

THE
HUDSON
RESTAURANT & LATE BAR

FESTIVE MENU

STARTERS

CARROT & CORIANDER SOUP

Herb oil (VE,GF)

LEMON & HERB INFUSED CHICKEN SKEWERS

Garlic aioli (GF)

GOAT'S CHEESE & SUN BLUSHED TOMATO TART

Roast balsamic vegetable salad (V)

GRILLED SALMON RAREBIT

Walnut and boozy cranberry salad

MAINS

ROAST TURKEY BREAST

Parsnip and sage puree, sausage meat stuffing and winter vegetables

SLOW COOKED FEATHERBLADE OF BEEF

Parsnip and sage puree, winter vegetables, mushroom and peppercorn sauce

APRICOT AND CHESTNUT ROAST

Parsnip and sage puree, winter vegetables (VE,N)

PAN FRIED SEABASS FILLETS

Putenesca sauce, buttered kale, celeriac chips (GF)

DESSERTS

DARK CHOCOLATE BROWNIE

Salted caramel ice cream (GF,V)

HONEY & PISTACHIO CRÈME BRULÉE

Spiced ginger shortbread (V)

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream (V)

SELECTION OF ICE CREAMS & SORBETS

Fresh fruit compote (V)

LUNCH 11AM - 4PM

2-COURSES £17.95 | 3-COURSES £19.95

DINNER FROM 4PM

2-COURSES £23.95 | 3-COURSES £27.95