



PULLMAN DINING

## 5 COURSE FESTIVE MENU

### **Mulled Wine-Cured H. Forman's Salmon**

Golden trout roe, potato flatbread



### **Winter Squash and English Wildflower Honey Soup**

Winter truffle cream



### **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



### **Great British Festive Cheeseboard**

Chutney, crackers, spiced Luminary scone



### **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.