

BRITISH PULLMAN

A BELMOND TRAIN
ENGLAND

BRITISH PULLMAN IS DELIGHTED
TO SHOWCASE OUR FRIENDS AND
LEGENDARY PRODUCERS, HIGHGROVE
ORGANIC GARDENS

His Majesty King Charles III came to Highgrove in 1980 and the house and gardens have since undergone many thoughtful innovations. When His Majesty first arrived, Highgrove possessed little more than a neglected kitchen garden, an overgrown copse, some pastureland and a few hollow oaks.

Over the years, the then Prince Charles was a pioneer in introducing sustainable and organic agricultural techniques in the revitalisation of the gardens and the creation of Duchy Home Farm.

For British Pullman's summer menu, our chef John Freeman has chosen Highgrove Organic Wholegrain Mustard, made by hand using the finest organic ingredients from Duchy Home Farm and English cider vinegar for a sweet finishing touch.

"In farming, as in gardening, I happen to believe that if you treat the land with love and respect (in particular, respect for the idea that it has an almost living soul, bound up in the mysterious, everlasting cycles of nature) then it will repay you in kind."

— KING CHARLES III

The sale of Highgrove products, garden tours and events support and enable the life and work of The Prince's Foundation.

4 COURSE MENU

Coronation guinea hen

Apricot chutney, crispy shallots, Highgrove mustard
and coriander dressing



Line-caught wild English seabass

White haricot beans, roasted red peppers, Tempus chorizo,
heirloom tomato broth, herb oil



Coconut dacquoise, mango, passion fruit, pineapple cream, coconut mousse

White chocolate and fresh tropical fruit salsa



Great British cheeseboard

Longhedge Farm chutney, fruit bread and crackers



Pump Street Chocolate

Coffee by Drury of London
Tea by Tregothnan of Cornwall