CHRISTMAS LUNCH MENU

"Prepared by our onboard Chefs for your festive enjoyment"







NORTHERN BELLE

LUXURY TRAIN

“The Northern Belle is the grand Duchess of luxury trains”

Bill Nighy - Actor

“Gastronomy is a journey of discovery, a constant evolution of flavours and techniques. At the Northern Belle, we embrace this philosophy, we invite you to join us for what promises to be a gastronomic festive treat on our most exciting culinary adventure yet.

The Northern Belle is delighted to unveil an exceptional dining experience for the festive season - a prestigious Table d’Hôte Christmas service aboard our luxury carriages with all the trimmings.

Crafted with meticulous care by our expert onboard culinary team, our menu offers a bespoke journey through the finest seasonal flavours. By showcasing premium local ingredients, our offerings strike a sophisticated balance between timeless tradition and modern culinary innovation. Each course is designed to provide an atmosphere of refinement, ensuring that every meal is as memorable as the journey itself.

The Northern Belle Culinary Team

Condé Nast Traveller Magazine

READERS' CHOICE AWARDS 2026

*The Northern Belle has been voted in the **Top 10 of 'the best train trips in the world'** by readers of the prestigious Condé Nast Traveller magazine for the fourth year in a row.*

"It's all about the food – and the scenery. The meal services are exquisite, offering fine dining crafted mostly from UK suppliers so you can enjoy classic British fare as the heaths, meadows and dales roll on by."



F&M MOËT & CHANDON KRUG CHAMPAGNE Travellers' Choice 2023

2026 Traditional Seven-Course Christmas Lunch Menu

The Grand Christmas Banquet

A timeless celebration of the British festive season, curated for the ultimate traditional experience.
We present the finest ingredients of the winter harvest, prepared with the utmost reverence for the holiday's most cherished traditions.

CHAMPAGNE WELCOME

Chilled, Hand-Poured Champagne
The finest bubbles to toast the magic of the day,
served in an opulent flute

SIGNATURE COCKTAIL & SMALL BITE PAIRING

Rosemary, Orange and Cranberry Fizz
A Festive Blend of Orange Liqueur, Cranberry Juice,
Lime and Fresh Rosemary, Topped With Champagne

Paired Bite:
Penny Bun Custard Cup
Apple & Crispy Leek

ROYAL SIBERIAN BAERII CAVIAR

Blini · Sour Cream · Quail's Egg, Pickled Shallot · Parsley

Plant-Based Caviar
Basil Olive pearls (available as a refined alternative)

STARTER

Butter-Poached Lobster & Poached Salmon
Fennel · Pickled Cucumber · Dill Oil

Chicken Liver Parfait
Orange and Cranberry · Crispy Brioche

Whipped Yorkshire Blue
Winter Leaves · Candied Walnut · Pickled Pear
· Cider Vinegar Dressing (v)

INTERMEDIATE COURSE

Roasted Parsnip & Chestnut Soup
Truffle Crème Fraîche · Beauvale Scone

MAIN COURSE

“THE TRADITIONAL CHRISTMAS ROAST”

Bacon-Wrapped Norfolk Bronze Turkey Ballotine
Gressingham Duck, Sausage & Sage Stuffing
· Creamed Brussels Sprouts & Smoked Bacon · Spiced Red Cabbage
· Orange & Star Anise Roasted Carrot · Slow-Cooked Potatoes
· Port Gravy

Vegetarian Main Course
Roasted Celeriac, Caramelised Courgette
& Wild Mushroom Wellington
Winter Vegetable Gravy (v)

DESSERT

Black Forest Entremet
Amarena Cherries · Cherry Gel

OUR AWARD-WINNING GREAT BRITISH CHEESE BOARD

Hartington Blue Stilton

Lincolnshire Poacher

Wensleydale with Cranberry

Winslade

Served with:
Eccles Cake · Artisan Biscuits · Spiced Fig & Ale Chutney · Port

AND FINALLY.....

TEA, COFFEE & PETITS FOURS

Fortnum & Mason Royal Blend Tea
Northern Belle Blend Coffee

Miniature Mince Pies



Wishing you a Merry Christmas
and a Happy New Year.

We look forward to welcoming you back
onboard the Northern Belle.

Please feel free to take this menu as a keepsake.

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LUXURY TRAIN

northernbelle.co.uk