

# CHRISTMAS LUNCH MENU

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



  
NORTHERN BELLE  
LUXURY TRAIN

Sample  
Menu

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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 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.



**Brian Clark**  
Director - Food & Beverage



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# Condé Nast Traveller Magazine

READERS' CHOICE AWARDS 2025

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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**

**MOËT & CHANDON**



**KRUG**  
CHAMPAGNE



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# 2026 Traditional Seven-Course Christmas Lunch Menu

## The Grand Christmas Banquet

A timeless celebration of the British festive season, curated for the ultimate traditional experience.

We present the finest ingredients of the winter harvest, prepared with the utmost reverence for the holiday's most cherished traditions.

### CHAMPAGNE WELCOME

#### Chilled, Hand-Poured Champagne

The finest bubbles to toast the magic of the day,  
served in an opulent flute

### Signature Cocktail & Small Bite Pairing

#### The "Merry Berry" Spritz

A festive blend of sloe gin spiced cranberry nectar,  
and a touch of cinnamon, topped with Champagne  
and a sprig of frosted pine

#### Paired Bite: The Pig in Blanket Royale

miniature, gourmet pork and sage chipolata  
wrapped in honey-glazed pancetta,  
served with a dip of apple and clove purée.



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## 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

Basil Olive pearls (available as a refined alternative)

## STARTER

### Butter-Poached Lobster & Royal Greenland Prawn Cocktail

A British classic.

Featuring tender chunks of butter-poached native lobster and sweet Greenland prawns, cognac-infused Marie Rose sauce.

Served over gem lettuce, smoked paprika

### Velvet Chicken Liver Parfait

An exceptionally smooth, buttery parfait, finished with a thin layer of clarified truffle butter, cranberry and blood orange reduction, pickled shallot petals and toasted honeycomb brioche

### Shropshire Blue & Walnut Salad

A crisp winter leaf salad with creamy blue cheese crumbles, toasted walnuts, and a cider-vinegar dressing (v)

## INTERMEDIATE COURSE

### Roasted Plum Tomato & Basil Velouté

A rich, vine-ripened tomato soup slow-roasted to intensify its natural sweetness and infused with fresh basil oil.

Served with a warm, crumbly Wensleydale and Cranberry scone (v)



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## MAIN COURSE

### “THE TRADITIONAL CHRISTMAS ROAST”

#### **Slow-Roasted Norfolk Bronze Turkey & Honey-Glazed Gammon**

Accompanied by sage and onion stuffing and crispy duck-fat roast potatoes.

Served with a wealth of seasonal vegetables:

Brussels sprouts with chestnuts, honey-roasted parsnips,  
and braised red cabbage.

Finished with a rich, traditional turkey gravy

#### **Nut Roast Wellington**

A savoury blend of roasted nuts, mushrooms and herbs  
encased in a buttery puff pastry.

Served with all the traditional vegetarian trimmings  
and a rich vegetable gravy (v)

## DESSERT

#### **L'Assiette de Noël**

A Trilogy of Festive British Traditions

#### **The Petite Plum Pudding**

A miniature, fruit-laden pudding matured for twelve months,  
served with a dollop of thick brandy cream

#### **The Sherry Trifle Shot**

A delicate glass featuring layers of sherry-soaked sponge,  
raspberry jelly, and vanilla custard,  
topped with a hat of whipped cream

#### **The Chocolate Yule Log**

A rich chocolate sponge roll filled with a smooth Ganache  
and finished with a “snow” of icing sugar



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## OUR AWARD-WINNING GREAT BRITISH CHEESE BOARD

Served with digestive biscuits, celery, grapes, and a glass of Port

### Classic Stilton

The quintessential British blue, aged for a mellow, creamy finish

### Vintage Clothbound Cheddar

A sharp, crystalline Somerset cheddar aged for 18 months

### Baron Bigod

A creamy, buttery raw-milk Brie-style cheese from Suffolk

### Red Leicester

A nutty, traditional hard cheese with a deep russet hue

## AND FINALLY.....

### TEA, COFFEE & PETITS FOURS

**Fortnum & Mason** Royal Blend Tea

**Northern Belle** Blend Coffee

### Miniature Mince Pies with Brandy Butter

A delicate, buttery shortcrust pastry filled with our house-made luxury mincemeat - a rich blend of vine fruits, candied peel and aromatic winter spices. Each tartlet is finished with a star-shaped lid and a generous dollop of velvety, Cognac-infused brandy butter

### Rich Dark Chocolate Truffles

Hand-rolled ganache made from 70% Tanzanian dark chocolate and local double cream. These indulgent spheres are infused with a hint of festive orange zest and dusted in a fine cocoa powder for a bittersweet, melting finish



Sample  
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We look forward to bestowing upon you an  
experience of unrivalled elegance,  
showcasing the very best in British gastronomy.

Wishing you a Merry Christmas  
and a Happy New Year.

We look forward to welcoming you back  
onboard the Northern Belle.

Please feel free to take this menu as a keepsake.



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