



Evening Pullman Menu

North Yorkshire Pullman – Grosmont Pullman – Esk Valley
Pullman – Pickering Pullman – Captain Cook Pullman

🍷--- Starters ---🍷

Prawn and pâté campagne

A smooth chicken liver pâté and Norwegian prawns served with a mayonnaise dressing, crisp salad and lemon

Melon fantail with berries

Fantail of melon, strawberries and blueberries, drizzled with a cointreau and passion fruit coulis

Salmon and avocado salad

Flakes of poached salmon and sliced avocado pear served on a bed of rocket and radichio leaves drizzled with a mustard and balsamic dressing topped with fresh watercress

🍷--- Soup Course ---🍷

Steaming Pullman soup

A creamy vegetable soup topped with herbs and crispy fried croutons, served at the table

Hot granary and white rolls with butter will accompany the soup course

🍷--- Main Course ---🍷

Sole thermidor

Poached fillet of sole served with a cheese, mustard, prawn and white wine sauce topped with crevettes, lemon and parsley

Chicken breast hongroise

Sauteed chicken breast, served with a sauce made with dry sherry, tomatoes, capsicum peppers and cream topped with freshly picked watercress

Pullman steak Newtondale

Pan fried sirloin steak flamed with brandy, served with a sauce made with mushrooms, shallots, pink peppercorns and cream topped with freshly chopped parsley

Vegetarian main dish

Butternut squash, red peppers, onions and cherry tomatoes cooked in a marsala, sage, blue cheese and cream sauce served on a nest of tagliatelli sprinkled with roasted pine nuts and chopped parsley

A selection of fresh seasonal vegetables and potatoes will accompany your main course choice

🍷--- Dessert ---🍷

lime and lemon cheese cake

Creamy lemon and lime cheese cake served with a lime sauce, whipped cream and fresh raspberries

Hot toffee apple sponge

Served with a creamy vanilla custard sauce

Chocolate and orange delice

Layers of chocolate sponge, oranges and cream served with a dark chocolate sauce, orange coulis, whipped cream topped with pistachio nuts

Yorkshire cheese board

Served with biscuits, celery and grapes

(Glass of port to accompany your cheese £2.85)

Freshly brewed Yorkshire Tea or coffee served with luxury truffles and orange and mint chocolates