



FESTIVE DINING

CHRISTMAS 2020

THE
HUDSON

ALL DAY EATERY & LATE BAR



CHRISTMAS DAY LUNCH

Join us for arrival drink reception followed by an indulgent mouth-watering four-course festive feast to tantalise your taste buds. Sit back, relax, and let us do all the hard work for you.

FROM £85.00 PER ADULT
£42.50 PER CHILD UNDER 12, £10.00 2 AND UNDER

DRESS CODE: SMART

BOOKINGS TAKEN FOR 12PM, 2PM & 4PM

FOOD PRE-ORDER IS REQUIRED

INFO@HUDSONNEWCASTLE.CO.UK



BOOK NOW 0191 247 4044

HUDSONNEWCASTLE.CO.UK

CHRISTMAS DAY MENU

STARTERS

ROAST PARSNIP SOUP

Truffle oil (VE,GF)

SEARED RUMP OF BEEF

Chimichurri sauce, crispy potatoes (GF)

TEMPURA KING PRAWNS

Szechuan pickled cucumbers, chilli jam

GOATS CHEESE AND ROAST BEETROOT SALAD

Walnut pesto (V,GF,N)

PRESSED HAM HOCK TERRINE

Black pudding scotch egg, shallot puree, pickled vegetables

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

SALTED CARAMEL CHOCOLATE TART

Chocolate crumb, caramel ice cream (V)

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce (V)

EUROPEAN CHEESE BOARD SELECTION

Crackers, grapes, chutney (V)

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream (V)





FESTIVE LUNCH & DINNER

LUNCH

2-COURSES £17.95 | 3-COURSES £19.95

DINNER

2-COURSES £23.95 | 3-COURSES £27.95

AVAILABLE FROM 27TH NOVEMBER AND THROUGHOUT DECEMBER

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FESTIVE LUNCH MENU

STARTERS

CARROT AND CORIANDER SOUP

Herb oil (VE,GF)

HAM HOCK TERRINE

Crisp black pudding, shallot chutney (GF)

GOAT'S CHEESE AND SUN BLUSHED TOMATO TART

Dressed leaves (V)

SMOKED MACKREL PATE

Spiced butter, crusty bread

THAI LEMONGRASS TURKEY

Lettuce cups, toasted peanuts, chilli jam

HONEY AND CHILLI GLAZED TIGER PRAWNS

Asian salad

MAINS

ROAST TURKEY BREAST

Parsnip and sage puree, sausage meat stuffing and winter vegetables

PAN FRIED SEABASS FILLETS

Putenesca sauce, buttered kale, celeriac chips (GF)

ROAST SIRLION OF BEEF

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

ROAST SALMON FILLET

Tender stem broccoli, lemon and herb butter (GF)

APRICOT AND CHESTNUT ROAST

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

HUDSON BEEF BURGER

Confit onions, melted cheddar, pickles, French fries

HUDSON VEGAN BURGER

Vegan cheddar, pickles, sweet potato fries (VE)

BUBBLE ANS SQUEAK RISOTTO

Crisp hen's egg (V,GF)

HADDOCK AND CHIPS

Minted peas, chunky chips, tartare sauce, dill pickles

DESSERTS

SALTED CARAMEL CHOCOLATE TART

Chocolate crumb, caramel ice cream (V)

PISTACHIO CRÈME BRULEE

Spiced shortbread (N,V)

ICED CRANBERRY PARFAIT

Kumquat compote, meringue, orange gel (V,GF)

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream (V) (GF and VE version available)

SELECTION OF ICE CREAM AND SORBETS

Fresh fruit (GF,V)





NEW YEAR'S EVE WITH MICHAEL BUBLÉ TRIBUTE

New year's Eve featuring all of the greatest hits from
Michael Buble from none other than Jamie Flannigan

TICKETS INCLUDE:

A sumptuous 5 course meal and live show

£80.00 PER PERSON

ARRIVAL FROM 7PM, MEAL TO BE SERVED AT 8PM
FOLLOWED BY LIVE PERFORMER, CARRIAGES AT 1AM

MENU

STARTERS

WOOD PIGEON SALAD

Raspberry, pine nuts, balsamic reduction (N,GF)

GIN CURED SALMON

Cucumber and wasabi emulsion (GF)

SORBET COURSE

Lemon sorbet (V, GF)

MAIN COURSE

FILLET OF BEEF WELLINGTON

Creamed mash, roast root vegetables, red wine jus

DESSERT

ASSIETTE OF DESSERTS

VEGETARIAN OPTIONS AVAILABLE ON REQUEST
FOOD PRE-ORDER IS REQUIRED





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