

AUTUMN BRUNCH
& DINNER MENU



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, 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



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



Three Course Autumn 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.



Six Course Autumn Dinner Menu

An Exquisite Gastronomic Journey

Embark on a luxurious six-course exploration of Britain's most prized fare, featuring Award winning Suffolk lamb, the freshest seafood from Devon, Cornwall, and Scotland and jewel-like fruits and vegetables from Yorkshire and the Northwest.

Our sustainably sourced ingredients underscore our dedication to environmental stewardship and the art of refined cuisine.

CHAMPAGNE RECEPTION

Chilled, Hand-Poured Champagne

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

Signature Cocktail & Small Bite Pairing

The 'Autumn Equinox' Elixir

A sophisticated blend of aged local gin, infused with subtle notes of roasted fig and toasted hazelnut, brightened by a whisper of fresh lemon and a delicate elderflower cordial. Served over a single, clear ice sphere, garnished with an edible flower.

Paired Bite- Smoked Chestnut & Sage Arancini

A miniature, golden-fried arancini, featuring creamy risotto infused with smoked chestnuts and aromatic sage, offering a warm, earthy counterpoint and textural delight to the cocktail

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

Hot-Smoked Loch Fyne Salmon Roulade

A delicate roulade of hot-smoked Loch Fyne salmon, subtly infused with dill and lemon. Elegantly presented with vibrant compressed cucumber, a light horseradish crème fraîche, and a crisp potato lattice, offering a delightful interplay of textures
or

Smoked Duck & Fig Terrine

A rich terrine of smoked duck leg, pressed with sweet late-season figs and toasted pistachio. This autumnal creation is complemented by a subtly spiced plum chutney, delicate brioche, and vibrant microgreens
or

Terrine of Wild Mushrooms & Black Truffle

An opulent composition of earthy wild mushrooms and luxurious Périgord black truffle, pressed into a delicate terrine. Accompanied by a silky celeriac purée, perfectly toasted hazelnuts, and a meticulously balanced truffle vinaigrette (v)

**All served alongside, handmade Rosemary & Sea Salt Focaccia
and Netherend Farm Butter**

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MAIN COURSE

Slow-Braised Suffolk Lamb Shoulder

Tender Suffolk lamb shoulder, patiently braised to melting succulence, resting upon a velvety, truffle-infused potato purée, crowned with a vibrant minted hollandaise, crisp autumn greens, and a rich reduction of its own lamb jus

*An ideal companion to La Bonita Malbec Reserve or Chateauneuf du Pape,
La Bastide St Dominique*
or

Pan-Seared Line-Caught Seabass

A pristine fillet of line-caught seabass, pan-seared to achieve a perfectly crisp skin and succulent flesh. Elegantly served with saffron-infused fregola sarda, sweet roasted heritage tomatoes, delicate samphire and a light, aromatic shellfish emulsion

*An ideal companion to the La Forge Viognier, IGP Pays d'Oc or Chablis,
Domaine Fillon*
or

Delicata Squash & Sage Gnudi with Brown Butter & Crispy Sage

Feather-light gnudi, crafted from roasted delicata squash and infused with fragrant sage, are gently poached to tender perfection. They are then bathed in a luxurious nut-brown butter, rich with toasted notes and the crisp texture of fried sage leaves.

A dusting of finely grated Pecorino and a whisper of freshly cracked black pepper complete this comforting yet elegant dish (v)

DESSERT

Northern Belle Autumn Assiette

Black Forest Gateau with Cherry Gel, Chocolate Soil, and Smoked Whipped Cream

A modern take on the classic, featuring a vibrant cherry gel, crumbly chocolate 'soil' and a light, smoky whipped cream for an unexpected twist

Spiced Pumpkin Cake with Cream Cheese, Candied Pepitas, and Orange Zest

A moist and flavourful spiced pumpkin cake served with a light and tangy cream cheese, crunchy candied pepitas, and a bright sprinkle of orange zest

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

Roasted Pear & Almond Frangipane Tart

A warm, inviting frangipane tart, its buttery pastry encasing tender, gently spiced pears. It is served with a delicate vanilla bean crème anglaise and a refreshing scoop of artisanal ginger cream, providing a harmonious balance of warmth and zest



OUR AWARD WINNING GREAT BRITISH CHEESE BOARD

Served with Yorkshire chutney, apple sage and cider jelly, water biscuits, fruit cake, and a glass of Port

King Charles III Cheddar

A regal Somerset Cheddar, robust and full-bodied for autumn. Expect a complex dance of nutty sweetness and characteristic sharp tang, with a long finish.

Its firm, golden paste and crumbly texture speak of artisanal aging.

Perfect with rich chutneys, apples, or a hearty porter

Cornish Blue

A gentle, approachable blue from Cornwall. Its creamy, soft paste boasts subtle blue-green veins and a mellow, sweet flavour with delicate piquancy,

hinting at earthiness. Wonderful with warm pear salads,

fig jam, or a late-harvest wine

Lincolnshire Poacher

This hard, unpasteurised cow's milk cheese from Lincolnshire bridges cheddar and

Alpine styles. Its dense, firm paste holds complex notes of roasted nuts,

sweet pineapple, and a savoury tang, deepening with autumn.

A versatile, crumbly delight with crusty bread or grated into gratins

Kidderton Ash

A striking Cheshire goat's cheese, with a delicate grey ash rind over a pristine white interior. The paste is fresh, clean, and subtly tangy, becoming creamier with age.

Its bright, lemony notes are beautifully complemented by the ash's minerality.

Excellent on crostini or with honey

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 day.

Please feel free to take this
menu as a keepsake.



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northernbelle.co.uk