

SUMMER LUNCH MENU



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



An Exquisite Gastronomic Lunch Journey

Embark on a luxurious seven-course exploration of Britain's most prized fare, featuring Belted Galloway Scottish beef, the freshest seafood from Devon and Cornwall, 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 journey with an opulent flute of Champagne, expertly poured to herald the delights to come

SELECTION OF CANAPÉS

Yorkshire Asparagus Donut

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) (v)

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)

Served alongside, Miniature Artisan Loaf and Netherend Farm Butter



INTERMEDIATE COURSE

Roasted Butternut Squash

Roasted butternut squash, hint of smoked paprika, topped with a lime infused cream (v)

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

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



OUR AWARD WINNING GREAT BRITISH CHEESE BOARD

Served with Northern Belle Brown Ale chutney, apple sage and
cider jelly, water biscuits, 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