



The Beachy Head Gala Pullman – Standard Menu

On Arrival

Glass of Bluebell Vineyards Sparkling Rosé or Elderflower Pressé
with Chef's Selection of Canapes



To Start

Smoked Salmon and Halibut Rolls, Avocado Mousse,
Sesame Toasts, Lemon



Refresh the pallet with
Sicilian Lemon Sorbet



The Main Event

Grilled Fillet Steak, Buttered Asparagus, Sauce Bordelaise
served with Chef's Choice of Seasonal Vegetables and Potatoes



Something Sweet

Rich Chocolate and Toffee Torte



For the Table to Share

Selection of Sussex cheeses with Biscuits and Quince jelly



To Finish

Coffee and Truffles

Please advise at the time of booking of any dietary requirements (vegan, dairy free, gluten free) or allergies.



The Beachy Head Gala Pullman – Vegetarian Menu

On Arrival

Glass of Bluebell Vineyards Sparkling Rosé or Elderflower Pressé
with Chef's Selection of Canapes



To Start

Buffalo Mozzarella with Sun-Ripened Plum Tomato,
Fresh Basil and Aged Balsamic Vinegar



Refresh the pallet with
Sicilian Lemon Sorbet



The Main Event

Miso Glazed Egg Plant, Charred Baby Gem and Braised Peas



Something Sweet

Rich Chocolate and Toffee Torte



For the Table to Share

Selection of Sussex cheeses with Biscuits and Quince jelly



To Finish

Coffee and Truffles

Please advise at the time of booking of any dietary requirements (vegan, dairy free, gluten free) or allergies.