

FESTIVE DINING

CHRISTMAS 2017

THE





HUDSON Festive dining

Located in the historic County Hotel, the Hudson takes its name from the 'Railway King', George Hudson, a pioneering figure of the 19th century Northern Railway scene.

This Christmas at The Hudson we're offering expertly crafted festive cocktails and simple, fresh and traditional Christmas menus, which cater for all. Indulge yourself in lavish desserts then party into the night with DJ's in the lively Hudson bar.

Speak to one of our team to plan your Christmas Party or Festive Lunch email info@hudsonnewcastle.co.uk

LET THE FESTIVE FEAST BEGIN

8:

FESTIVE MENU

Serving festive lunch and dinner throughout December. Now taking bookings.

FROM £14.95

STARTERS

PARSNIP SOUP V

with parsnip crisp & honey crème fraiche

GIANT KING PRAWN GF

with bloody Mary cured cucumber, smoked paprika & tomato Sambuca sauce

CRISPY CHICKEN WING GF

with risotto, pan-fried scallop and chicken jus

GAME TERRINE

with quince jelly and toasted sour dough

BURRATA CHEESE GF

with heirloom tomatoes, rocket & tarragon salad, balsamic glaze

MAINS

PORK TENDERLOIN

wrapped in Parma ham, barley stew with crispy kale & braised sour cherry shallots

LAMB SHANK GF

with roasted root vegetables & red currant jelly

PAN FRIED SEA BASS

on roasted plum tomato tartlet with tapenade, dressed rocket & chunky pesto

TRADITIONAL TURKEY DINNER

with roast carrots, parsnips and kale, apricot stuffing, pig in blanket, roast potato & Yorkshire pudding with lashings of gravy

POACHED DUCK EGG V, GF

on roasted plum tomato & red pepper tartlet with dressed mixed herb salad

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with flaming brandy sauce

POMEGRANATE CHEESECAKE GF

with candied thyme orange segments & black berry coulis

STICKY TOFFEE PUDDING V

with butterscotch & brandy snap tuile

CROQUEMBOUCHE V

with limoncello cream and minted chocolate sauce



BOOK NOW 0191 247 4044

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CHRISTMAS DAY LUNCH

Join us for the main event, indulge in a mouth-watering four-course festive feast to tantalise your taste buds. Whether there is yourself, or the whole family, sit back, relax, and let us do all the hard work for you!

FROM £65.00 PER ADULT £25.00 PER CHILD UNDER 12, UNDER-3'S EAT FREE

Dress code: Smart



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CHRISTMAS DAY MENU

STARTERS

BROCCOLI & GOATS CHEESE VELOUTE

with toasted almonds

ROLLED CHICKEN TERRINE

duxelles & tarragon, onion chutney, parmesan crisp

SEAFOOD MONEY BAG

prawn, salmon & haddock filled filo pastry, lobster bisque

MAINS

TRADITIONAL TURKEY BREAST

pigs in blankets, stuffing, roast potatoes, parsnips, carrots and sprouts, gravy

SALMON AND PESTO FILO PARCEL

lobster and chive cream sauce, poached leeks, tender-stem broccoli, potato gratin

ROAST SIRLOIN OF BEEF

Yorkshire pudding, rosti potato, parsnips, carrots, sprouts, shallot, and red wine sauce

WILD MUSHROOM & TRUFFLE RISOTTO FRITTER V

honey roast parsnips and roasted cherry tomato salsa

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

CHOCOLATE TORTE

with salted caramel vanilla sauce and chocolate curls

TRIO OF CHEESECAKES

mini lemon, chocolate, and berry cheesecakes with mango coulis

CHEESE COURSE

sharing platter of traditional cheese & biscuits

KIDS MENU

STARTERS

SOUP V

crusty bread

SEASONAL MELON SLICES V fresh fruit

MINI COD GOUJONS

MAINS

TRADITIONAL TURKEY with all the trimmings

ROAST BEEF Yorkshire pudding and all the trimmings

VEGETARIAN SAUSAGES

V mashed potato & peas



DESSERTS

SELECTION OF ICE-CREAM

STICKY TOFFEE PUDDING

WARM CHOCOLATE BROWNIE

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FESTIVE AFTERNOON TEA

Afternoon Tea is a great English Tradition, Join us at The Hudson to experience our exquisite take on the classic.

SERVED DAILY 12-5PM, PRE-BOOKING IS REQUIRED £19.95 PER PERSON

SANDWICHES

Smoked salmon & cream cheese open sandwich on rye bread

Turkey & cranberry finger sandwich on white bread

Roasted tomato & pesto open sandwich on tomato focaccia bread

Cheese savoury & cress finger sandwich on brown bread

CAKES & DESSERTS

Paris brest – choux pastry filled with praline cream topped with a coffee tuile

Homemade Macaroon filled with clotted cream and strawberry jam

Lemon tart & homemade Italian meringue

> Blood Orange cheesecake cone

> Double chocolate brownie

Festive mince pies

SCONES

(served with clotted cream & strawberry jam)

Classic fruit scone

Double cheese scone

DRINKS

Miniature strawberry milkshake

Selection of Rington's tea or coffee

Hudson mulled cider

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NEW YEAR'S ↓ EVE •

AS DAY TURNS TO NIGHT THE HUDSON COMES TO LIFE... AND ON NEW YEAR'S EVE WE ARE GOING BIG!

Join us for expertly crafted cocktails, fabulous entertainment and sensationally good food.

Feast on our indulgent 7 course meal and let our live band put you in the partying mood to dance your way in to 2018.

Get amongst the action and speak to our team about reserving a VIP drinks table – limited availability!

> DRESS CODE: DRESS TO IMPRESS * BAR ONLY TICKETS: £15 VIP DINNING PACKAGE: £70

TASTING MENU

VENISON TARTARE GF shallot ring, baby fennel, mustard cream

CRISPY CHICKEN WING GF

CRISPY PORK BELLY GF pulled pork cheek bonbon, celeriac texture, crispy kale, demi glaze

> HALIBUT GF spring onion and sultana Verdi, parsnip puree

FILLET OF BEEF GF beef rosti, concasse & wild mushroom, thyme jus

PARIS BREST

SELECTION OF NORTHUMBRIAN CHEESE AND BISCUITS

caramelised onion chutney, truffle syrup

(Dietary requirements will be catered for upon request)



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HOW TO BOOK

Book in advance to avoid any disappointment, we're filling up fast!

Our team are on hand to help you create the perfect festive lunch or dinner. Give us a call to discuss all of our offers this Christmas. The Hudson festive menu will be available throughout December, advanced booking essential.

CONTACT

0191 247 4044 info@hudsonnewcastle.co.uk hudsonnewcastle.co.uk

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