

# AFTERNOON TEA



NORTHERN BELLE  
LUXURY TRAIN

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## “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.”

**Matthew Green**  
Head Chef



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# 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**



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## 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

### A SELECTION OF CANAPÉS

#### Teriyaki Duck

Choux pastry, spiced apple gel

#### English Goat's Cheese

Beetroot glaze, pickled golden beetroot

### A SELECTION OF SAVOURIES

#### Chorizo sausage rolls

The savoury depth of the chorizo is perfectly complemented by the unexpected sweetness and bright citrus notes of candied lemon

#### 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 spinach bread

#### Scottish Smoked Salmon

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

### HANDMADE SWEET TREATS

#### Chocolate Salted Caramel Opera

Our Chocolate Salted Caramel Opera features luscious layers of chocolate sponge, dulce de leche, milk chocolate ganache, and salted caramel, enveloped in a rich dark chocolate glaze

#### Blackcurrant & Lemon Fashion Éclair

A delicate choux pastry filled with a vibrant blackcurrant and lemon cream. A sophisticated treat for discerning palates

#### Carrot Cake with Vanilla Mascarpone

Our Carrot Cake features moist, spiced layers soaked in orange syrup, complemented by a creamy vanilla bean mascarpone and a delicate custard crumb

### FRESHLY BAKED SCONES

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



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## 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.



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## 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](http://northernbelle.co.uk)

Plant Based  
AFTERNOON TEA



  
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### A SELECTION OF CANAPÉS

#### Savoury Doughnut

Parsnip purée, black garlic ketchup, pickled walnuts

#### English Goat's Cheese

Beetroot glaze, pickled golden beetroot

### A SELECTION OF SAVOURIES

#### Lancashire Bomber Cheese Quiche

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

#### Sweet Potato Falafel

Golden sweet potato falafel, bursting with flavour, paired with the tangy sweetness of pickled banana shallots and a gentle nudge of chilli jam



### FINGER SANDWICHES

#### Clarence Court Cotswold Egg & Black Truffle Mayonnaise

A symphony of textures and flavours. Imagine the creamy richness of Clarence Court eggs, their golden yolks mingling with the earthy, intoxicating aroma of black truffle mayonnaise. All nestled between slices of soft, pillowy Viennese white bread

#### Grilled Mediterranean Vegetables & Hummus

A taste of the sun-drenched Mediterranean. Sweet bell peppers, tender courgette and vibrant aubergine, kissed by the grill and paired with creamy, chickpea-rich hummus. Served on hearty granary bread

#### Sun-Kissed Tomato, Basil Pesto & Rocket

The sweetness of sun-kissed tomatoes is beautifully complemented by fragrant basil pesto and the peppery zest of rocket, all layered on tomato bread.  
A perfect balance of Italian flavours

#### Cucumber & Garden Herbs

A breath of fresh air. Cool, crisp cucumber ribbons layered with a refreshing blend of cream cheese, bright dill, mint, and a zesty whisper of preserved lemon. Served on soft spinach bread, a verdant delight

### HANDMADE SWEET TREATS

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A sophisticated treat for discerning palates.

#### Carrot Cake with Vanilla Mascarpone

Our Carrot Cake features moist, spiced layers soaked in orange syrup, complemented by a creamy vanilla bean mascarpone and a delicate custard crumb

#### Freshly Baked Scones

Freshly Baked Raisin Scones: Warm, buttery raisin scones served with Devonshire clotted cream and a selection of British seasonal jams





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