



FESTIVE LUNCH
MENU



NORTHERN BELLE

LUXURY TRAIN

GREAT BRITAIN

THE MARQUE OF LUXURY

*Celebrating the festive season
in style in a restaurant with
ever changing views.*





FESTIVE LUNCH MENU

Reception

Champagne and Canapes

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Starter

Rillette of Salmon topped with purple potato salad,
beetroot gravadlax, samphire, watercress, bell capers
and a lemon and dill mayonnaise

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Soup

Spiced parsnip soup with coriander and
lemon cream

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Main Course

Duo of turkey and goose stuffed with orange
and cranberries wrapped in Parma ham,
dauphinoise potatoes with sprouts and chestnuts,
confit carrot and seasonal vegetables

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Cheese Course

Northern Belle's Great British cheeseboard with
a selection of biscuits and homemade chutneys

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Dessert

Duo of desserts - Traditional Christmas pudding
with brandy sauce and a festive cheesecake with
kirsch steeped cherries

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Coffee and Tea

Served with mince pies



WELCOME ABOARD



Our menu today is inspired by the views from our train window. The provenance of our food is really important to us and we are proud to present dishes that showcase the freshest and finest ingredients, sourced locally whenever possible.

Also included is our beverage menu featuring an extensive collection of fine house wines & champagne. Included in your package today is a bottle of house wine per couple.

Our carriage stewards will be delighted to recommend or help you choose the perfect accompaniment to your meal or discuss upgrades & non alcoholic alternatives.

I hope you enjoy our Festive British Menu and your journey with us today.

Richie Cunningham
Head Chef



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