



Christmas Menu



Christmas Set Menu - 2 courses for £45 or 3 courses for £54

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

House-cured salmon with Dijon mustard and dill served with a shallot, caper and tarragon dressing, rocket and horseradish salad and petits cornichons.

Winter Spiced Butternut Squash Terrine VE, GF

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

French Onion Soup v

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

Mains

6oz Oxfordshire Fillet Steak (+£15 supplement)

Served with a thyme-infused beef dripping potato pavé, parsley glazed carrots, curly kale and a pink peppercorn sauce.

Slow Roasted Bronze Turkey GF

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.

Wild Mushroom, Kale and Chestnut 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.

Seed Crusted Poached Hake

Roasted cauliflower, salt and vinegar potatoes, smooth cauliflower purée, dressed Tenderstem® broccoli and a burnt caper butter sauce.

Desserts

Traditional Christmas Pudding

Served with brandy custard.

Chocolate and Cherry Delice VE, GF

Dark chocolate, hazelnut and cherry ganache with brownie base, sour cherry compote, vanilla cream and toasted hazelnuts.

Winter Spiced Poached Pear GF

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

The Pullman Cheeseboard

Black Bomber

A creamy, savoury and smooth extra mature cheddar from Snowdonia, Wales.

Devon Blue

A sweet and punchy blue cheese with a dense, 'fudgy' texture from Totnes, Devon.

Somerset Camembert

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

All served with plum jelly and assorted cheese biscuits.

V = Made with Vegetarian ingredients; **VE** = Made with Vegan ingredients; **GF** = Made with non-gluten-containing 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 2000kcal a day.

Champagne

Champagne Gremillet Sélection £49
Brut NV France. 37.5cl

White

Sauvignon Blanc Ventopuro Reserva, Chile £17
Aromas of pineapple and citrus with a zesty finish. 37.5cl

Côtes du Rhône Blanc Famille Perrin, France £19
Remarkably fresh and full of orchard flavours. 37.5cl

Pinot Grigio Ali di Api, Italy £23
The quintessential balance between freshness and ripeness of fruit. 75cl

Chenin Blanc Cascading Cloud, South Africa £29
Dry and crisp white with stone fruit aromas. 75cl

Sancerre Domaine Michel Girard, France £35
Sauvignon at its most elegant and magnificent. 75cl

Red

Bordeaux Supérieur Château Des £17
Antonins, France
Raspberry and cherry flavours with a creamy character. 37.5cl

Rioja Crianza El Coto, Spain £19
Deep cherry red with coulis-style berry fruit. 37.5cl

Shiraz Malbec Jacques Theron Collection, £23
South Africa
A full-flavoured wine packed with character. 75cl

Garnacha Pizo, Spain £25
Fully ripened raspberries and blackberries with an uplifting vigour on the palate. 75cl

Shiraz Billy Bosch, South Africa £29
A well-structured red with swathes of juicy, black fruit. 75cl

Rosé

Corvina Ca' Vegar Bardolino DOC Chiacetto £25
Enticing aromatics of fresh strawberries and raspberries. 75cl

Digestif

Fonseca Bin 27 Fine Reserve Port
Full of sweet damson fruit flavours a glass £6
and raisin intensity. 75cl a bottle £45

Baileys £6

Spirits and Mixers

Tarquin's £8
Handcrafted Cornish Dry Gin
Distilled with 12 botanicals, sourced from across the globe and locally foraged on the wild Cornish coast.

Smirnoff £8
No. 21 Red Label Vodka
The world's favourite, most awarded and best-selling vodka.

Captain Morgan £8
Original Spiced Gold Rum
Flavoured with the taste of vanilla and spice.

Jameson £8
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 oak taste.

Mixer Options

Fever-Tree Premium Indian Tonic Water

Fever-Tree Refreshingly Light
Mediterranean Tonic Water

Fever-Tree Premium Soda Water

Coca Cola

Diet Coke

Jolly's Cornish Lemonade



Learn about our local producers



Pullman Christmas Menu December 2025

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	Lactose Intolerant	Coeliac	Kosher	Halal			
Starters																																						
French Onion Soup 185g	✓	✓	M	M	✓	M	M						✓	M	M	M	M	M	M	M	M	M	M				M	✓		Y	N	N	N	N	N	N		
Squash Terrine with Pickled Carrots, Cream Cheese, Chestnut and Ancho Dressing 130g- Vegan												✓													M	M	✓	✓		Y	Y	N	Y	N	N	N		
Dill and Mustard Gravavlax with Grenobleise Vinaigrette, Cornichons, Watercress and Horseradish Dressing 90g									✓			✓														✓		✓		N	N	N	Y	N	N	N		
Mains																																						
Glazed Turkey with Roast Potatoes, Red Cabbage, Carrots, Parsnip Puree, Sprouts and Truffle Gravy 360g													✓	M	M	M	M	M	M	M	M	M	M	M		✓	M		✓		N	N	N	Y	N	N	N	
Mushroom and Kale Wellington Roast Potatoes, Red Cabbage, Carrots, Swede Puree, Sprouts and Herb Gravy 360g	✓	✓	M	M	M	✓	M								M	M	M	M	M	M	M	M	M	M		✓	✓		✓		Y	Y	N	N	N	N	N	
6oz Steak Fillet with Potato Pave, Glazed Carrots and Kale	M	M	M	M	M	M	M					M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	✓		N	N	N	N	N	N	N	
6oz Steak Fillet with Potato Pave, Glazed Carrots, Kale and Pink Peppercorn Sauce	✓	✓	M	M	M	✓	M	✓				M	M	✓	M	M	M	M	M	M	M	M	M	M	M	M	✓	M	✓		N	N	N	N	N	N	N	N
Butter Poached Hake, with Cauliflower Puree, Potatoes, Tenderstem® Broccoli, Burnt Caper Butter and Seed Crunch	✓	✓	M	M	✓	✓	✓	✓				M	M	✓	M	M	M	M	M	M	M	M	M		✓	M	M	✓		N	N	N	N	N	N	N	N	N
Desserts																																						
Christmas Pudding with Brandy Custard and Almonds 170g	✓	✓											✓	✓	✓	M	M	M	M	M	M	M	M					✓		Y	N	N	N	N	N	N	N	
Pear with Mulled Syrup, Brandy Custard and Freeze Dried Raspberries 170.5g												M	✓	M	M	M	M	M	M	M	M	M					✓		Y	N	N	Y	N	N	N	N	N	
Chocolate and Cherry Delice with Cherry Compote, Vanilla Cream and Toasted Almonds 115g											M	✓	M	✓	✓												✓		Y	Y	N	Y	N	N	N	N	N	
Cheeseboard																																						
Cheeseboard- Black Bomber, Devon Blue and Somerset Camembert with Plum Jelly 110g	✓	✓	✓	✓		M	M					M	✓														M			Y	N	N	N	N	N	N	N	N
Breadrolls and Butter																																						
Bread Ciabatta Roll GF 50g												✓														M	M		M	Y	Y	N	Y	N	N	N	N	
Bread Rolls Mixed PB 400g	✓	✓			✓	✓		M	M	M	M	M	M	✓			✓										M			Y	N	N	N	N	N	N	N	N
Butter Netherend Portions 10g													✓																	Y	N	N	Y	N	N	N	N	N
Misc - Other items																																						
Choc Mint Crisp 1kg												✓	M	M	M	M	M	M	M	M	M	M	M						Y	N	N	Y	N	N	N	N	N	
Condi Eng Mustard Strong 25g																									✓				Y	Y	Y	Y	N	N	N	N	N	
Condi Mustard Dijon 25g																									✓				Y	Y	Y	N	N	N	N	N	N	
Condi Olive Oil 500ml																													Y	Y	Y	Y	N	N	N	N	N	

✓ - Contains the indicated allergen
M - May contain traces of indicated allergen (presence cannot be excluded)
Y - Yes
N - No