OCTOBER 2021**

**THE PULLMAN BREAKFAST**

Triple Melon, Blueberry and Mint Compote  
Served with Natural Yoghurt, Honey and Seeded Granola

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Grilled Back Bacon, Cumberland Sausage, Stornoway Black Pudding,  
Griddled Flat Mushroom and Vine Tomato  
with Freshfield Farm Scrambled Eggs

*or*

Kiln Smoked Haddock 'Colbert'  
Steamed Spinach, Freshfield Farm Poached Egg, Chive Hollandaise, Caviar

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Morning Bakery Basket  
Netherend Farm Salted Butter, Selection of Preserves and Honey  
Freshly Brewed Tea and Coffee

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**Light Lunch**

Supreme of Free-Range Herb Fed Chicken  
Wild Mushroom and Asparagus Risotto, Aged Balsamic and Poultry Glaze

**MIDLAND  
PULLMAN**

First Class *de luxe* travel



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**DINNER**

**Canapés**

Pressing of Peak District Duck Leg and Smoked Duck Breast  
Spiced Home Pickled Cauliflower, Golden Raisin and Pea shoots

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**Dinner**

Beetroot and Juniper Cured Trout and Trout Mousse  
Celeriac Remoulade, Crispy Capers and Red Amaranth Salad

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8 Hour Braised Featherblade of Galloway Beef  
Buttery Marable Potato Mash, Roasted Heritage Carrot, Red Wine and Thyme

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White Chocolate Delice, Preserved Blackberries and Lemon Curd Ice Cream

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Freshly Brewed Coffee  
Petits Fours

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# WEST HIGHLAND PULLMAN

## 24 OCTOBER 2021

Nina's Homemade Lavender Shortbread  
Freshly Brewed Tea and Coffee

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### Light Lunch

Puff Pastry Pithivier filled with Creamed Leek, 'Blue Murder',  
and New PotatoBaby Garden Leaf and Herb Dressing

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**WEST HIGHLAND PULMAN**  
**25 OCTOBER 2021**

**‘TASTE OF SCOTLAND LUNCHEON’**

Haggis Bon Bon with Spiced Orange Marmalade  
Scottish Oatcake topped with Barweys Cheese with Red Onion Jam

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Carpaccio of Oak Smoked Loch Duart Smoked Salmon  
Horseradish Crème Fraîche, Crispy Capers, Confit Lemon and Baby Leaves

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Traditional Scotch Broth  
Confit Chicken and Pearl Barley

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Pride of Moors Scottish Venison  
Roasted Loin and Sausage of Venison served with Rosemary and Goose Fat  
Fondant Potato, Blackberry Braised Red Cabbage,  
Rainbow Baby Carrot and Port Jus

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The Great Scottish Cheeseboard,  
Served with Allen’s Chutney and Artisan Biscuits

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Ayrshire Famous Pineapple Tart  
Fresh Heathland Raspberries, Honey Toasted Oats and Honeycomb Ice Cream

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Freshly Brewed Coffee  
Petits Fours & Scottish Tablet

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**Chefs Choice of Late Supper**  
Freshly Brewed Tea and Coffee