



Set menu available between  
5pm and 7.30pm Monday to Friday

Hudson's House caters for small and large  
functions with a variety of packages to choose  
from. Ask one of our staff for more details or  
email [hello@hudsons-house.co.uk](mailto:hello@hudsons-house.co.uk) for further info

## CHRISTMAS MENU

### SNACKS

<b>TAPENADE &amp; CROSTINI (V)</b>	£3.00
Great appetizer made with olives and capers.	
<b>HOME ROASTED NUTS (V)</b>	£3.00
<b>SELECTION OF MARINATED OLIVES (V)</b>	£3.50
<b>BREADED CALAMARI</b>	£5.00
with tartar sauce.	
<b>GARLIC BREAD &amp; CHEESE (V)</b>	£4.50
<b>CHARCUTERIE BOARD</b>	£12.00
A selection of cured meats served with pickles and warm toasted bread.	
<b>A SELECTION OF SEASONAL CHEESES (V)</b>	£8.00
Three varieties of cheese selected daily by our chefs served with festive pickle, crackers and juicy grapes.	
<b>SAFFRON CRAB &amp; CROSTINI</b>	£6.00
English salt water crab mixed with saffron.	

### STARTERS

<b>HUDSON'S TERRINE</b>	£6.90
Pork and goose meat marinated in Pinot Noir and stuffed with festive surprises. Served with crostini and cornichons.	
<b>SALMON MOUSSE</b>	£5.50
served with crostini, cucumber and quail eggs.	
<b>WILD MUSHROOMS &amp; POTATO BLINI (V)</b>	£5.50
in sour cream sauce.	
<b>SEASONAL WINTER SOUP (V)</b>	£5.00
served with garlic toasts.	
<b>STUFFED BRUSSELS TOPS (V)</b>	£6.00
filled with wild rice and blue cheese, lying on cumin flavoured pumpkin puree.	
<b>GRILLED ASPARAGUS &amp; DUCK EGG</b>	£6.20
with roasted almond flakes.	

### MAINS

<b>FESTIVE TURKEY PIE</b>	£13.50
with chestnuts, mushrooms and cranberry, in a creamy sauce.	
<b>BAKED SEA BASS FILLET</b>	£14.50
served with grilled purple cauliflower and caper sauce.	
<b>RIB EYE STEAK</b>	£17.90
served with sun dried tomatoes, demi glace and home cut fries.	
<b>SIRLOIN STEAK</b>	£16.50
served with sun dried tomatoes, demi glace and home cut fries.	
<b>HUDSON'S BURGER</b>	£12.90
Full of garnish with duck pate, homemade tomato & onion relish and home cut fries.	
<b>SMOKED CHICKEN BURGER</b>	£13.50
in house smoked chicken breast served on a brioche bun with home cut fries.	
<b>SPINACH &amp; RICOTTA RAVIOLI (V)</b>	£11.80
served with taleggio sauce.	
<b>PORK BELLY</b>	£13.50
with braised red cabbage and homemade gravy.	
<b>TRADITIONAL BEER BATTERED FISH &amp; CHIPS</b>	£13.50
Served with pea puree and tartar sauce.	
<b>PASTA OF THE DAY (V)</b>	£12.00
ask your server for today's selection.	

### SIDES

<b>Home cut fries (V)</b>	£3.50
<b>Brussels sprouts (V)</b>	£4.50
<b>Rosemary baked potato</b>	£4.00
<b>Spinach in soya sauce &amp; garlic (V)</b>	£4.50
<b>Baby turnips &amp; carrots (V)</b>	£4.50
<b>Mixed leaf salad (V)</b>	£4.00

### DESSERTS

<b>Christmas pudding (V)</b>	£5.00
with brandy sauce.	
<b>Chocolate brownies (V)</b>	£5.50
with vanilla ice cream.	
<b>Apple &amp; plum crumble (V)</b>	£5.50
with "Birds milk" custard.	
<b>Cheesecake (V)</b>	£5.90
with raspberry coulis and fruits.	
<b>Ice cream selection (V)</b>	£5.50

### SALADS/SANDWICHES

<b>HUDSON'S VEGETARIAN SALAD (V)</b>	£6.50	<b>HUDSON'S HOUSE CLUB SANDWICH WITH FRIES</b>	£9.50
Mixed leaves, tomatoes, cucumbers, red onion, beetroot, radishes, almond flakes and palm hearts.		Chicken, bacon, lettuce and tomato on layers of toasted bloomer served with hand cut fries.	
<b>TUNA NICOISE SALAD</b>	£8.50	<b>STEAK CIABATTA</b>	£11.90
with hard boiled eggs and atlantic tuna.		packed with rocket, red onions, tomatoes, juicy beef and horseradish sauce with fries.	
<b>FARM SMOKED CHICKEN SALAD</b>	£9.50	<b>VEGETARIAN BAGUETTE (V)</b>	£9.00
with home smoked chicken breast.		crunchy baguette with salad, tomatoes, red onion, pesto sauce and melted mozzarella with fries.	
PLEASE CHOOSE ONE OF OUR HOMEMADE DRESSINGS TO ACCOMPANY YOUR SALAD: balsamic, crème fresh or house dressing.			

V: Suitable for vegetarians

At Hudson's House we're dedicated to using locally and ethically sourced products in our kitchen where possible. Some of our products will contain traces of nuts. If you have a food allergy please speak to your server or a member of our management team.

A discretionary 12.5% service charge will be added to your bill.

[www.hudsons-house.co.uk](http://www.hudsons-house.co.uk)

## WHITE WINE

### MACABEO 2012 CO VIÑAS, UTIEL-REQUEÑA, VALENCIA, SPAIN ABV. 11.5%

Bottle £18.50 / 175ml £5.00 / 250ml £6.40  
This crisp and zesty wine has a touch of tropical fruit aromas with a satisfying length of ripe delicate floral flavours combined with citrus hints.

### CHENIN BLANC 2011 MAMRE VALE, DARLING, SOUTH AFRICA ABV. 13%

Bottle £18.50 / 175ml £5.00 / 250ml £6.40  
A fruity, crisp white with pungent guava on the nose as well as passion fruit and lemon zest flavours.

### SAUVIGNON BLANC 2012 EL OTRO, CENTRAL VALLEY, CHILE ABV. 12%

Bottle £19.00 / 175ml £5.50 / 250ml £6.80  
A well balanced typical New World interpretation of Sauvignon Blanc bursting with crisp herbal flavours and zingy apple and citrus fruit.

### PINOT GRIGIO 2011 FABIANO, VENETO, ITALY ABV. 12%

Bottle £20.50 / 175ml £5.90 / 250ml £7.50  
This lively, refreshing wine has a wonderful apple aroma and a typically smooth palate brimming with ripe peach character.

### PICPOUL DE PINET 2010/11 GUILLAUME AURELE, VIN DE PAYS D'OC, FRANCE ABV. 12%

Bottle £20.00  
This very distinctive under rated grape makes for perfect easy drinking & proves to be the perfect accompaniment to seafood. This wine is clean and refreshing with crisp, zesty notes and a delicate minerality.

### RESERVE CHARDONNAY, PARKVILLE, NUGAN, (NSW, AUSTRALIA

Bottle £28.00  
Ripe full flavoured style of cantaloupe, peach and tropical fruit complimented by a refreshing acidity.

### SAUVIGNON BLANC, HAPUKU MARLBOROUGH, NEW ZEALAND

Bottle £29.00  
This wine has notes of passionfruit, pineapple and lychee. On the palate, minerality is followed by a lingering, lemon and lime finish.

### CHABLIS, LA PIERRELLE BURGUNDY, FRANCE

Bottle £35.00  
It is harmonious in the mouth with nice fleshiness and flavors of fresh orchard fruits. Overall it is elegant and focused. Lingering aromatic medley in the finish.

## RED WINE

### TEMPRANILLO 2012 CO VIÑAS, UTIEL-REQUEÑA, VALENCIA, SPAIN

Bottle £19.00 / 175ml £5.00 / 250ml £6.40  
Heaps of ripe juicy freshness with deceptively smooth flavours of bright cherry and blackcurrant fruit.

### MERLOT 2011 YECO, CENTRAL VALLEY, CHILE

Bottle £18.50 / 175ml £5.30 / 250ml £6.60  
Mouth-filling and smooth, with ripe sweet fruit flavours of plums and currants. The structure is generous, smooth and long.

### CANERNET SAUVIGNON MAMRE VALE, DARLING, SOUTH AFRICA

Bottle £24.00 / 175ml £6.50 / 250ml £8.00  
This wine has an extreme bouquet of red berries and black currant flavours. Dry land farming leads to very small berries and the intense deep colour of the wine.

### VALPOLICELLA CLASSICO SUPERIORE 'RIPASSO' 2006/08 FRATELLI FARINA, VENTO, ITALY

Bottle £19.50 / 175ml £5.60 / 250ml £7.20  
A striking wine with hints of dried morello cherries, herby fruit and coffee integrated with a distinct hit of spice. Incredibly smooth and complex with soft tannins, this wine has benefited from 18 months of cherry-oak ageing. This further enhances the already richly textured wine with a distinctive bitter black fruit character.

### OAK AGED MALBEC, FINCA BELTRAN MENDOZA, ARGENTINA

Bottle £23.00  
Deliciously deep, dark and voluptuous medium-bodied wine, filled with intense raspberry and blackberry fruits, a rich spicy oakiness and silky finish.

### RIOJA RESERVA 2007 VIÑA ALCORTA, SPAIN

Bottle £26.00  
A complex nose with ripe red berry aromas and hints of toasted wood and spices coming through. In the mouth it is smooth and meaty, with good backbone and a long, aromatic finish.

### ZINFANDEL 2009 HIDDEN JEWEL, LODI, CALIFORNIA

Bottle £30.00  
This outstanding Zinfandel is deep in colour with enticing, fruit filled aromas and generous flavours of dark berry fruits, blackcurrent and vanilla.

### OLD VINE CARIGNAN, LA PUJADE, DOMAINE SPENCER, CORBIERE, FRANCE

Bottle £29.00  
Deep and darkly coloured, with old vine concentration. Sweet ripe black cherry fruit interplay with spice on the nose and palate.

### CHATEAU RICAUD, GRAND VIN DE BORDEAUX, COTE DE BLAYE, BORDEAUX)

Bottle £32.00  
Mouth-watering aromas of red fruits complimented by notes of spice and coffee. Good structure on the palate, and persistent fruit.

### PINOT NOIR, COOPER'S BAREL, MARLBOROUGH, NEW ZEALAND

Bottle £40.00  
This wine is a pure expression of Marlborough Pinot Noir with ripe berry fruit flavours, a hint of spice and a soft silky finish.

## ROSE

### CABERNET SAUVIGNON ROSÉ 2012 SURAZO, RAPEL VALLEY, CHILE

Bottle £19.00 / 175ml £5.40 / 250ml £6.90  
Delicate and complex aroma, with cherry and violet notes. Dry, with a very good body and a persistent floral finish.

### PINOT GRIGIO BLUSH 2011 BELFIORE, VICENZA, ITALY

Bottle £22.00 / 175ml £5.90 / 250ml £7.50  
A delicate and fresh wine with subtle flavours of summer fruits and a crisp, clean finish.

## CHAMPAGNES

### MERCIER - BRUT NV

Bottle £50.00 / 175ml £8.50

### MERCIER - BRUT ROSE

Bottle £50.00 / 175ml £9.50

### PROSECCO SPUMANTE

Bottle £27.50 // 125ml £5.95

### MOET & CHANDON - BRUT

Bottle £65.00

### MOET & CHANDON - ROSE

Bottle £80.00

## Cocktails

### FRENCH 75 £9.50

Beefeater Gin, Champagne and Fresh Lemon Juice.

### GIN COLLINS £8.50

Beefeater Gin, Fresh Lemon Juice topped with Soda.

### STRAWBERRY DAIQUIRI £8.50

Muddled Fresh Strawberries, Havana 3 year and Fresh Lime Juice.

### KAROL'S BRAMBLE £8.50

Beefeater Gin, Crème de Mure, Fresh Lemon and Blackberries.

### COSMOPOLITAN £8.50

Stolichnaya Citros, Cointreau, Fresh Lime and Cranberry Juice.

### MOJITO / RASPBERRY MOJITO £8.50

Brugal Anejo Rum, Fresh Mint and Lime.

### BREAKFAST MARTINI £8.00

(Managers Favourite) Beefeater Gin, Cointreau, Fresh Lemon Juice and Orange Marmalade.

### LONG ISLAND ICED TEA £8.50

Brugal Rum, Stolichnaya Vodka, Beefeater Gin, Cointreau, Sauza Tequila, Fresh Lemon Juice topped with Coca Cola.

### MARGARITA £8.50

Sauza Tequila, Cointreau and Fresh Lime Juice.

### NO 3 GIN MARTINI £8.50

Classic Gin Martini.

### STOLICHNAYA ELIT MARTINI £8.50

Classic Vodka Martini.

### CLASSIC CHAMPAGNE £9.50

### COCKTAIL

Courvoisier Exclusive, Champagne.

### CAIPIRINHA £8.50

Cachaça, Fresh Limes and Brown Sugar.

### CAIPIROSKA £8.50

Stolichnaya Vodka, Fresh Lime and Brown Sugar.

### STOLICHNAYA JALAPENO £8.00

BLOODY MARY  
Stolichnaya Jalapeno, Tomato Juice, Cherry Tomato, Fresh Lemon, Tabasco and Worcester Sauce.

### ESPRESSO MARTINI £8.50

Stolichnaya Vanilla, kahula, and Crème de Caco.

### OLD FASHIONED £8.00

Maker's Mark Whiskey, Angostura Bitters and Brown Sugar.

### KIR ROYAL £9.50

Cassis topped with our house Champagne.

### ABIGAIL'S MARGARITA £8.00

Sauza Tequila, Agave Syrup and Fresh Lime.

### MANHATTAN £8.00

Makers Mark Whiskey, Vermouth and Angostura Bitters.

### SINGAPORE SLING £8.50

Beefeater Gin, Cherry Brandy, Benedictine, Cointreau, Fresh Lime & Pineapple Juice.

### SOURS £8.00

Maker's mark - Amaretto - Frangelico. A choice of either with fresh lemon, egg white & bitters.

### MAI TAI £8.00

Brugal, Havana 7, Cointreau, Orgeat topped with Pineapple Juice.

### NEGRONI £8.50

NO 3 Gin, Campari, Martini Rosso.