

SEVEN COURSE
CHRISTMAS LUNCH



NORTHERN BELLE
LUXURY TRAIN

“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



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



A Grand Yuletide Feast - A Divine Culinary Splendour

Step into a realm of festive enchantment, where classic traditions dance with contemporary delights, creating a truly unforgettable Christmas feast.

Christmas Degustation Christmas Lunch Menu

An Exquisite Gastronomic Journey

Prepare your senses for a joyous sleigh ride through seven magnificent courses! This Yuletide, we invite you to embark on a luxurious exploration of Britain's most prized fare.

From the shimmering depths, our Scottish Salmon takes centre stage, while our majestic Bronze Turkey reigns supreme. Delight in the golden glow of Yorkshire's finest fruits and vegetables and the earthy treasures from the Northwest.

Every ingredient, from our zesty lemons to our warming ginger, is sustainably sourced, underscoring our dedication to both environmental stewardship and the art of truly refined, festive cuisine. Let the merriment begin!

CHAMPAGNE RECEPTION

Chilled, Hand-Poured Champagne

Commence your evening with an opulent flute of Champagne, expertly poured to herald the delights to come

THE YULETIDE SPARKLE

A Signature Christmas Elixir

A celestial concoction: aged Cognac, infused with the warmth of spiced pear liqueur and a whisper of ginger, kissed by fresh lemon, and crowned with effervescent Champagne.

Adorned with a glistening sugared cranberry skewer, a jewel for the senses

Paired with: Parmesan & Black Truffle Gougères

Pillowy clouds of choux pastry, bursting with the rich embrace of aged Parmesan and the earthy magic of black truffle



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

The Overture: Roulade of Scottish Salmon

A masterwork of Scottish salmon, weaving together the delicate notes of smoked, poached, and hot-smoked varieties, nestled alongside a vibrant horseradish and lemon crème, a verdant pea shoot salad, playful crispy cider vinegar capers, and a shimmering drizzle of emerald dill oil.

A symphony of oceanic grace

All served alongside, handmade burnt lemon pain de Campagne, and Netherend Farm Butter

THE INTERMEDIATE

Roasted White Onion Potage

A soul-warming potage, born from the slow-roasting of sweet white onions, yielding a profound, comforting depth. Swirled within, a golden, saffron-kissed garlic rouille, and scattered atop, gingerbread croutons, offering a delightful festive crunch (v)



MAIN COURSE

The Centrepiece:

Traditional Bronze Turkey Ballotine with Grand Trimmings

Our majestic Bronze Turkey Ballotine, slow roasted to tender perfection, generously filled with a luxurious Truffle butter, and Sausage Meat Stuffing

Accompanied by an array of festive treasures:

Goose Fat Roasted Desiree Potatoes

Golden orbs, crisp on the outside, fluffy within, formed by the richness of goose fat

Honey-Glazed Heritage Carrots & Parsnips

Earth's sweet bounty, gently roasted with a lake district honey and aromatic thyme

Brussels Sprouts with Smoked Pancetta & Toasted Chestnuts

Verdant gems, sautéed with crispy smoked pancetta and sweet, toasted chestnuts

Festive Turkey Gravy

A rich gravy, the very essence of festive indulgence

DESSERT

Northern Belle Christmas Assiette

Spiced Apple & Cranberry Crumble Tart

A heartwarming embrace of spiced apple and cranberry within a golden tart, crowned with a delicate oat and almond crumble, served with a cloud of vanilla bean cream

Dark Chocolate & Hazelnut Delice

A decadent dream of intensely rich dark chocolate, layered with a playful crunch of hazelnut praline, adorned with a vibrant raspberry coulis and ethereal crystallised violets

Mandarin & Gingerbread Panna Cotta

A wobbling panna cotta, infused with bright zest of mandarin and the warm, spicy hug of gingerbread, garnished with candied mandarin and a delicate gingerbread biscuit



OUR AWARD WINNING FESTIVE CHEESE BOARD

A Yuletide Journey Through British Excellence A curated selection of Britain's finest cheeses, each a testament to artisanal craft and a perfect festive flourish.

Served with quince paste, candied walnuts, and an assortment of crisp, artisanal crackers

Rhuby Crumble

From the innovative Cryer & Stott, this Wensleydale-style cheese is a blend of creamy crumbly texture with the sweet-tart embrace of Yorkshire forced rhubarb and a hint of vanilla. A delightful, unexpected festive treat, echoing the joy of Christmas desserts

Flat Capper Brie

A true "Northern Belle" from Cryer & Stott, this rich and creamy Yorkshire Brie offers a luxurious, melt-in-the-mouth experience. A Bronze winner at the prestigious 2018 World Cheese Awards, it brings a touch of elegant indulgence to your festive board

Quicke's Extra Mature Clothbound Cheddar

A magnificent cheddar from Quicke's, renowned for their five centuries of farming heritage. This deeply characterful cheese, a gold winner at the 2022 World Cheese Awards, is matured for up to two years, developing a complex, nutty, and robust flavour - a true cornerstone of any celebratory spread

Peakland Blue

Hailing from the picturesque Peak District, this award-winning blue cheese from Hartington Creamery is a deliciously soft and creamy delight. With its delicate veins and mild yet distinctive flavour, it's a winter wonderland of taste, celebrated for its artisanal quality

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, festive day.

Please feel free to take this
menu as a keepsake.



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northernbelle.co.uk