



# *When you wish upon a Star*

Registered Charity No. 1060963

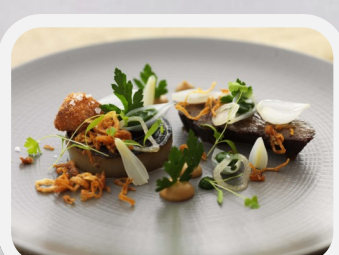
*Dream making for sick children*

**Proudly Presents**

**Winteringham Fields on board**

**the Northern Belle**

**Saturday 12 September 2015**



Example Dishes

## WINTERINGHAM FIELDS—COLIN MCGURRAN

Colin was born in Zambia to Irish and Scottish parents and then moved to the UAE when he was six, as such his eclectic tastes and influences were set from a young age. These were then fixed in place after having his first work placement out of Bournemouth College at the French 2-Michelin starred Domaines Haut de Loire. His first managerial position was with the Rotana Hotels chain in Abu Dhabi which formed the basis of his continually high standards that he strives to constantly uphold at Winteringham Fields.



In taking over Winteringham Fields, Colin was finally able to get back into the kitchen where he feels most at home and over the last nine years has made the restaurant and menus exactly to his vision. His firm philosophy of farm to fork cookery has been fully realised with the Winteringham Fields farm now fully in operation. Colin and the team work very hard to tend to the vegetables and salad garden and look after the animals that are reared there. From starting this four years ago Colin is now a proud and active member of the Slow Food Alliance, a movement committed to encouraging local, sustainable produce which is a perfect fit with Winteringham Fields.

Colin's unusual take on fine dining has not gone unnoticed, of course customers have been praising his menus for years but he finally caught the eye of the BBC in 2012 when he was first invited to be on the Great British Menu, an honour bestowed on him again in the following two series. After beating out the regional competition to be in the finals on each of his three years featured, he secured dishes at the final banquet in both 2012 and 2014 with his Quail in the Woods starter and his Homage to the Dickin Medal dessert (2012 and 2014 respectively).



Colin continues to remain at the helm of Winteringham Fields whilst also demonstrating and doing guest chef spots both nationally and internationally. With the Winteringham Fields at Home, he can also be found periodically around the country cooking for ever more discerning guests in their home, venue or workplace. His style and menu are ever evolving and Colin likes to spend his spare time either traveling around the world to the top restaurants or lazing in the garden with a good glass of wine and his wife's home cooking.



Example Dishes

## WHEN YOU WISH UPON A STAR



We are a charity dedicated to making dreams come true for local children suffering from life threatening and terminal illnesses.

Our pledge is to raise money to ensure that our work can continue granting wishes for our very brave and deserving children. For some children their wish is to meet their favourite characters in Disneyland Florida or Paris, for others it is the opportunity to meet their pop or sporting heroes and for some it is the chance to go on a weekend break away in London to see their favourite musical in the West End Theatre. Whatever their wish, no matter how big or small, our aim is to make it a reality and it is with your help that we can make these wishes and dreams come true!

When You Wish Upon A Star take around 90 children from the region on a magical trip from Humberside Airport to meet the real Father Christmas in Lapland and in June 2014 we also took 200 very special passengers on board the Northern Belle for a Harry Potter themed day out to Alnwick Castle in Northumberland. We aim to make these trips an unforgettable day for our special children who, for one day, can push pain and treatments aside for fun and laughter. The sad reality is that for some of our children this could be a last trip - all the more reason to create an unforgettable day for them and their families. Being able to provide these special trips is one of the highlights throughout the year for the Charity and for the exceptional, brave children who have the opportunity of these wonderful experiences thanks to the generosity of people just like you.



In 2015 we are offering you the opportunity to join us on board the luxurious Belmond Northern Belle, sister train to the Venice-Simplon Orient-Express for a specially chartered Fine Dining evening, with a menu created and prepared by head chef and owner of world acclaimed Winterringham Fields Restaurant.

Why not take the opportunity to surprise a loved one or that special someone for their birthday or anniversary with a seat on board this amazing trip. Or simply treat yourself to what we are sure will be an exquisite evening on board the train, relaxing in the grandeur of the 1930's carriages and enjoying the splendid service from the very elegant and professional staff on board. Come and be wined and dined in style on this once in a lifetime trip.





## ITINERARY

### OUR SPECIAL TRIP COMPRISES

- Champagne Reception kindly sponsored by Sentiments Independent Funeral Home Ltd
  - 7 Course Fine Dining Tasting Menu created by Colin McGurran
  - A full evening round trip on board the luxurious Belmond Northern Belle
  - On board welcome glass of Champagne & half bottle of wine per person
    - On board entertainment

### DEPARTURE LOCATIONS

There are 3 departure points for this very special trip; Cleethorpes, Grimsby Town and Scunthorpe stations. Please advise us on your booking form which location you would like to depart from. Your return location will be the same as your departure point.

### WHAT TO WEAR

Dress code for the evening is Black Tie for the Gentlemen and Evening/Cocktail Dresses for the Ladies

### ACCESS

This journey is suitable for passengers with special access needs

(Please advise at time of booking)

### DIETARY REQUIREMENTS

Dietary requirements and allergies can be catered for.

(Please advise at time of booking)



## SUGGESTED MENU

Canapés



Spiced leek and potato veloute with shaved truffles



Ham hock and foie gras terrine, Winteringham Fields pickle, toasted pulled croutons



Shellfish ravioli, lobster bisque, beetroot and horseradish remoulade



Fillet of aged beef, rolled braised blade of beef, pavé of autumn vegetables  
and pommes puree



Pina Colada Bomb

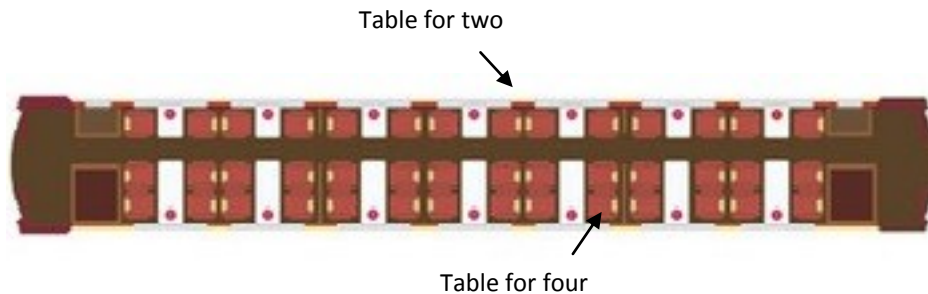


Praline and chocolate mousse, salted caramel and vanilla Chantilly cream

(A vegetarian option is available upon request and dietary requirements can be catered for)



## TRAIN AND TRIP DETAILS



Welcome on board the Northern Belle for an exceptionally special Charity Fine Dining Evening in conjunction with Winteringham Fields Restaurant - the experience of a lifetime!

Our exclusive When You Wish Upon A Star train will hold a maximum of 276 very special passengers for what promises to be an amazing evening

**Cost per person is £295, payable in three instalments:**

£100 per person deposit at time of booking

£100 per person payable on 1 April 2015

£95 per person balance payable on 1 July 2015

Tables are configured in 2's and 4's. All bookings are non-refundable

\*Tables of 2 are subject to availability and cannot be guaranteed\*

**Demand is expected to be very high for this exceptional trip,**

**taking place on Saturday 12 September 2015**

To book your places or to check availability, please contact us on 01472 827100 or email us at [joanne@whenyouwish.org.uk](mailto:joanne@whenyouwish.org.uk)

Please Note: The route taken will not be determined until nearer the time. All carriages operate a NO SMOKING policy. This trip is subject to Orient-Express Northern Belle's charter terms and conditions of carriage which can be viewed at;

[http://www.orient-express.com/web/orex/trains\\_and\\_cruises\\_terms\\_and\\_conditions.jsp](http://www.orient-express.com/web/orex/trains_and_cruises_terms_and_conditions.jsp)



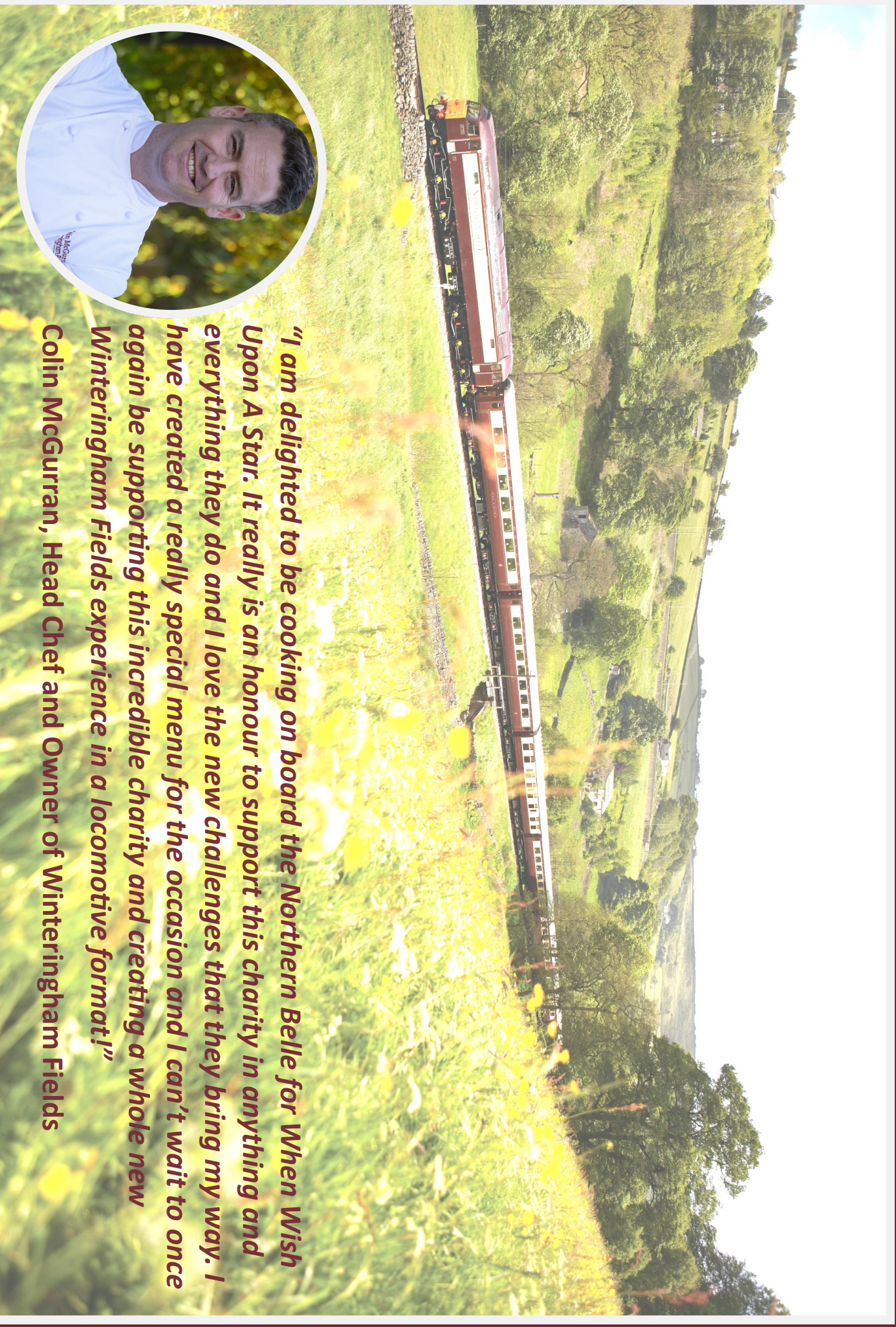


## NORTHERN BELLE

Step onboard and you're immediately transported back to the glamorous 1930s, when beautifully appointed "Belle" trains—the inspiration behind the Northern Belle - traversed the country in unrivalled comfort and style.

The carriages evoke the golden age of travel in all its glory—inside and out. From the handpainted and signwritten exterior to the luxuriously furnished interior, no detail has been overlooked. Walk through the train and you'll discover magnificent floor mosaics, gleaming brassware and stylish ceiling murals. Most impressive, however, is the ornate veneered marquetry lining the walls, hand-crafted using methods that have scarcely changed for centuries and inspired by the great British castles and stately homes after which the carriages are named.





***"I am delighted to be cooking on board the Northern Belle for When Wish Upon A Star. It really is an honour to support this charity in anything and everything they do and I love the new challenges that they bring my way. I have created a really special menu for the occasion and I can't wait to once again be supporting this incredible charity and creating a whole new Winteringham Fields experience in a locomotive format!"***

**Colin McGurran, Head Chef and Owner of Winteringham Fields**