



# The Autumn Menu

BRUNCH & DINNER · 2026

*Two menus for the autumn season on board: a three-course brunch and a six-course dinner, both drawn from British produce at the turn of the season and both cooked to order in the kitchen car as the country goes by.*



NORTHERN BELLE

THREE-COURSE AUTUMN BRUNCH  
A CELEBRATION OF BRITISH PROVENANCE

*British produce, at the turn of the season.*

WELCOME

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Sparkling Mimosa  
Signature Bloody Mary

MORNING GOODS

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All-Butter Croissant  
  
Classic Egg Custard Tart  
  
Signature Banana Bread

*Gluten-free alternatives available on request.*

STARTER

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Stone Fruit & Silk (V)  
  
*hand-strained yoghurt · wildflower honey · Tahitian vanilla · lemon verbena-poached  
stone fruit · toasted pistachio · basil oil*

## MAIN COURSES

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### The Belle Breakfast

*London sausage · maple-cured bacon · salt-baked Portobello · plum tomato ketchup  
· hash brown pavé · poached hen's egg*

### The Arnold Bennett

*smoked Finnan haddock · open tart · hollandaise mousseline · aged Gruyère de Grotte  
· chervil · lemon-macerated shallots*

### The Garden Breakfast (V)

*Hass avocado · house-fermented sourdough · noisette butter  
· poached heritage hen's egg · togarashi pumpkin seed · shaved radish · lime and coriander oil*

## TEA & COFFEE

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Fortnum & Mason Royal Blend Tea

Northern Belle Blend Coffee

Fortnum & Mason herbal infusions

SIX-COURSE AUTUMN DINNER  
WOODLAND & ORCHARD

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

CHAMPAGNE WELCOME

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Poured as you board

SIGNATURE COCKTAIL & SMALL BITE

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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

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Royal Siberian Baerii

Plant-based alternative

*olive pearls*

## STARTERS

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### Beetroot-Cured Scottish Salmon

*beetroot · citrus · remoulade · dill oil*

### Gressingham Duck & Pink Lady Terrine

*confit duck · spiced fig chutney · brioche crouite*

### 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.*

## MAIN COURSES

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### 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

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### Orchard Apple & Hedgerow Blackberry

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

## OUR GREAT BRITISH CHEESEBOARD

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### 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

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Fortnum & Mason Smoky Earl Grey Tea

Northern Belle Autumn Roast Coffee

Handmade petits fours

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*(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.

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