



LORD OF THE ISLES PULLMAN SATURDAY

THE MIDLAND BREAKFAST

A refreshing chilled Bellini Cocktail

followed by your choice of

Triple Melon, Fresh Blueberry, and Mint Compôte

Served with Natural Yoghurt, Honey and Seeded Granola

Grilled Back Bacon, Cumberland Sausage,
Stornoway Black Pudding, Griddled Flat Mushroom, Baked Beans,
Roasted Tomato & 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

Late Morning Offering

Freshly Brewed Tea and Coffee, Selection of Danish Pastries

**MIDLAND
PULLMAN**

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ROYAL HIGHLAND PULLMAN SATURDAY

LIGHT LUNCHEON

Warm Smoked Chicken Supreme
Baby Potatoes with Confit Red Onion, Pancetta Crisp,
Wild Rocket and Herb Dressing

DINNER

Roulade of Slow Cooked York Ham
Assiette of Heritage Carrot, Dressed Shoots

Slow Cooked Angus Beef Shin
Roasted Parsnip Purée, Baby Vegetables and Red Wine Braising Liquor
Creamed Saffron Potatoes

Warm Treacle Tart
Berry Compôte, Clotted Cream and Ginger Crumb

Tea, Coffee and Petits Fours

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ROYAL HIGHLAND PULLMAN SUNDAY

LIGHT LUNCH

Scottish Northwest Coast Smoked Trout Fishcake
Fennel and Radish Slaw, Flavoured with Dill and Capers
Watercress Crème Fraîche

THE MIDLAND AFTERNOON TEA

Freshly Brewed Tea and Coffee

Selection of Freshly Made Finger Sandwiches

Ham with Grain Mustard Mayo
Smoked Salmon and Cream Cheese
Mature Cheddar with Pickle
Egg and Watercress Mayonnaise

Selection of Sweet Mini Pastries

Mini Lemon Meringue
Mini Victoria Sponge
Gâteau Opera

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

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ROYAL HIGHLAND PULLMAN MONDAY

‘TASTE OF SCOTLAND’ LUNCHEON

Canapés:

Warm Haggis Sausage Roll, Poppy Seed Crust and Onion Jam
Crayfish Cocktail, Bloody Mary Mayonnaise Served in an Edible Mussel Shell

Whiskey and Beetroot Cured Loch Duart Smoked Salmon
Compressed Cucumber, Pickled Radish, and Beetroot Emulsion

‘Scotch Broth’

Braised Vegetables, Pearl Barley with Rich Chicken Stock Broth

Duo of Roe Venison

Roast Saddle and Braised Faggot
Celeriac Fondant, Buttered Kale, and Rich Redcurrant Jus
Garlic and Thyme Roasted Baby Potatoes

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

‘Cranachan’

Vanilla Cheesecake, Fresh Raspberries, Whiskey Cream,
Shortbread Crumb and Raspberry Crisp

Tea, Coffee Hand Dipped Chocolate Petits Fours
Scottish Tablet

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