



LORD OF THE ISLES PULLMAN

SATURDAY

THE PULLMAN BREAKFAST

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

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

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

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



LORD OF THE ISLES PULLMAN

SATURDAY

DINNER

Dinner

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

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

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

White Chocolate Delice, Preserved Blackberries and Lemon Curd Ice Cream

Freshly Brewed Coffee
Petits Fours

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SUNDAY

Light Lunch

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

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Afternoon Tea

Freshly Brewed Tea and Coffee

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Selection of Freshly Made Finger Sandwiches

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Selection of Sweet Mini Pastries

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Warm Home Baked Scones served with
Seasonal Berry Preserve and Clotted Cream
Strawberries

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MONDAY

‘TASTE OF SCOTLAND LUNCHEON’

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

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

Traditional Scotch Broth
Confit Chicken and Pearl Barley

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

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

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

Freshly Brewed Coffee
Petits Fours & Scottish Tablet

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