

SEVEN-COURSE
YORKSHIRE INSPIRED
SUMMER LUNCH



NORTHERN BELLE
LUXURY TRAIN

“An Exquisite Gastronomic Journey”

Embark on a luxurious seven-course exploration of Yorkshires most prized fare, featuring Waterford Estate beef (Nidderdale), Thixendale Lamb, the freshest fish and seafood from the East coast, and jewel-like fruits and vegetables from God's Own County.

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



Brian Clark
Director - Food & Beverage

“The Northern Belle is the grand Duchess of luxury trains”

Bill Nighy - Actor



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





2025 Seven-Course Yorkshire Inspired Summer Lunch Menu.

WELCOME RECEPTION

Yorkshire Heart Classic Cuvée

Commence your day with an exquisite pour of award-winning Yorkshire Heart Classic Cuvée, an opulent sparkling wine that elegantly announces the pleasures ahead

SELECTION OF CANAPÉS

Asparagus Donut, rich black garlic jam

Tender Vale of York asparagus, delicately formed into a crisp donut, stuffed with a rich and savoury black garlic jam, crispy coated onions

Warrendale Beef Wagyu Tartare

Finely diced, richly marbled Warrendale Wagyu, seasoned with Dijon, capers, and truffle oil.
Crowned with a slow-cooked quail's yolk and pickled shallot

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

Whitby Crab Mille-Feuille

Succulent layers of hand-picked Whitby crab whipped avocado mousse, crisp potato galettes. Finished with a delicate seaweed tuile, micro-floral accents, citrus oil

or

Lishman's of Ilkley Ham, Hock & Confit Duck Terrine

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

or

Open Yorkshire Bean Lasagna with Smoked Wensleydale Rarebit (v)

A modern, open-style lasagna showcasing tender layers of seasonal Yorkshire beans, generously topped with a creamy and intensely flavoured smoked Wensleydale rarebit, crafted with our Northern Belle ale

INTERMEDIATE COURSE

Beef Tea & Mini Yorkshire Pudding

Sip a deeply savory "beef tea", a clear consommé served in a delicate teacup.
Alongside a petite, crisp Yorkshire pudding, crowned with a refreshing horseradish cream and micro-herb confetti



MAIN COURSE

Thixendale Lamb Rump

Savor tender Yorkshire lamb rump, perfectly complemented by a rich Lishman's smoked pancetta crumble.

Served alongside irresistible crispy lamb dripping potatoes, vibrant minted pea puree and a rich, buttery rosemary gravy

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

or

Signature Northern Belle Salmon en Croute

Freshly caught Scottish salmon baked in golden pastry, served with a warm salad of locally sourced baby spinach, Yorkshire new potatoes, and vibrant samphire and a delicate prosecco cream

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

or

"Not So Run of the Mill" Ratatouille

A vibrant medley of slow-cooked summer vegetables – aubergine, courgette, peppers, and tomatoes – infused with fragrant herbs. Served alongside a creamy, torched potato purée and a zesty burnt lime velouté

DESSERT COURSE

"Last of the Summer Wine" Panna Cotta

Delicate panna cotta, Yorkshire Brack and a touch of Sparkling wine made from 100% Seyval Blanc by, Westow Vineyard, a family-run vineyard in the Yorkshire Wolds

or

Eton Mess of Anibelle Strawberries

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



OUR AWARD-WINNING YORKSHIRE CHEESE BOARD

Served with Our signature Northern Belle Brown Ale chutney, Botham's of Whitby, Shah ginger, Oat Snaps and Caramelised Red Onion short Biscuits, Yorkshire Tea loaf, and a glass of Yort – Yorkshire port, fortified by Harrogate tippie company

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

Batch Clothbound Cheddar

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

TEA, COFFEE & PETITS FOURS

Fortnum & Mason Royal Blend Tea or 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
Yorkshire gastronomy.

Please feel free to take this
menu as a keepsake.



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northernbelle.co.uk