



PULLMAN DINING

IN COLLABORATION WITH

Luminary Bakery

Luminary is a London Social Enterprise Bakery that supports women who have experienced social and economic disadvantage by offering them opportunities to build a future for themselves.

It provides a safe and professional environment where individuals can grow holistically - encouraging ambition, restoration and second chances. Using baking as a tool to take women on a journey to employability and entrepreneurship, Luminary equips them with transferable skills for the working world. Through courses, work experience and paid employment within the bakery, women are empowered to forge their career.

At British Pullman we are delighted to partner with and support the amazing women of Luminary through our menus. We hope you enjoy our delicious Luminary damson baba, finished with a shot of Sloemotion Distillery's Damson Gin Liqueur, which is crafted from surplus English fruit that would otherwise have gone to waste. A much better use of ingredients, we're sure you will agree!

5 COURSE MENU PLANT-BASED

Baby Heirloom Carrot Mille-Feuille

Hazelnut cream and lovage oil

o

Parsnip and Williams Pear Soup

Longhedge Farm Lager rarebit

o

Delica Pumpkin Wellington

Celeriac, confit shallot gravy

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Farleigh Damson Baba

Warm spiced damsons, plant-based cream,
Sloemotion Damson Gin Liqueur coulis

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Great British Cheeseboard

Fruit bread, crackers and chutneys

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Anne's Hand-Rolled Truffles

Coffee by HR Higgins
Selection of tea by Newby Teas

All key ingredients are organic,
biodynamic or sustainably sourced.