

## 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

### 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

## ROAST DINNERS

All served with Yorkshire pudding, creamed mashed potato, duck fat roasties & seasonal vegetables

### SLOW COOKED FEATHER BLADE OF BEEF

### SLOW COOKED SHOULDER OF LAMB

### ROAST TURKEY BREAST

### APRICOT & CHESTNUT ROAST (N, V)

THE

# HUDSON

RESTAURANT & LATE BAR

## SUNDAY ROAST

1 COURSE £13.50 | 2 COURSE £17.95

3 COURSE £21.95

£10 deposit required per person to secure booking.

## MAIN COURSES

### THE STUFFED CHEDDAR BURGER

Melted cheddar, lettuce, tomato, onion, rustic fries and slaw

### THE FESTIVE BURGER

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

### VEGGIE BURGER

Chargrilled veggie burger, melted cheddar, avocado, rustic fries, tomato and garlic aioli (V)

### 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

### BEER BATTERED HADDOCK GOUJONS

Rustic fries, minted peas, dill pickles and tartare sauce

## EXTRA SIDES

CAULIFLOWER CHEESE (V) ... £3.00

PIGS IN BLANKETS ..... £3.00

SAGE & ONION STUFFING (V) ..£3.00

BRAISED RED CABBAGE (V, GF)£3.00

DUCK FAT ROASTIES (GF) .... £3.00

CREAMED MASH (V,GF) ..... £3.00

## DESSERTS

All served with a choice of ice cream or pouring cream and fresh fruit

### BAKED COOKIE DOUGH (V, N)

Vanilla ice cream, candied nuts, toffee sauce,

### HUDSON ICE CREAM SUNDAE (V, GF)

Chocolate, vanilla and strawberry ice cream, brownie chunks, toffee sauce, sprinkles

### ETON MESS (V, GF, N)

Smashed meringue, mixed berry compote, toasted hazelnuts

### STICKY TOFFEE PUDDING (V)

Caramel sauce and vanilla ice cream

### DARK CHOCOLATE AND SALTED FUDGE BROWNIE (V, GF)

Caramel ice cream

### CHEDDAR AND BRIE WEDGE (V)

Crackers, grapes and chutney

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

**FOOD ALLERGIES, INTOLERANCES AND 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 ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.

**V - VEGETARIAN, VE - VEGAN, N- NUTS, GF - PLEASE ASK FOR OUR GLUTEN FREE MENU**