



THE

**HUDSON**

RESTAURANT & LATE BAR





## FESTIVE LUNCH & DINNER

**LUNCH 11AM - 4PM**

2-COURSES £17.95 | 3-COURSES £19.95

**DINNER FROM 4PM**

2-COURSES £23.95 | 3-COURSES £27.95

AVAILABLE FROM 19TH DECEMBER

To book: T: 0191 2474044 E: [INFO@HUDSONNEWCASTLE.CO.UK](mailto:INFO@HUDSONNEWCASTLE.CO.UK)  
£10 deposit required per person to secure booking.

## FESTIVE MENU

### STARTERS

**CARROT AND CORIANDER SOUP**  
Herb oil (VE,GF)

**GOAT'S CHEESE & SUN BLUSHED TOMATO TART**  
Roast balsamic vegetable salad (V)

**LEMON & HERB INFUSED CHICKEN SKEWERS**  
Garlic aioli (GF)

**GRILLED SALMON RAREBIT**  
Walnut and boozy cranberry salad

### MAINS

**TURKEY BREAST**  
Parsnip and sage puree, sausage meat stuffing  
and winter vegetables

**APRICOT & CHESTNUT ROAST**  
Parsnip and sage puree, winter vegetables (VE,N)

**SLOW COOKED FEATHERBLADE OF BEEF**  
Parsnip and sage puree, winter vegetables,  
mushroom and peppercorn sauce

**PAN FRIED SEABASS FILLETS**  
Putenesca sauce, buttered kale,  
celeriac chips (GF)

### DESSERTS

**DARK CHOCOLATE BROWNIE**  
Salted caramel ice cream (GF,V)

**STICKY TOFFEE PUDDING**  
Caramel sauce, vanilla ice cream (V)

**HONEY & PISTACHIO CRÈME BRULÉE**  
Spiced ginger shortbread (V)

**SELECTION OF ICE CREAMS & SORBETS**  
Fresh fruit compote (V)

FULL A LA CARTE MENU ALSO AVAILABLE





# CHRISTMAS DAY LUNCH

Join us this Christmas in The Hudson for our festive feast of 3 courses with a glass of Champagne to start. Sit back, relax, and let us do all the hard work for you.

**£80.00 PER ADULT**  
**£40.00 PER CHILD UNDER 12**  
**£10.00 2 AND UNDER**

FIRST SITTING 12PM – 2PM  
SECOND SITTING 3PM – 5PM  
PLEASE ARRIVE 30 MINUTES PRIOR TO SITTING

To book: T: 0191 2474044 E: [INFO@HUDSONNEWCASTLE.CO.UK](mailto:info@HUDSONNEWCASTLE.CO.UK)  
£10 Deposit Required Per Person to Secure Booking. Full Prepayment and Pre-Order for Food Will Be Required 6 Weeks Prior.

# CHRISTMAS DAY MENU

## STARTERS

- ROAST PARSNIP SOUP**  
Truffle oil (VE,GF)
- SEARED RUMP OF BEEF**  
Chimichurri sauce, crispy potatoes (GF)
- GOATS CHEESE AND ROAST BEETROOT SALAD**  
Walnut pesto (V,GF,N)
- PRESSED HAM HOCK TERRINE**  
Black pudding scotch egg, shallot puree, pickled vegetables
- TEMPURA KING PRAWNS**  
Szechuan pickled cucumbers, chilli jam

## MAINS

- ROAST TURKEY BREAST**  
Sage and parsnip puree, sausage meat stuffing, Yorkshire pudding, and winter vegetables
- APRICOT AND CHESTNUT ROAST**  
Sage and parsnip puree Yorkshire pudding and winter vegetables (VE, N)
- FILLET OF BEEF WELLINGTON**  
Roast root vegetables, creamed mash, mushroom and peppercorn sauce
- ROAST MONKFISH AND GARLIC KING PRAWNS**  
Saffron risotto, roast baby tomatoes (GF)

## DESSERTS

- TRIO OF MINI BROWNIES**  
Salted Caramel, Chocolate Orange, White Chocolate, Cranberry Blondie (V, GF)
- EUROPEAN CHEESE BOARD SELECTION**  
Crackers, Grapes, Chutney (V)
- TRADITIONAL CHRISTMAS PUDDING**  
Brandy Sauce (V)
- STICKY TOFFEE PUDDING**  
Butterscotch Sauce, Vanilla Ice Cream (V)



## NEW YEAR'S EVE DINNER

Join us for an arrival drink followed by an indulgent three-course meal. Sit back, relax, and see out the year in ultimate style with a live Singer.

**1ST SITTING 5PM £29.95**

**2ND SITTING 7PM £34.95**

**3RD SITTING 9PM £39.95**

To book: T: 0191 2474044 E: [INFO@HUDSONNEWCASTLE.CO.UK](mailto:info@HUDSONNEWCASTLE.CO.UK)  
£10 Deposit Required Per Person to Secure Booking. Full Prepayment and Pre-Order for Food Will Be Required 6 Weeks Prior.

## NEW YEAR'S EVE MENU

### STARTERS

**PULLED BEEF TACOS**  
Crips onions, mustard sauce

**DYNAMITE SHRIMP**  
Crisp tempura shrimp with Hudson hot and spicy dip

**TORN MOZZARELLA AND ROAST TOMATO FLATBREAD**  
Garlic and basil oil (V)

**MINI HUDSON FISHCAKES**  
Herb butter sauce (GF)

**CHICKEN SPRING ROLLS**  
Sweet chilli dipping sauce

### MAINS

**ROAST CHICKEN BREAST**  
Tuscan bean stew (GF)

**KING PRAWN AND WILD SALMON BURGER**  
Spiced mayo, rustic fries, Hudson pickles

**BUTTERNUT SQUASH TORTELLINI**  
Sage cream, fresh parmesan, toasted pine nuts (V,N)

**CONFIT SHOULDER OF LAMB**  
Creamed mash, rosemary roasted root vegetables (GF)

**SEAFOOD SPAGHETTI**  
King Prawns, mussels, squid, chilli and garlic oil

**GOATS CHEESE AND ROAST VEGETABLE LASAGNE**  
Rocket and parmesan salad

### DESSERTS

**COOKIES AND CREAM CHEESECAKE**  
Winter berry compote (V)

**MINT AERO CHOCOLATE BROWNIE**  
Chocolate chip ice cream (V,GF)

**WARM CHOCOLATE FONDANT**  
Peanut ice cream (N,V,GF)

**BAKED LEMON TART**  
Italian meringue, fruit coulis

**HUDSON CHEESE SELECTION**  
Crackers, grapes, chutney