

SPRING BRUNCH & DINNER MENU

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



NORTHERN BELLE
LUXURY TRAIN

The 2026 Northern Belle Three-Course Spring 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.



The 2026 Northern Belle Six-Course Dinner Menu

CHAMPAGNE WELCOME

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 “Primavera” Spritz

A revitalising botanical infusion of rhubarb-distilled dry gin and clarified strawberry water, balanced by the sharp acidity of fresh yuzu and a whisper of basil-infused agave. This luminous elixir is lengthened with Brut Champagne for a crisp, effervescent finish and garnished with a English strawberry and micro-basil

Paired Bite: The First Sprout

A delicate sphere of garden pea and mint essence, designed to burst on the palate, suspended in a shimmering cucumber and elderflower consommé.

This translucent, botanical jewel is finished with a single, perfectly balanced nasturtium leaf for a subtle, peppery linger

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

Chicken & Smoked duck Terrine

A delicate pressing of slow-cooked chicken and smoked duck, sweet, charred baby leeks. Served with the deep complexity of a velvet prune reduction, tempered by the sharp pop of pickled mustard seeds and finished with pancetta shards

or

Cured South Coast Sea Bream

Lightly cured sea bream, celebrated for its clean minerality. Accompanied by vibrant blood orange segments and the crisp, peppery snap of kohlrabi. Finished with whipped crème fraîche and a translucent dashi-ginger infusion for a bright, umami-rich finish

or

Compressed Ruby Watermelon

A vibrant study of sweetness and salt. Vacuum-compressed watermelon “steaks” infused with lime and mint, paired with a velvet whipped barrel-aged feta. Accompanied by the deep, savory earthiness of a charred black onion and olive tapenade, finished with a brittle crunch of toasted pumpkin seeds and a drizzle of cold-pressed herb oil (v)

All starters are served with a warm heritage grain mini-boule and hand-churned sea salt butter



MAIN COURSE

Lake District Lamb “Two Ways”

A premier study of Lakeland lamb, featuring a butter-basted loin and a seven hour slow-cooked belly pressé. Accompanied by a vibrant English pea and garden mint purée and pressed thyme potatoes. Finished with a sticky, sweet redcurrant and rosemary jus

or

Wild Cornish Monkfish “Osso Buco”

A roasted fillet of monkfish tail, served over a velvety saffron and leek chowder. Accompanied by poached cockles, crisp samphire, fondant potato and a “sand” of dehydrated seaweed

or

Salt-Baked Heritage Celeriac “Steak”

A thick, fondant-cut of celeriac, slow-roasted in a salt crust to intensify its nutty sweetness. Served with a rich vegetable “jus gras” infused with black truffle, a sharp Granny Smith apple remoulade to cut the richness, and a silky cauliflower purée (v)

DESSERT

L'Assiette de Citron

A trilogy of Amalfi Lemon and Spring Botanicals

Buttermilk & Lemon Panna Cotta Fashion Éclair

A chilled, silken cream of Amalfi lemon, crowned with concentrated droplets of foraged elderflower gel and finished with a crisp meringue poppyseed shard

The Citrus “Pebble”

A hand-sculpted lemon infused cheesecake pebble, encased in a light, citrus glaze. Resting on a textured shortbread, served with crushed shortbread and Maldon Sea salt to balance the vibrant sweetness. Garnished with bright Veolia flowers

The Petite Citron Jardin

Petite, lemon-infused sponge, soaked in a lemon syrup and topped with whipped lemon curd. Garnished with lemon balm for a vibrant finish



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.

Batch Clothbound Cheddar

A Somerset masterpiece aged 12–18 months, originally crafted by Doris and John Gould in 1963

Lilibet Blue

Created to honor HM The Queen's Jubilee, a tangy, creamy blue, matured for 70–84 days. Bronze winner at the World Cheese Awards 2022

Baron Bigod

The UK's sole raw milk Brie-de-Meaux style cheese, aged for eight weeks by Fen Farm Dairy

Sheffield Forge

Infused with the iconic Henderson's Relish, delivering a bold Yorkshire accent. Bronze winner at the 2021 World Cheese Awards

AND FINALLY....

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

Sea Salt Fudge

A buttery, slow-set fudge. Finished with a single grain of Maldon Sea salt to sharpen the rich, creamy finish

Raspberry & Rose Pâte de Fruit

A jewel-like traditional fruit gelée made from intense raspberry and rose, dusted in crushed pistachio. Provides a clean, tart palate cleanser to finish



“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 delighted to unveil an exceptional dining experience for our 2026 season - the introduction of a prestigious Table d'Hôte service aboard our luxury carriages.

Crafted with meticulous care by our expert onboard culinary team, these menus offer a bespoke journey through the finest seasonal flavours. By showcasing premium local ingredients, our offerings strike a sophisticated balance between timeless tradition and modern culinary innovation. Each course is designed to provide an atmosphere of refinement, ensuring that every meal is as memorable as the journey itself.

A handwritten signature in white ink, appearing to read 'B. R. Clark'.

Brian Clark
Director - Food & Beverage



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



KRUG
CHAMPAGNE



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