

# CHRISTMAS BRUNCH & DINNER MENU



NORTHERN BELLE  
LUXURY TRAIN

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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 2025, we invite you to join us on our most exciting culinary adventure yet.

As Director of Food & Beverage, I'm 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.”



**Brian Clark**  
Director - Food & Beverage



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# Condé Nast Traveller Magazine

READER'S CHOICE AWARDS 2024

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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**



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## Three Course Christmas 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

### BAKERS BASKET

#### A lavish assortment of classic French viennoiseries -

golden all-butter croissants, classic egg custard tart, and our signature flowerpot breakfast muffins - complemented by handpicked seasonal fruit

GLUTEN-FREE ALTERNATIVES AVAILABLE ON REQUEST

### STARTER

#### Peak District Honey & Toasted Granola

A sublime blend of house-made granola drizzled with pure Peak District honey, layered over velvety whole milk yoghurt, adorned with seasonal fruits and a delicate Earl Grey tea syrup. (v)

### MAIN COURSE

#### London Cure Smoked Salmon & Whitby Crab

Warm buttered crumpet, tangy sauce gribiche, and confit tomato  
or

#### Tate & Lyle Treacle-Cured Bacon

Soufflé potato and chive pancake, grilled king oyster mushroom, wilted spinach, confit tomato, and sauce gribiche  
or

#### Grilled King Oyster Mushroom & Wild Mushroom Fricassee

Soufflé potato and chive pancake, wilted spinach, slow-roasted overnight tomato (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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## A Grand Yuletide Feast - A Divine Culinary Splendour

Step into a realm of festive enchantment, where classic traditions dance with contemporary delights, creating a truly unforgettable Christmas feast.

## Six-Course Degustation Christmas Menu

### An Exquisite Gastronomic Journey

Prepare your senses for a joyous sleigh ride through six magnificent courses! This Yuletide, we invite you to embark on a luxurious exploration of Britain's most prized fare.

From the shimmering depths, our Scottish Salmon takes centre stage, while our majestic Bronze Turkey reigns supreme. Delight in the golden glow of Yorkshire's finest fruits and vegetables and the earthy treasures from the Northwest.

Every ingredient, from our zesty lemons to our warming ginger, is sustainably sourced, underscoring our dedication to both environmental stewardship and the art of truly refined, festive cuisine. Let the merriment begin!

### CHAMPAGNE RECEPTION

#### Chilled, Hand-Poured Champagne

Commence your evening with an opulent flute of Champagne, expertly poured to herald the delights to come

### THE YULETIDE SPARKLE

#### A Signature Christmas Elixir

A celestial concoction: aged Cognac, infused with the warmth of spiced pear liqueur and a whisper of ginger, kissed by fresh lemon, and crowned with effervescent Champagne.

Adorned with a glistening sugared cranberry skewer, a jewel for the senses

#### Paired with: Parmesan & Black Truffle Gougères

Pillowy clouds of choux pastry, bursting with the rich embrace of aged Parmesan and the earthy magic of black truffle

### 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)

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## STARTER

### The Overture: Roulade of Scottish Salmon

A masterwork of Scottish salmon, weaving together the delicate notes of smoked, poached, and hot-smoked varieties, nestled alongside a vibrant horseradish and lemon crème, a verdant pea shoot salad, playful crispy cider vinegar capers, and a shimmering drizzle of emerald dill oil. A symphony of oceanic grace

All served alongside, handmade burnt lemon pain de Campagne, and Netherend Farm Butter

## THE INTERMEDIATE

### Roasted White Onion Potage

A soul-warming potage, born from the slow-roasting of sweet white onions, yielding a profound, comforting depth. Swirled within, a golden, saffron-kissed garlic rouille, and scattered atop, gingerbread croutons, offering a delightful festive crunch (v)

## MAIN COURSE

### The Centrepiece:

#### Traditional Bronze Turkey Ballotine with Grand Trimmings

Our majestic Bronze Turkey Ballotine, slow roasted to tender perfection, generously filled with a luxurious Truffle butter, and Sausage Meat Stuffing

#### Accompanied by an array of festive treasures:

**Goose Fat Roasted Desiree Potatoes** Golden orbs, crisp on the outside, fluffy within, formed by the richness of goose fat

**Honey-Glazed Heritage Carrots & Parsnips** Earth's sweet bounty, gently roasted with a lake district honey and aromatic thyme

**Brussels Sprouts with Smoked Pancetta & Toasted Chestnuts** Verdant gems, sautéed with crispy smoked pancetta and sweet, toasted chestnuts

**Festive Turkey Gravy** A rich gravy, the very essence of festive indulgence

## DESSERT

### Northern Belle Christmas Assiette

#### Spiced Apple & Cranberry Crumble Tart

A heartwarming embrace of spiced apple and cranberry within a golden tart, crowned with a delicate oat and almond crumble, served with a cloud of vanilla bean cream

#### Dark Chocolate & Hazelnut Delice

A decadent dream of intensely rich dark chocolate, layered with a playful crunch of hazelnut praline, adorned with a vibrant raspberry coulis and ethereal crystallised violets

#### Mandarin & Gingerbread Panna Cotta

A wobbling panna cotta, infused with bright zest of mandarin and the warm, spicy hug of gingerbread, garnished with candied mandarin and a delicate gingerbread biscuit



## OUR AWARD WINNING FESTIVE CHEESE BOARD

A Yuletide Journey Through British Excellence A curated selection of Britain's finest cheeses, each a testament to artisanal craft and a perfect festive flourish.

Served with quince paste, candied walnuts, and an assortment of crisp, artisanal crackers

### Rhuby Crumble

From the innovative Cryer & Stott, this Wensleydale-style cheese is a blend of creamy crumbly texture with the sweet-tart embrace of Yorkshire forced rhubarb and a hint of vanilla. A delightful, unexpected festive treat, echoing the joy of Christmas desserts

### Flat Capper Brie

A true "Northern Belle" from Cryer & Stott, this rich and creamy Yorkshire Brie offers a luxurious, melt-in-the-mouth experience. A Bronze winner at the prestigious 2018 World Cheese Awards, it brings a touch of elegant indulgence to your festive board

### Quicke's Extra Mature Clothbound Cheddar

A magnificent cheddar from Quicke's, renowned for their five centuries of farming heritage. This deeply characterful cheese, a gold winner at the 2022 World Cheese Awards, is matured for up to two years, developing a complex, nutty, and robust flavour - a true cornerstone of any celebratory spread

### Peakland Blue

Hailing from the picturesque Peak District, this award-winning blue cheese from Hartington Creamery is a deliciously soft and creamy delight. With its delicate veins and mild yet distinctive flavour, it's a winter wonderland of taste, celebrated for its artisanal quality

## TEA, COFFEE & PETITS FOURS

### Fortnum & Mason Royal Blend Tea

#### Northern Belle Blend Coffee

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

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, festive day.

Please feel free to take this  
menu as a keepsake.



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