

BRITISH PULLMAN

A BELMOND TRAIN
ENGLAND



BRITISH PULLMAN, A BELMOND TRAIN LAUNCHES MICHELIN-STARRED CHEF DINNER SERIES - A MODERN CELEBRATION OF BRITAIN'S DIVERSE CULINARY TAPESTRY

EMBARGOED UNTIL 8:00am GMT, 13 JANUARY 2025

DECEMBER 2024 - The British Pullman, A Belmond Train, England is delighted to announce its latest culinary adventure: the Celebrity Chef Dinner Series. From 18 April 2025, four journeys will launch, each with a new menu curated by some of the UK's most renowned Michelin-

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starred Chefs, including Chef Andrew Wong, Chef Atul Kochhar, Chef Phil Howard, and Chef Theo Randall, each bringing their own distinctive vision to the modern British dining scene.

BRITISH FUSION CUISINE ONBOARD A BRITISH LANDMARK TRAIN

At the heart of the British Pullman's 2025 programming, the Celebrity Chef Dinner Series invites guests to experience these diverse and multicultural culinary masters and their representation of Britain's culinary identity. Each evening features a seasonal, five-course tasting menu, designed by a leading chef, who has played a key role in defining the nation's gastronomic landscape. This will be complemented by a champagne reception and sommelier-selected fine wines, as the glamour of the train's Art Deco interiors set the stage for an unforgettable evening. Winding through picturesque British countryside vistas, the evening concludes with coffee, petits fours, and a personal visit from the featured chef, offering select insights into the artistry behind the menu.

Opening the series on 18th April 2025 is returning Chef Theo Randall, celebrated for his rustic yet refined approach to Italian cuisine. A star on both the television and within Michelin-starred kitchens such as The River Cafe, Theo brings his passion for fresh, produce-driven Italian dishes, and a philosophy of authenticity and bold flavours to the British Pullman's tables. Chef Theo says:

"Having had the pleasure of cooking on the Pullman train, I am looking forward to returning. Being surrounded by the history and amazing stories from the likes of Laurence Olivier and Oscar Wilde, the thought of cooking in the British Pullman kitchen and stepping back in time to take in the sheer craftsmanship of these handmade antique carriages is an incredible feeling. I will be cooking a unique menu which will feature the best springtime seasonal ingredients. This is going to be a very special day! I can't wait."

On 22nd May, Chef Phil Howard takes over the British Pullman kitchen, showcasing his signature style of clean, vibrant, and beautifully balanced French dishes. A two-Michelin-starred chef for over 17 years, Chef Phil has built a reputation for creating food that delivers harmonious flavours with precise execution. Phil comments:

"I thrive on the challenge of working with new ingredients, exploring new cultures, and catering to new diners. However, one place I have never cooked on is a train, so it is only fitting that my first experience had to be the British Pullman train! My cooking is about finding the perfect harmony in simple flavours with perfect seasonality. This train and its history are the perfect backdrop for that, and I look forward to meeting all the guests and seeing the light in their eyes as they savour each dish!"

On 13th June, the train transforms into a showcase of regional Chinese cuisine under the direction of Chef Andrew Wong, who marries his cultural heritage with a modern flair from

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his British upbringing. With two Michelin stars to his name, Chef Andrew is renowned for his ability to reimagine Chinese cuisine using British ingredients, blending history and innovation in every dish.

"Our cuisine celebrates three fundamental elements: the craft, cuisine, and table culture of China's 3,000-year-old gastronomic heritage. In Britain, we are fortunate to have a rich history of Chinese cuisine, and my cooking aims to honour this by using local British ingredients combined with the techniques and artisanal skills passed down from our forefathers to bridge the two. Many aspects of the train and the journey hold a significance for everyone in Britain, and it is a great pleasure to cook for the first time and share this cuisine within a setting that's a historic part of British culture."

For the final departure on 24th October, Chef Atul Kochhar takes to the stage with his inspiring approach to new wave British Indian cuisine. As chef patron of the first Indian restaurant in the world to earn a Michelin star, Atul's innovative style integrates regional Indian flavours with local British ingredients. Reflecting on his approach, Atul says:

"When I first arrived in the UK, I had preconceived notions about how Indian food should be cooked. However, the UK taught me that seasonality varies across the globe. During a trip to America, a chef introduced me to New York-Italian cooking. I walked away smiling and thought, 'This is what I'm doing.' I realised I wasn't just cooking Indian food; I was creating British Indian cuisine. My menus on the British Pullman will reflect this philosophy. Growing up in India, I have fond childhood memories of traveling long distances by train, and I hope to relive those experiences through my time on the British Pullman."

CELEBRATING CULINARY FUSION

Each chef on board is a master of fusion, demonstrating how diverse culinary traditions have enriched and redefined British food in the 21st century, as expressed by British Pullman General Manager, Craig Moffat, who says:

"We are excited to launch a new chef series which showcases the various facets of the British culinary landscape on the British Pullman, with internationally acclaimed chefs expanding its presence into new destinations and new fusion cuisines. The series is a true celebration of the fine dining experience that has made the train a cherished icon, seamlessly blending its rich heritage with the dynamic evolution of modern British cuisine."

With four special journeys operating, the exclusive Celebrity Chef Dinner Series trip will take place on 18th April, 22 May, 13th June, and 25th October 2025. Prices per person start at £565 per person including a round trip on the British Pullman, welcome champagne followed by a five-course menu crafted by one of four chefs and paired with fine wines, selected by our sommelier. For more information or to book, please visit [Belmond.com](https://www.belmond.com).

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NOTES FOR EDITORS

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British Pullman, A Belmond Train, England runs from February to December and features eight lovingly restored 1920s and 30s carriages, embodying a contemporary Golden Age of Travel look and feel. With capacity for 180 guests, each carriage bears its own name and history, with antique-style marquetry, vintage lighting and plush upholstery. The train experience combines sumptuous art deco interiors with decadent dining, and palpable 'joie de vivre' showcased through the array of journey options – all departing and returning to London Victoria station. These include scenic daily excursions to vibrant cities such as Oxford, Canterbury and Bath, visits to historic houses such as Blenheim Palace and Highclere Castle, and trips to world-class sporting events such as Goodwood Revival and Grand National. The signature journeys encompass day roundtrips through the Kentish countryside and Surrey (Golden Age of Travel; Garden of England; Champagne Afternoon Tea) and day visits to Le Manoir aux Quat'Saisons, A Belmond Hotel in Oxfordshire. Furthermore, the programming expands into immersive theatre journeys with the Moving Murder Mystery lunches and The Carriage Club cabaret dinners. And for film fanatics, the train hosts the Cygnus carriage, entirely designed by pioneering filmmaker Wes Anderson, where bold modern design meets timeless craftsmanship. As the sister train of the Venice Simplon-Orient-Express, the British Pullman has famously welcomed acclaimed guests from British royals to stars of the silver screen.

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ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations and journeys.

From hotels and trains to river cruises and safaris, Belmond curates incomparable experiences and crafts unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 45 properties spread across 26 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. As a pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. The group later

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expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton).

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