

# SUMMER BRUNCH & DINNER MENU

*“Prepared by our onboard Chefs  
for your enjoyment”*



NORTHERN BELLE  
LUXURY TRAIN

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# The 2026 Northern Belle Three-Course Summer Brunch Menu

## A Sumptuous Celebration of British Provenance

Bask in the indulgence of our three-course brunch, meticulously crafted from the finest ingredients across the British Isles.

From free-range eggs at Staveley's Farm to orchard-fresh produce from Yorkshire and the Northwest, each dish is a testament to our commitment to sustainability, social responsibility, and the art of exquisite dining.

## WELCOME DRINK

### Sparkling Mimosa or Signature Bloody Mary

Elevate your morning with a crisp Mimosa or our perfectly balanced Bloody Mary, served with a touch of ceremonial flourish

## MORNING GOODS

### A lavish assortment of classic French viennoiseries -

golden all-butter croissants, classic egg custard tart,  
and our signature banana bread,  
complemented by handpicked seasonal fruit

GLUTEN-FREE ALTERNATIVES AVAILABLE ON REQUEST

## STARTER

### Stone Fruit & Silk

Hand-strained yogurt whipped with organic wildflower honey and Tahitian vanilla bean. Served with lemon verbena-poached fruit, toasted pistachio dust, and a vibrant basil chlorophyll oil (v)



## MAIN COURSE

### The Belle Breakfast

A curated exploration of the classic English breakfast. Featuring a hand-linked London sausage seasoned with toasted mace and white pepper, alongside a 24 hour maple-cured bacon fondant seared until crisp. Accompanied by a salt-baked Portobello mushroom glazed in a rich forest umami, a confit plum tomato, and a golden-pressed hash brown pavé. Finished with a poached hen's egg  
or

### The Arnold Bennett

A contemporary tribute to the 1929 classic. An ethereal, open-faced Savoy-style tart folded with flakes of poached Finnan Haddie (natural cold-smoked haddock). Enveloped in a cloud-like Hollandaise mousseline and glazed under a high flame with a crust of Aged Gruyère de Grotte. Served with a delicate salad of chervil and lemon-macerated shallots to balance the richness  
or

### The Verdant Orchard

An architectural composition of whipped Hass avocado emulsified with cold-pressed lime oil and sea salt. Set upon a house-fermented sourdough, toasted in noisette butter for a glass-like crunch. Crowned with a slow-poached heritage hen's egg, finished with a dusting of togarashi-spiced pepitas, shaved radish ribbons and a vibrant cilantro chlorophyll oil (v)

## TEA AND COFFEE

Fortnum & Mason Royal Blend Tea

Northern Belle Blend Coffee

DISTINGUISHED SELECTION OF FORTNUM & MASON HERBAL INFUSIONS ARE ALSO AVAILABLE.



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## The 2026 Northern Belle Six-Course Dinner Menu

### CHAMPAGNE WELCOME

#### Chilled, Hand-Poured Champagne

An elegant introduction to commence your return, served at the perfect frost to awaken the palate

#### Signature Cocktail & Small Bite Pairing

##### The "Solstice" Collins

A sophisticated fusion of cucumber-infused dry gin and white peach nectar, brightened by wild elderflower and a squeeze of charred lime. Topped with vintage Champagne and finished with a sprig of lemon verbena and frozen raspberry nib

#### Paired Bite: The Sun-Ripened Vine

Sun kissed tomato with a tiny sphere of buffalo mozzarella and basil

### ROYAL SIBERIAN BAERII CAVIAR

Revel in the nuanced flavour of this exceptional Siberian Baerii caviar, sourced according to seasonal harvest quality from either France or Italy

#### Plant-Based Caviar

Olive pearls (available as a refined alternative)

### STARTER

#### Fruit de Mar with Mango

Beautiful pieces of seafood, served with a vibrant mango and chili salsa and a silky avocado crème. Finished with a crisp squid ink tuile and a drizzle of lime-infused shellfish oil

or

#### Pressed Ham Hock & Summer Truffle

A rustic yet refined terrine of slow-cooked ham hock and parsley, layered with shavings of fresh summer truffle. Accompanied by a sharp apricot chutney, sourdough shards and pickled golden beets

or

#### Chilled Heritage Beetroot Gazpacho

A velvet-smooth chilled soup of golden and candy-stripe beetroots. Garnished with whipped goat's curd, toasted pine nuts and a delicate honey-honeycomb brittle for a sweet, earthy contrast (v)

All starters are served with a warm Mediterranean olive and rosemary focaccia and hand-turned, smoked sea salt butter



### MAIN COURSE

#### Slow-Cooked Hereford Beef "Nocturne"

A celebratory cut of Hereford beef, slow braised for twelve hours in a rich Bordeaux reduction until meltingly tender.

Served with a smoked bone marrow crumb, Horse radish potato hash, and a silk-smooth carrot and ginger purée. Finished with a glossy red wine and shallot jus

or

#### Pan-Seared Wild Sea Bass

A crisp-skinned fillet of day-boat sea bass, resting on a bed of crushed Jersey Royal potatoes with samphire and tenderstem broccoli. Accompanied by a delicate champagne and chive velouté and a garnish of salty sea grapes

or

#### Summer Squash & Ricotta Rotolo

Hand-rolled pasta filled with roasted butternut squash and lemon-zested ricotta. Served with a sage nut-brown butter, crispy sage leaves, and a shaving of 24-month aged vegetarian hard cheese (v)

### DESSERT

#### L'Ete des Fraises

A Trilogy of British Strawberries and Cream

#### The Strawberry Consommé

Intense strawberry and sparkling wine jelly, with meringue drops, strawberry pearls and balsamic abzorbit

#### The Clotted Cream Parfait

A decadent, frozen cylinder of Cornish clotted cream, encased in a white chocolate and poppyseed shell.

Resting on a "soil" of crushed pistachio and shortbread

#### The Wild Strawberry Tartlet

A petite, buttery pastry case filled with Tahitian vanilla crème pâtisserie and topped with best of Bristish Annabelle strawberries and a glaze of elderberry.



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## OUR AWARD-WINNING GREAT BRITISH CHEESE BOARD

Served with a selection of crackers, fruit loaf, chutney  
and a glass of chilled dessert wine

### Quickes Mature Cheddar

Earthy, nutty and sharp, hand crafted at Home Farm in  
Newton St Cryres, Devon

### Tunworth

An award-winning, soft, bloomy rind cheese from Hampshire,  
often called the "British Camembert"

### Colston Bassett Stilton

A velvety, mellow blue with a creamy texture and  
consistent veining

### Ribblesdale Ash

A goat's milk cheese from North Yorkshire, lightly charred  
and dusted with vegetable ash

## AND FINALLY....

## TEA, COFFEE & PETITS FOURS

**Fortnum & Mason** Afternoon Blend Tea  
**Northern Belle** Summer Roast Coffee

Accompanied by an elegant medley of handmade petits fours - your final indulgence  
in this sumptuous culinary voyage

### Raspberry Pâte De Fruit

A vibrant, aromatic fruit gelée dusted in superfine sugar,  
capturing the heat of the summer sun

### Dark Chocolate & Sea Salt Fudge

Handmade fudge dipped in 70% Valrhona dark chocolate,  
finished with a pinch of Halen Môn Sea salt



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## “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 and in 2026,  
we invite you to join us on our most exciting culinary  
adventure yet.

As Director of Food & Beverage, I am proud to unveil the  
UK's only à la carte dining experience on a luxury train.  
Created by our talented chef brigade, led by Head Chef  
Daniel Stanley, these menus offer a bespoke dining  
experience, showcasing the finest local ingredients and  
reflecting both tradition and innovation.

Dining on the Northern Belle is more than just a meal;  
it's a multi-sensory experience, a symphony of flavours,  
sights and sounds that will create lasting memories.”

A handwritten signature in white ink that reads "B. R. Clark".

**Brian Clark**  
Director - Food & Beverage



# Condé Nast Traveller Magazine



READERS' CHOICE AWARDS 2025

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*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

MOËT & CHANDON



KRUG  
CHAMPAGNE



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

We hope you have a wonderful, memorable day.

Please feel free to take this menu as a keepsake.



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