



PULLMAN DINING

3 COURSE FESTIVE MENU

Mulled Wine-Cured H. Forman's Salmon

Golden trout roe, potato flatbread



Free range Ballotine of Norfolk

Bronze Turkey with pancetta and chestnuts

Braised red cabbage, honey roast parsnips, glazed sprouts, roasted potatoes, red currant sauce

or

Fillet of South Downs Beef Royale

Braised red cabbage, honey roast parsnips, glazed sprouts, bone marrow scalloped potatoes, red wine sauce



Valrhona Chocolate Yule Log

Cranberry compote



Anne's Hand-Rolled Truffles

Coffee by HR Higgins
Selection of teas by Newby Teas

At British Pullman we believe in a sustainable future - All key ingredients, including meats and seafood are locally and sustainably sourced and our tea & coffee is Rainforest Alliance certified.