

FESTIVE

CHRISTMAS 2024

THE

HUDSON

RESTAURANT & LATE BAR





FESTIVE DINING

This Christmas, we are offering expertly crafted festive cocktails and simple, fresh and traditional Christmas menus, which cater for all. Indulge yourself in lavish dishes then continue your evening with DJs in the lively Hudson bar.

Feel the festive spirit in our restaurant with our special Christmas set menu.

2-COURSES £24.95 3-COURSES £28.95

Available 29th November - 31st December 2024

Speak to one of our team to plan your Christmas Party or Festive Lunch.

O191 247 4044
info@hudsonnewcastle.co.uk
hudsonnewcastle.co.uk

FESTIVE MENU

2-COURSES £24.95 3-COURSES £28.95

AVAILABLE 29TH NOVEMBER - 31ST DECEMBER 2024

STARTERS

TOMATO & ROASTED RED PEPPER SOUP (VE, GF)

Served with warm crusty bread & butter

KOREAN FRIED

CAULIFLOWER (VE, GF) With a Gochujang and soy glaze

CHICKEN LIVER PARFAIT

Plum Chutney, Toasted Sourdough

HUDSON NACHOS (V)

Crisp tortillas with salsa, jalapenos, sour cream, guacamole and melted mozzarella (V)

TRADITIONAL PRAWN

COCKTAIL (GF)

Iceberg, Marie Rose Sauce, Brown Bread, Butter

MAINS

ROAST TURKEY CROWN

Apricot & chestnut stuffing, creamed mash, roast potatoes, pigs In blankets, yorkshire pudding, roasted winter root vegetables

FEATHERBLADE OF BEEF

Bourguignon sauce, creamed mash, roast potatoes, yorkshire pudding, roasted winter root vegetables

NUT ROAST

Apricot Stuffing, Mash, Roast Potatoes, Roasted Winter Root Vegetables (VE)

FILLET OF SALMON

Crushed new potatoes, lemon caper sauce & samphire

BEER BATTERED COD

Chips, mushy peas and tartare sauce

CLASSIC CHEESEBURGER

6oz patty with American cheese, ketchup, yellow mustard and dill pickle

THE VEGAN BURGER

Chargrilled veggie burger, vegan melted cheddar, avocado, tomato and garlic aioli (VE)

THE FESTIVE BURGER

Breaded chicken breast, brie, cranberry sauce, pig in blanket, rustic fries, jug of gravy

CAESER SALAD

Baby gem, croutons, bacon, anchovies, fresh parmesan

TORN MOZZARELLA & VINE TOMATO SALAD

Fresh basil pesto dressing

DESSERTS

MIXED BERRY ETON MESS

Smashed meringue, vanilla cream (V, GF)

BAKED LEMON TART

Crushed meringue

RASPBERRY AND AMAERTTO BRULEE (V, GF)

CARAMEL & CHOCOLATE TART

vanilla mascarpone, blueberries (VE, GF)

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce (V)



INFO@HUDSONNEWCASTLE.CO.UK

FESTIVE PACKAGES

PRE-ORDER DRINKS FOR YOUR CHRISTMAS CELEBRATION

The prices below are a discounted rate for drinks ordered in advance of your event & must be ordered a minimum of one week prior to the date. Please note discounted drinks prices will not be available on the day of the event.

All of our packages are designed as a start to the night with a party of 10 people in mind, but feel free to order as many packages as you wish!

BRONZE £130

- · 2 House White Wine
- · 2 House Red Wine
- · 1 House Rosé Wine

SILVER		£170
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- · 10 Bottles Corona
- · 10 Bottles Peroni
- · 1 House White Wine
- · 1 House Red Wine

GOLD £225

- · 2 House White Wine
- · 2 House Red Wine
- · 1 House Rosé Wine
- · 2 Prosecco

DIAMOND £450

- · 2 Veuve Clicquot Champagne
- · 2 House Red Wine
- · 2 House White Wine
- · 2 House Rosé Wine
- · 20 Bottles of Peroni

SPECIAL OFFER

For £6 per guest pre-order a Glass of Prosecco for everyone before your meal



CHRISTMAS DAY

AT THE HUDSON



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.

PRICE:

£95.00 PER ADULT

£50.00 PER CHILD UNDER 10

£15.00 PER CHILD UNDER 2

£20 deposit required per person to secure bookings. Full pre-payment and pre-order for food will be required 6 weeks prior.

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CHRISTMAS DAY

MENU

FIRST SITTING 12.00PM - 2.00PM | SECOND SITTING 3.30PM - 5.30PM PLEASE ARRIVE 15 MINUTES PRIOR TO SITTING TIME.

STARTERS

CURRIED CAULIFLOWER SOUP

Toasted Almonds, Curry Oil (N, V)

KING PRAWN & CRAB COCKTAIL

Bitter Leaf, Tomato, Cucumber, Brown Crab Marie Rose Sauce, Wholemeal Sourdough

HAM HOCK TERRINE

Piclliacli, Toasted Brioche

WILD MUSHROOM & SMOKED LEEK ARANCINI

Truffle Mayo, Herb Salad (VE)

PAN FRIED **CHICKEN LIVERS**

Maslala Cream, Grapes, Pinenuts, Toasted Sourdough

OAK SMOKED SALMON

Pickled Cucumber, Preserved Lemon, Horseradish Cream, Brown Bread

MAINS

ROAST TURKEY CROWN

Apricot & Chestnut Stuffing,Creamed Mash, Roast Potatoes,Pigs In Blankets, Yorkshire Pudding &Roasted Winter Root Vegetables

ROAST SIRLOIN OF BEEF

Creamed Mash, Roast Potatoes, Yorkshire Pudding, Roasted Winter Root Vegetables

ROASTED LAMB SHANK Creamed Mash, Roast Potatoes,

Roasted Winter Root Vegetables, Salsa Verdi (GF)

ROASTED COD LOIN

Asparagus ,Baby Spinach, Dauphinoise Potato, Prosecco Seafood Sauce

PARSNIP & PORCINI WELLINGTON

Cavolo Nero, Roast Potatoes, Roasted Winter Root Vegetables (VE)

DESSERTS

STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream (V)

TRADITIONAL CHRISTMAS

PUDDING Brandy Sauce (V)

ARTISAN CHEESE BOARD SELECTION

Crackers, Grapes, Chutney (V)

DOUBLE CHOCOLATE MOUSSE Griottine Cherries (GF)

CARAMEL & CHOCOLATE TART Vanilla Mascarpone, Blueberries (VE. GF)

RASPBERRY & AMARETTO BRULÉE (V. GF)

INFO@HUDSONNEWCASTLE.CO.UK



NEW YEARS EVE

AT THE HUDSON



Enjoy a delicious three course meal at the Hudson restaurant

THREE COURSES £34.95

Followed by midnight celebrations, live DJ & dancing in our bar till 1am

£10.00 deposit required per person to secure all bookings

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West of the



NEW YEARS EVE

MENU

STARTERS

TOMATO & ROASTED RED PEPPER SOUP (VE, GF)

Served with warm crusty bread & butter

KOREAN FRIED CAULIFLOWER (VE, GF)

With a Gochujang and soy glaze

CHICKEN LIVER PARFAIT

Plum Chutney, Toasted Sourdough

HUDSON NACHOS (V)

Crisp tortillas with salsa, jalapenos, sour cream, guacamole and melted mozzarella (V)

TRADITIONAL PRAWN COCKTAIL (GF)

Iceberg, Marie Rose Sauce, Brown Bread, Butter

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TRADITIONAL CHRISTMAS PUDDING

Brandy sauce (V)

ARTISAN CHEESE BOARD SELECTION (V)

Crackers, grapes, chutney

BOOK NOW 0191 247 4044

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FESTIVE SLEEPOVER

WHY NOT MAKE A NIGHT OF IT?

Receive a 20% discount on bedrooms and Apartments at the **County Hotel** when booking direct this Christmas.

Speak to our team about upgrading to our wonderful new superior West Wing bedrooms equipped with Penthouse, Presidential Suite,
Junior Suites and Deluxe Doubles.

T&Cs apply



THE HUDSON VOUCHERS

THE PERFECT STOCKING FILLER!

Struggling to find that perfect gift this Christmas? Choose a bespoke Hudson Gift Voucher and let them decide!

T&Cs apply, Available to buy online at hudsonnewcastle.co.uk



PRIVATE HIRE

Make your occasion extra special with an exclusive hire of The Hudson Restaurant and Bar.

The perfect destination for a special occasion, The Hudson caters to all types of events.

TO DISCUSS YOUR PLANS THIS CHRISTMAS, CALL OUR DEDICATED CHRISTMAS TEAM:

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

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