

SAMPLE BRUNCH &
DINNER MENU
2026




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 Matthew Green, 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



Spring Brunch Menu

A Sumptuous Celebration of British Provenance

Bask in the indulgence of our three-course brunch, meticulously crafted from the finest ingredients across the British Isles.

From free-range eggs at Staveley's Farm to orchard-fresh produce from Yorkshire and the Northwest, each dish is a testament to our commitment to sustainability, social responsibility, and the art of exquisite dining

WELCOME DRINK

Sparkling Mimosa or Signature Bloody Mary

Elevate your morning with a crisp Mimosa or our perfectly balanced Bloody Mary, served with a touch of ceremonial flourish.

BAKERS BASKET

A lavish assortment of classic French viennoiseries -

golden all-butter croissants, classic egg custard tart, and our signature flowerpot breakfast muffins—complemented by handpicked seasonal fruit

GLUTEN-FREE ALTERNATIVES AVAILABLE

STARTER

Peak District Honey & Toasted Granola

A sublime blend of house-made granola drizzled with pure Peak District honey, layered over velvety whole milk yoghurt, adorned with seasonal fruits and a delicate Earl Grey tea syrup. (v)

MAIN COURSE

London Cure Smoked Salmon & Whitby Crab

Warm buttered crumpet, tangy sauce gribiche, and confit tomato
or

Tate & Lyle Treacle-Cured Bacon

Soufflé potato and chive pancake, grilled king oyster
mushroom, wilted spinach, confit tomato, and sauce gribiche
or

English Woodland & Wild Mushroom Croquette

Soufflé potato and chive pancake, wilted spinach, slow-roasted
overnight tomato. (v)

TEA AND COFFEE

Fortnum & Mason Royal Blend Tea

Northern Belle Blend Coffee

DISTINGUISHED SELECTION OF FORTNUM & MASON HERBAL INFUSIONS ARE ALSO AVAILABLE.



Spring Dinner Menu

An Exquisite Gastronomic Journey

Embark on a luxurious six-course exploration of Britain's most prized fare, featuring Hereford beef from Sussex, 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 evening with an opulent flute of Champagne, expertly poured to herald the delights to come

SELECTION OF CANAPÉS

Teriyaki Duck - Choux pastry, spiced apple gel

English Goat's Cheese - Beetroot glaze, pickled golden beetroot

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)

continue next page



STARTER

Soanes Chicken, Sage & Onion Terrine

Herb emulsion, pickled walnuts, plum compote, crispy Chicken skin
or

English River Trout

Smoked yoghurt, apple, citrus & fennel salad, caper vierge
or

Compressed Watermelon

Feta, toasted pumpkin seeds, black onion tapenade, toasted ficelle (v)
Served alongside, Miniature Artisan Loaf and
Netherend Farm Butter

MAIN COURSE

Hereford Fillet of Beef

Braised cheek, Guinness & onion pithivier, boulangère potato,
Yukon carrots and turnips

An ideal companion to Zensa Primitivo 2022 – Italy

or

Seared Scottish Halibut

Sauce Nantais, courgette, boulangère potato, nettle purée,
fine beans

An ideal companion to La Forge Viognier 2023 – French

or

Roasted Brassicas

Parsley tahini, pistachio, lettuce (v)

DESSERT

White Chocolate Cheesecake Truffle Éclair

Port reduction, pickled pears, white chocolate abzorbit
or

Yorkshire Rhubarb & Clementine Parfait

Yuzu chocolate, berries, tea meringue



OUR AWARD WINNING GREAT BRITISH CHEESE BOARD

Served with Yorkshire 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

Lilibet Blue

Created to honour the late Queen Elizabeth's Jubilee, a tangy, creamy blue,
matured for 70–84 days. Bronze winner at the World Cheese Awards 2022

Baron Bigod

The UK's sole raw milk Brie-de-Meaux style cheese, aged for eight weeks by
Fen Farm Dairy

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