

# SUMMER 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**

CHAMPAGNE  
**Laurent-Perrier**  
MAISON FONDÉE  
1812  
*Tours sur Marne*

FONDÉ EN 1843  
**KRUG**  
CHAMPAGNE



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## 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.

### 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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## Summer Dinner Menu

### An Exquisite Gastronomic Journey

Embark on a luxurious six-course exploration of Britain's most prized fare, featuring Belted Galloway Scottish Beef, 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

### SELECTION OF CANAPÉS

#### Yorkshire Asparagus Donut

with rich black garlic jam

#### British Raj Chicken

Tandoori-spiced chicken, a taste of the Empire, with crisp poppadum and a vibrant mango mirror glaze

### 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

### **Cornish Line Caught Mackerel**

Delicately prepared with salt-baked white beetroot and a refreshing buttermilk and dill emulsion

or

### **Lishman's of Ilkley Ham, Hock Terrine**

Rich terrine accompanied by Aunt Lena's classic piccalilli recipe and a crisp cheese and onion crostini

or

### **Crispy fried Smoked tofu**

With salt- baked white beetroot, radish salad, lamb's lettuce, mint yoghurt (v)

All served alongside

Miniature Artisan Loaf and Netherend Farm Butter

## MAIN COURSE

### **Terroir et Saisons**

Slow-braised beef daube, its unctuous tenderness interwoven with pearl onions, button mushrooms, and crispy pancetta, accompanied by a light and creamy horseradish pommes purée, delicate tender stem broccoli, Vichy carrot, and a deeply resonant jus de boeuf

*An ideal companion to La Bonita Malbec Reserve - Argentina*

or

### **Scottish Salmon - Coastal Warmth**

Pan-seared Scottish salmon, served with a comforting warm salad of potato and samphire, with a delicate prosecco cream

*An ideal companion to La Forge Viognier 2023 – French*

or

### **Our Northern Belle Signature Ratatouille**

A vibrant medley of slow-cooked summer vegetables – aubergine, courgette, peppers, and tomatoes – infused with fragrant summer herbs, torched pommes purée, crumbled vegan feta, and a zesty burnt lime velouté (v)

## DESSERT

### **Eton Mess of Annabel Strawberries**

Broken ginger tea meringue, yielding to a compote of prime Annabel strawberries, bound by lightly whipped double cream. A classic study in sweet, sharp, and creamy harmony

or

### **Chilled Pimm's Jelly**

The essence of British summer; pickled cucumber, sharp apple gel, mint cream and a colourful burst of ripe summer fruits



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## OUR AWARD WINNING GREAT BRITISH CHEESE BOARD

Served with Northern Belle Brown Ale chutney, a selection of artisan crackers, 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

### Duke of Wellington Blue

The award-winning Duke of Wellington Blue is a creamy, complex British blue cheese, produced in Yorkshire from cow's milk, that has received prestigious accolades, including a Super Gold medal at the World Cheese Awards

### Flat Capper Brie

A creamy, rind-ripened Yorkshire cow's milk brie, offering a luxuriously smooth texture, and a Bronze winner at the 2018 World Cheese Awards

### Sheffield Forge

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

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