

FESTIVE MENU

2-COURSES £24.95 | 3-COURSES £29.95

AVAILABLE THURSDAY - SATURDAY FROM 22ND NOVEMBER AND THROUGHOUT DECEMBER

STARTERS

CARROT AND CORIANDER SOUP (VE)

Served with crusty bread (GF Available)

LEMON AND HERB INFUSED CHICKEN SKEWERS (GF)

Garlic aioli

PRAWN COCKTAIL

Iceberg lettuce, marie rose sauce & brown bread

ROADSIDE SLIDERS

Mini Hudson cheeseburgers, salad and ketchup

MAC AND CHEESE BITES (V)

Chipotle mayo

HUDSON NACHOS (V)

Crisp tortillas, salsa, sour cream, guacamole and melted cheese

GRILLED SALMON RAREBIT

Walnut and boozy cranberry salad

SMOKED CHICKEN CAESER SALAD

Baby gem, garlic croutons, fresh parmesan

MOZZARELLA & SUN BLUSHED TOMATO FLATBREAD (V)

ROAST TURKEY FLATBREAD

With Pork Stuffing, Mozzarella, Caramelised Onion Chutney

MAINS

ROAST TURKEY BREAST

Parsnip & Sage Puree, Sausage Meat Stuffing, Winter Vegetables

SLOW COOKED FEATHER BLADE OF BEEF

Parsnip & Sage Puree, Winter Vegetables, Mushroom & Peppercorn Sauce

APRICOT AND CHESTNUT ROAST (V, N)

Parsnip and sage puree, winter vegetables and gravy

THE STUFFED CHEDDAR BURGER

Beef burger, melted cheddar, rustic fries, Hudson slaw

THE FESTIVE BURGER

Beef burger, grilled goats cheese, red onion jam, sweet potato fries, Hudson slaw

THE VEGGIE BURGER (V)

Chargrilled veggie burger, melted cheddar, avocado, rustic fries, garlic mayo

PAN FRIED SEABASS

FILLETS (GF)

Putenesca sauce, buttered kale, celeriac chips

SURF AND TURF CHICKEN BELLAGIO

Breaded chicken breast, garlic king prawns, spaghetti, tomatoes, spinach and parmesan cream

CHICKEN, MUSHROOM AND CHESTNUT TAGLIATELLE (N)

Roast chicken, wild mushrooms, creamy chestnut sauce, fresh parmesan

CHARGRILLED 8OZ SIRLION STEAK (GF)

Confit onions, mushrooms, tomato, lettuce wedge and rustic fries
(£8 supplement)

SIDES

CAULIFLOWER CHEESE (V) £3.00

PIGS IN BLANKETS £3.00

RUSTIC FRIES (V, GF) £3.00

BRAISED RED CABBAGE (V, GF) £3.00

ROCKET AND PARMESAN SALAD (V, GF) £3.00

DESSERTS

BAKED COOKIE DOUGH (V, N)

Vanilla ice cream, candied nuts, toffee sauce

BAKED LEMON TART (V)

Italian Meringue, Fruit Coulis

WHITE CHOCOLATE AND BAILEYS CHEESECAKE

Raspberry caramel

ETON MESS (V, GF, N)

Smashed meringue, mixed berry compote, toasted hazelnuts

DARK CHOCOLATE AND SALTED FUDGE BROWNIE (GF)

Caramel ice cream

EUROPEAN CHEESE BOARD SELECTION

Crackers, grapes, chutney

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOOD ALLERGIES, INTOLERANCES & SPECIAL DIETARY REQUIREMENTS BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF. DUE TO THE PRESENCE OF ALLERGEN IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.