

SAMPLE AFTERNOON TEA MENU 2026





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

Bill Nighy - Actor

“As the culinary architect behind the Afternoon Tea experience aboard the illustrious Northern Belle, I am continually inspired by the majestic landscapes that frame our journey through the countryside.

Crafting each element of our Afternoon Tea menu is a labour of love, a tribute to the bountiful harvests from local farms and markets along our route.

Working alongside a dedicated team of chefs, we strive to curate an Afternoon Tea menu that not only tantalises the taste buds but also celebrates the essence of each carefully sourced ingredient. Dining aboard the Northern Belle is a multi sensory journey, where the beauty of nature outside merges seamlessly with the elegance of our meticulously restored carriages.

It is an honour to share my passion for culinary craftsmanship with our esteemed guests, ensuring that each Afternoon Tea aboard the Northern Belle is an unforgettable experience. From delicate sandwiches to indulgent pastries, every bite is a celebration of tradition and innovation, showcasing the finest flavours of the British Isles.”



Daniel Stanley
Head Chef

Condé Nast Traveller Magazine

READER'S CHOICE AWARDS 2024

The Northern Belle has been voted one of 'the best train trips in the world' by readers of the prestigious Condé Nast Traveller magazine for the third 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



A Quintessential British Afternoon Tea

"From Alice to the King & Queen, the allure of a traditional British Afternoon Tea has captivated generations. Join us aboard the Northern Belle for a beautifully handcrafted rendition, where savoury delights, delectable cakes, and freshly baked scones await.

Served on exquisite hand-painted British Bespoke "Reed Design" crockery, the gentle rattle of the china adds a touch of magic to your journey, creating a truly unforgettable experience."

CHAMPAGNE RECEPTION

Chilled, Hand-Poured Champagne

Chilled, Hand-Poured Champagne: Our stewards will begin by expertly pouring your chilled Champagne, to set the stage for the culinary journey ahead

TEA & COFFEE

Fortnum & Mason Royal Blend Tea or Northern Belle Blend Coffee

Choose from our selection of fine teas or our signature coffee blend

SAVOURY CAPPUCCINO

Roasted butternut squash, hint of smoked paprika,
topped with a lime infused cream

A SELECTION OF SAVOURIES

Classic Sausage Rolls

Buttery, flaky puff pastry, encasing prime Suffolk pork,
generously seasoned with fresh sage and tangy English apple compote

Lancashire Bomber Cheese Quiche



This quiche is a true taste of Lancashire, with its bold, flavourful cheese taking centre stage

FINGER SANDWICHES

Hertfordshire Honey Roast Ham & English mustard

A classic, succulent, sweet and tangy delight

Poulet Reine Elizabeth:

A regal delight. Tender chicken, subtly spiced with curry and apricot, in a creamy, elegant sauce. A timeless classic

Cucumber & Herbs

A refreshing blend of cream cheese, bright dill, mint, and a zesty touch of preserved lemon, layered between slices of soft white bread

Scottish Smoked Salmon

Delicate Scottish smoked salmon rilette with pickled fennel, a hint of horseradish, and a fragrant yuzu cream on granary bread

HANDMADE SWEET TREATS

Classic Victoria Sponge

A timeless British favourite, our Victoria Sponge is a celebration of simple elegance. Two light and airy vanilla sponge layers embrace a generous filling of sweet strawberry preserve and freshly whipped double cream. A dusting of fine icing sugar completes this quintessential afternoon tea delight

Indulgent Chocolate Tart with Crème de Lache

For the true chocolate aficionado, this tart is a decadent dream. A rich, buttery pastry shell cradles an intensely flavoured, smooth chocolate filling crafted with the finest cocoa. A generous dollop of velvety crème de lache provides a luxurious counterpoint

Tutti Frutti Macaron

A delightful burst of summer captured in a delicate French macaron. These charmingly colourful treats offer a crisp meringue shell that gives way to a luscious, creamy filling infused with the vibrant flavours of mixed fruits. A perfect bite-sized indulgence



FRESHLY BAKED SCONES

Warm, buttery raisin scones served with Devonshire clotted cream and a selection of British seasonal jams

DIGESTIFS

Kopke White Port

This medium-sweet white Port offers a citrus and lemon verbena finish balanced by good acidity, reminiscent of an expensive Sauternes. Oak aged for 5 years

or

Kopke Fine Tawny Port

Aromas of ripe, honeyed fruit mingle with fragrant notes of vanilla. A smooth, round palate is full of rich, enveloping flavors

PETITS FOURS

An elegant medley of handmade petits fours - a final sweet indulgence to complete your sumptuous culinary journey

We look forward to bestowing upon you an experience of unrivalled elegance, showcasing the very best in British gastronomy.



The origins of Afternoon Tea

Afternoon tea aboard the Northern Belle is a true institution and a celebration of the nation's culture.

Enjoy this quintessentially British experience as you embark on a round trip through Britain's breathtaking countryside.

A peckish Anna, the seventh Duchess of Bedford is often cited as starting this very British tradition. As it became fashionable to serve the evening meal at a later hour, Victorians' bellies started to rumble during the day.

To satiate her stomach, Anna began to have tea and a light bite in the afternoon. Soon she began to invite friends to join her in this ritual in the drawing room of Woburn Abbey and the trend spread to high class homes across Britain.

In the 1900s tea rooms sprang up across the country and the social occasion of taking Afternoon Tea continues with earnest today.



We hope you have a
wonderful day.

Please feel free to take this
menu as a keepsake.



NORTHERN BELLE
LUXURY TRAIN

northernbelle.co.uk