GWR | Pullman Dining

Christmas Menu

Christmas Set Menu - 2 courses for £47 or 3 courses for £56

Complimentary bread with Netherend Farm butter, coffee or tea and water.
This December, also enjoy a complimentary mince pie and Christmas cracker whilst you dine on board.

Starters

Classic Salmon Gravadlax

Dill & mustard house-cured salmon, served with a shallot, caper & tarragon vinaigrette, petits cornichons and a watercress & horseradish garnish. 342 kcal*

Winter Spiced Butternut Squash Terrine VE

Layers of butternut squash with thyme, orange zest and ginger, served with a squash purée, pickled baby carrots, lemon & herb cream cheese, and a chestnut, ancho chilli & sesame dressing. 302 kcal

French Onion Soup V

A classic French onion soup with slow-cooked onions, served with Gruyère crouton. 187 kcal

Mains

6oz Fillet Steak (+£15 supplement)

Served with triple-cooked chips, garlic & parsley oyster mushrooms, smoked tomato chutney, and a pink peppercorn butter. Accompanied by a Bourgogne sauce. 694 kcal

Slow Roasted Bronze Turkey

Slowly roasted and glazed turkey breast with olive oil roast potatoes, sticky carrots with parsley, roasted sprouts with chestnuts, spiced braised red cabbage, parsnip purée, smoky bacon rasher and a rich truffle sauce. 574 kcal

Beetroot, Mushroom and Spinach Wellington VE

With olive oil roast potatoes, sticky carrots with parsley, roasted sprouts with chestnuts, spiced braised red cabbage, swede purée and a rich herb gravy. 425 kcal

Steamed Pollock Fillet

Steamed pollock served with braised Jerusalem artichokes, pickled golden raisins, artichoke purée, winter kale, and a chicken jus. 318 kcal*

Desserts

Traditional Christmas Pudding

Served with brandy custard. 408 kcal

Spiced Winter Pudding VE

Served with a mulled syrup, chocolate sauce, malted cashew crumble, and a Chantilly cream. *Enjoy warm or cold.* 253 kcal

Winter Spiced Poached Pear

Conference pear poached with red wine, clove & cinnamon, served with brandy custard and a mulled syrup. 190 kcal

The Pullman Cheeseboard

Bath Blue

A classic, blue-veined, cow's milk cheese. Ripened for 8-10 weeks for a creamy, tangy finish. Made at Park Farm, Kelston.

Snowdonia Red Storm

A vintage Red Leicester cheese. Aged 18-21 months for an intense nutty and slightly sweet caramel flavour, with a crumbly texture. Made by the Snowdonia Cheese Company.

Somerset Camembert

A rich, creamy, soft camembert-style cheese. From Cricket St Thomas, Somerset.

All served with plum & ginger chutney. 514 kcal
Gluten free oatcakes are available. 526 kcal

Learn about our local producers

V = Made with Vegetarian ingredients; **VE** = Made with Vegan ingredients;
*Although every effort has been made, this product may contain some fragments of bones, cartilage or skin.

All our dishes are made in the same kitchen, so there is a risk of cross-contamination; this means we can't guarantee any dish is gluten-free. For a list of the allergens in each dish, please talk to your Restaurant Manager or download the menu at GWR.com/Pullman. Adults need around 2000 kcal a day.

Champagne

Champagne Gremillet Sélection Brut NV France. 37.5cl £49

White

Famille Perrin Côtes du Rhône, France £24
Bright citrus and white peach flavours, with a hint of blossom, and a refreshingly crisp, mineral finish. 37.5cl

La Giustiniana Gavi di Gavi, Italy £30
Zesty and refined with citrus, green apple, and a clean, chalky finish, full of Italian elegance. 37.5cl

Louis Jadot Chablis Cellier du Valvan, France £35
Crisp and pure, with green apple and lemon zest, layered over subtle minerality for a beautifully fresh finish. 37.5cl

Finca Manzanos Selección de la Familia Rioja Blanco, Spain £35
Fresh and expressive with juicy citrus and stone fruit, and subtle vanilla hints for a smooth, rounded finish. 75cl

Tenuta Olim Bauda Gavi di Gavi, Italy £45
Bright and refined, showing lemon zest and fresh orchard fruit, with delicate florals, and a long, lightly saline finish. 75cl

Red

Château des Antonins Bordeaux Supérieur 2023 Merlot, France £24
A medium-bodied red wine featuring aromas of raspberries, bark, and walnuts. 37.5cl

Famille Perrin Côtes du Rhône, France £30
Juicy red and black fruits, a touch of peppery spice, and smooth, easy-going charm. A classic Rhône in a glass. 37.5cl

Izadi Rioja Reserva, Spain £35
Ripe cherry and blackberry, wrapped in vanilla spice and silky tannins, finishing long and beautifully balanced. 37.5cl

La Mechita Familia Zuccardi Malbec, Argentina £35
Plush and juicy, layered with vibrant dark berry fruit, gentle spice, and a smooth velvety finish. 75cl

The Black Pig The Prize Shiraz, Australia £45
Bold and generous with ripe blackberry and plum, layered with sweet spice and a rich, smooth finish that packs plenty of Aussie swagger. 75cl

Rosé

Whispering Angel Côtes de Provence, France £35
Signature red berry fruit character, subtle floral hints, and a ripe juicy feel to the palate. 37.5cl

Digestif

Fonseca Bin 27 Fine Reserve Port
Full of sweet damson fruit flavours and raisin intensity.
5cl glass £6
70cl bottle £45

Spirits

Salcombe Gin £9
Every bottle of gin is carefully distilled at the water's edge in Salcombe, South Devon.

Smirnoff £9
No. 21 Red Label Vodka
The world's favourite, most awarded and best-selling vodka.

Captain Morgan £9
Original Spiced Gold Rum
Flavoured with the taste of vanilla and spice.

Jameson £9
Original Irish Whiskey
The perfect balance of spicy, nutty and vanilla notes, with hints of sweet sherry.

Courvoisier £10
VS Cognac
An elegant cognac with strong notes of fresh fruit and a fresh oaky taste.

Mixers

Fever-Tree Premium Indian Tonic Water

Fever-Tree Refreshingly Light Mediterranean Tonic Water

Coca-Cola

Diet Coke

Jolly's Cornish Classic Lemonade

PULLMAN

CMDEC26

Pullman Menu Christmas 2026

Dish name	**Cereals containing Gluten:**	Wheat	Spelt (Wheat)	Kamut (Wheat)	Rye	Barley	Oats	Fish	Crustaceans	Molluscs	Eggs	Soybeans	Milk	**Tree Nuts:**	Almonds	Hazelnut	Walnut	Cashew nut	Pecan nut	Brazil nut	Pistachio nut	Macadamia nut or Queensland nut	Peanuts	Celery	Mustard	Sesame	Sulphur dioxide/sulphites	Lupin	Vegetarian	Vegan	Coeliac	Kosher	Halal
Starters																																	
French Onion Soup	✓	✓	M	M	✓	M	M						✓	M	M	M	M	M	M	M	M	M				M	✓		Y	N	N	N	N
Squash Terrine with Pickled Carrots, Cream Cheese & Chestnut Crunch												✓														✓	✓		Y	Y	N	N	N
Dill & Mustard Salmon Gravadlax with Greoblaise Vinaigrette, Cornichons, Watercress & Horseradish Dressing								✓			✓		✓												✓		✓		N	N	N	N	N
Mains																																	
Beetroot Wellington with Herb Gravy, Roasted Potatoes, Caramelised Carrot, Sprouts, Chestnuts, Swede Puree & Braised Red Cabbage	✓	✓									M	✓	M	M	M	M	M	M	M	M	M	M	M	✓			✓		Y	Y	N	N	N
Glazed Turkey with Truffle Sauce, Caramelised Carrots, Roasted Potatoes, Sprouts, Chestnuts, Parsnip Puree, Braised Red Cabbage and Bacon													✓	M	M	M	M	M	M	M	M	M	M	✓			✓		N	N	N	N	N
Pollock with Artichokes, Pickled Golden Raisins, Kale & Chicken Sauce								✓					✓	M	M	M	M	M	M	M	M	M					✓		N	N	N	N	N
Fillet Steak with Triple Cooked Chips, Garlic Oyster Mushrooms, Smoked Tomato Compote & Peppercorn Butter													✓												M		✓		N	N	N	N	N
Fillet Steak with Triple Cooked Chips, Garlic Oyster Mushrooms, Smoked Tomato Compote, Peppercorn Butter & Bourgogne Sauce													✓												M		✓		N	N	N	N	N
Desserts																																	
Christmas Pudding with Brandy Custard	✓	✓									✓	M	✓	M	M	M	M	M	M	M	M	M	M	M			✓		Y	N	N	N	N
Poached Pear with Mulled Syrup, Brandy Custard & Freeze Dried Raspberries													✓														✓		Y	N	N	N	N
Spiced Winter Pudding with Chocolate Sauce, Chantilly Cream & Cashew Crumb	✓	✓				✓	✓					✓		M	M	M	M	✓	M	M	M	M	M			M	✓		Y	Y	N	N	N
Cheeseboard																																	
Bath Blue, Red Storm, Somerset Camembert, Hovis Digestives, Carr's Table Water Crackers, Nairn's Gluten-free Oatcakes, Plum & Ginger Chutney	✓	✓					✓					M	✓	M	M	M	M	M	M	M	M	M	M			M			N	N	N	N	N
Bread Rolls & Butter																																	
Assorted Bread Rolls	✓	✓			✓									M	M	M	M									M			Y	Y	N	N	N
Gluten-free Ciabatta Roll												✓													M	M		M	Y	Y	Y	N	N
Butter Netherend Portions 10g													✓																Y	N	Y	N	N
Misc - Other items																																	
After Dinner Mint												✓	M	M	M	M	M	M	M	M	M	M							Y	N	N	N	N
English Mustard																								✓					Y	Y	Y	N	N
Dijon Mustard																								✓					Y	Y	Y	N	N
Olive Oil																													Y	Y	Y	N	N

✓ - Contains the indicated allergen

M - May contain traces of indicated allergen (presence cannot be excluded)

Y - Suitable for

N - Not suitable for

Correct as at 3 November 2026. This is an accurate reflection of the information given to us by our suppliers.