



The Autumn Menu

LUNCHEON · 2026

*Our menu for the autumn season on board: a gastronomic seven-course luncheon,
drawn from British produce at the turn of the season and cooked to order
in the kitchen car as the country goes by.*



NORTHERN BELLE

Condé Nast Traveller Magazine

READERS' CHOICE AWARDS 2025

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



SEVEN-COURSE AUTUMN LUNCHEON WOODLAND & ORCHARD

British autumn produce from the woodland, the orchard and the northern fells.

CHAMPAGNE WELCOME

Poured as you board

SIGNATURE COCKTAIL & SMALL BITE

The Gilded Orchard Sour

*oak-aged gin · pressed Cox's apple · cinnamon-spiced maple · walnut bitters
· Brut Champagne · dehydrated apple wheel*

The Golden Cèpe

crisp tartlet · porcini custard · thyme salt

CAVIAR

Royal Siberian Baerii

Plant-based alternative

olive pearls

STARTERS

Beetroot-Cured Scottish Salmon

beetroot · citrus · remoulade · dill oil

Gressingham Duck & Pink Lady Terrine

confit duck · spiced fig chutney · brioche croûte

Twice-Baked Kidderton Ash Soufflé (V)

goat's cheese · walnut · pickled pear · red chicory · cider reduction

All starters are served with a warm raisin loaf and Netherend Farm butter.

INTERMEDIATE COURSE

Cauliflower Velouté (V)

white onion · thyme · white truffle · crispy shallots

MAIN COURSES

Daube of Black Angus Beef

*14-hour braised beef · heritage beetroot · potato fondant · squash purée
· marrowbone and blackberry jus*

Pan-Fried Hake

leek fricassee · cider and saffron cream

Pithivier of Jerusalem Artichoke (V)

green lentils · potato · roast chestnut · vegetable jus

DESSERT

Orchard Apple & Hedgerow Blackberry

caramelised apple jelly · blackberry compote · caramelised crumb · red vein sorrel

OUR GREAT BRITISH CHEESEBOARD

Montgomery's Cheddar

Somerset · rich · nutty · crystalline

Oxford Blue

Oxfordshire · creamy · gentle blue · peppery

Rachel

Somerset · goat's milk · sweet · nutty

Sheffield Forge

Yorkshire · Henderson's Relish · bold · savoury

Served with artisan biscuits, rich fruit cake, spiced chutney and a glass of aged Tawny Port

AND FINALLY

TEA, COFFEE & PETITS FOURS

Fortnum & Mason Smoky Earl Grey Tea

Northern Belle Autumn Roast Coffee

Handmade petits fours

(V) denotes a vegetarian dish. Montgomery's Cheddar is not suitable for vegetarians. Rachel is unpasteurised.

Dietary requirements are gladly catered for with advance notice.

Menus are seasonal and dishes may change subject to availability.



Thank you for your wonderful company.
We look forward to welcoming you back onboard the
Northern Belle.

Please feel free to take this menu as a keepsake.



NORTHERN BELLE

northernbelle.co.uk