



# NORTHERN BELLE

LUXURY TRAIN

LUNCH





When people you love dearly  
appear to be thinking deep  
thoughts, they are probably  
thinking about lunch.

Complementing the beautiful  
interiors is excellent cuisine  
featuring seasonal delicacies that  
are skilfully woven into classic  
and innovative dishes by our  
Executive Head Chef and his team.



CHAMPAGNE AND CANAPÉS  
Laurent Perrier Champagne NV Brut  
Whipped St Helens goats cheese, black sesame  
Moroccan lamb rilette, tomato and harissa chutney

#### STARTER

Smoked Mackerel Pâté  
Served with sweet fennel and cucumber pickle,  
cold pressed lemon rapeseed oil and pea shoots

#### INTERMEDIATE

Confit Vine Tomato Soup  
With saffron and basil crème fraîche

#### MAIN COURSE

Slow Cooked Scottish Salt Beef  
Served with horseradish mash, baby carrots and  
leeks with juniper and thyme scented jus

#### GREAT BRITISH CHEESE BOARD

Selection of British Regional Cheeses  
Chutney, biscuits and fruitcake

#### DESSERT

Summer Berry Cheesecake  
Raspberry gel and lemon balm

#### TEA AND COFFEE

Served with petit fours



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