

BRITISH PULLMAN – LIFE ON BOARD



The gleaming carriages of the British Pullman adorned in umber and cream livery wait as stewards, in their immaculate uniforms, welcome you on board the train.

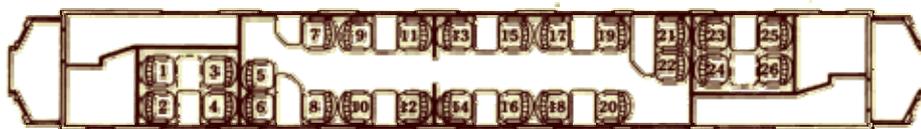
Your steward will show you to your reserved seat in one of eleven carriages, each an original masterpiece from the 1920's or 1930's with their own name and unique personality.

The British Pullman can carry up to 252 passengers and consists of 11 parlor cars, of which 5 are kitchen cars, and a service car. The carriages seat between 20 and 26 passengers in each. On board passengers are seated in either 'coupés' (small compartments seating up to four people) or in the open car mostly at tables for two. There is a limited number of single tables and of tables for three persons in the open car.

Dining



The cuisine on board the British Pullman is a delight. Meals are freshly prepared by our master chefs and accompanied by a selection of wines carefully chosen to complement the fine food served at your table, which is set with starched white cloths, shining silver and glittering glass. A sample of our menu's are available to you by clicking below, these menus will vary depending on your chosen journey. If you have any special dietary requirements please notify us at the time of booking.



Example table layout of a British Pullman carriage

On Board Service



Our staff will be happy to assist you throughout your journey on board the British Pullman.

Pullman Steward: Your steward on the British Pullman train will serve your meals and any other drinks or refreshments you may require.

Train Manager: The Train Manager will be on hand throughout the journey. He is there to help should you have any queries while on board. If you should wish to speak to him, please tell your steward who will contact him on your behalf.

Head Chef: The Head Chef is responsible for creating menus and supervising all work within the train kitchens.

