



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

**MIDLAND
PULLMAN**

First Class *de luxe* travel



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

**MIDLAND
PULLMAN**

First Class de luxe travel



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

**MIDLAND
PULLMAN**

First Class *de luxe* travel