



**HOGARTH'S**  
HOTELS & RESTAURANTS

## FESTIVE MENU

### 3 Courses - £40.00

Championing sustainable practices, local produce, and a sense of adventure, it is our belief that British produce is some of the best. Our Chefs are using foraged ingredients to add exciting, fresh, and eco-friendly flavours to our menus. Utilising herbs, fruits, and roots from our own garden. We have created fresh, flavourful dishes enhanced by locally sourced sustainable British produce, mostly from the three counties of Hereford, Worcestershire and Warwickshire.

#### STARTERS

##### Chicken Liver Parfait

Burnt Orange, White Chocolate, Sourdough

##### Soup Of The Day

##### Salt & Pepper Squid

Squid Ink Mayonnaise, Coriander

#### MAIN COURSE

##### Roast Turkey

Apricot & Cranberry Stuffing, Pigs In blankets

##### Cumberland Sausage & Mash

Roasted Onion Gravy

##### Market Fish

Braised Fennel, Fennel Jam & Lobster Bisque

##### Wild Mushroom Risotto

BBQ King Oyster Mushroom, Tarragon & Spenwood Cheese

#### DESSERTS

Hogarth's Christmas pudding, Brandy sauce

Chocolate Guinness cake, Malt Fudge Sauce, Vanilla Ice Cream

Caramel Apple, Cinnamon Custard, Creme Fraiche, Hazelnut Crumble

*A discretionary service charge of 10% will be added to your bill of which 100% is distributed amongst all staff members. Hogarth's Hotels pays all its staff above the National Minimum Wage and the majority above National Living Wage.*

For allergies and dietary requirements please speak to our restaurant team who will be delighted to assist.

We run an open kitchen and cannot guarantee that products will be free from allergens.



## Three Counties Menu

### TO START

**Chicken Liver Parfait £11.00**  
Burnt Orange, White Chocolate, Sourdough

**Smoked Burrata £12.00**  
Chilli & Tomato Ponzu, Spring Onion, Sesame

**Spicy Crab Cake £14.00**  
Cucumber Salsa, Rocket Pesto

**Sourdough £5.00**  
Roasted Yeast Butter

**Soup Of The Day £8.00**

**Salt & Pepper Squid £11.00**  
Squid Ink Mayonnaise, Coriander

**Mushroom Crumpet £11.00**  
Egg Yolk, Black Garlic & Mushroom Sauce

**Beetroot Cured Salmon £12.00**  
Pickled Cucumber, Yoghurt & Dill

**Waldorf Salad £9.00**  
Stilton Colston Basset, Rehydrated Raisins, Walnuts

### SIDES

**Triple Cooked Chips £5.00**  
\*Add Truffle & Parmesan £2.00

**Skin On Fries £5.00**  
\*Add Truffle & Parmesan £2.00

**Maple Glazed Pumpkin £5.00**  
Feta, Seeds

**Green Beans £6.00**  
Pickled Shallots

**Charred Hispi Cabbage £5.00**  
Blue Cheese, Sorrel, Almond

**Loaded Hashbrown £5.50**  
Bacon, Spring Onion, Miso

**Classic Caesar Wedge £5.00**  
Anchovies, Crotons, Parmesan

### TO FOLLOW

**Herb Fed Lamb £30.00**  
Rump, Belly, Shepherd's pie, Broccoli,  
Madeira Sauce

**Confit Gressingham Duck Leg £22.00**  
English Chorizo & White Bean Cassoulet

**Whole Plaice £27.00**  
Brown Shrimp & Lemon Butter Sauce

**Haddock & Chips £20.00**  
Beer Batter, Triple Cooked Chips,  
Tartare Sauce

**Pan Fried Fillet of Cod £24.00**  
New Potato, Celeriac, Bourguignon Sauce

**Market Fish £22.00**  
Braised Fennel, Fennel Jam & Lobster  
Bisque

**Roasted Venison Loin £30.00**  
Beetroot, Elderberry, Savoy Cabbage,  
Crispy Potato Terrine, Red Wine Sauce

**Hogarth's Burger £21.00**  
English Wagyu & Brisket Patty, Cheese, Onion,  
Bacon, Pickle & Spicy Mayo, Fries

**280g Hereford Beef Rump Steak £34.00**  
Watercress Salad, Beef Fat Onion,  
Triple Cooked Chips & Peppercorn Sauce

**250g Hereford Beef Sirloin Steak £35.00**  
Watercress Salad, Beef Fat Onion,  
Triple Cooked Chips & Peppercorn Sauce

**Vegan Burger £18.00 VE**  
Chilli Mayo, Fried Onions, Tomato,  
Pickle, Gherkin, Skin on Fries

**Butternut Squash & Ricotta Agnolotti V £11/22**  
Sage, Truffle, Hazelnut

**Allotment Vegetable Salad £16.00 V**  
Mixed Leaf, Beetroot, Crispy Chickpeas, Pickled  
Fennel & Lemon Dressing  
*Add Halloumi £6.00*

**Wild Mushroom Risotto £22.00 V**  
BBQ King Oyster Mushroom, Tarragon &  
Spenwood Cheese

### Sunday Roast

Sunday 12:00-15:30

**Roast Sirloin of Beef £26.00**  
Roast Potatoes, Seasonal Vegetables,  
Yorkshire Pudding

**Roast Turkey £25.00**  
Apricot & Cranberry Stuffing, Pigs In blankets,  
Roast Potatoes

**Roast Pork Loin £25.00**  
Crackling, Roast Potatoes, Seasonal Vegetables

**Sides - Cauliflower cheese £4.50**

### SOMETHING SWEET

**Chocolate Guinness Cake £12.00**  
Hot Fudge Sauce, Vanilla Ice Cream

**Chocolate Cremeux £12.00 VE**  
Mixed berries, Blackcurrant sorbet

**Caramel Apple £11.00**  
Hazelnut Crumble, Set Cinnamon Custard,  
Crème Fraiche

**Selection Of English Cheeses £13.00**  
Crackers. Hogarth's Apple Chutnev

**Madagascan Vanilla Crème Brulee £12.00**  
Poached pear, Lemon Sorrel, Olive oil, Bergamot

**Hogarth's Christmas pudding £10.00**  
Brandy Sauce

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