



ALLERGY
MENU



WHILE YOU WAIT ...

Selection of Artisan breads - £4.50 v

Marinated Olives- £5.00 vE

Two Courses - £30 Three Courses -£38
Dishes that are labelled with a Christmas tree are included in the Festive Dining Menu 

STARTERS



Soup Of The Day £7.50 v/VE
Artisan bread

Adlington Chicken Liver Parfait £9.50
Roasted allotment beetroot, pickled beetroot, beetroot marmalade

Crispy Squid and Prawn £12.00
Samphire and ponzu gel



Severn and Wye Salmon £11.00
Pickled shallots, cranberries, cucumber gel, cured egg yolk

Four Acres Tomato Salad £9.50 v
Homemade cheese and tomato reduction



Confit Game Terrine £11.00
Cranberry gel, celeriac remoulade, sourdough croutes

Plant Based

STARTERS

Hogarth's Allotment Broccoli £7.50 VE
Crispy Buffalo Broccoli 'Wings', nacho cheese sauce

Wild Mushroom and Cashew Pate £7.50 VE
Beetroot marmalade, country toast



Caramelized Leek and Shallot Tart VE £9.00
Chicory salad, agave dressing

MAINS

Miso Aubergine £17.50 VE
Furikake noodle broth

King Oyster Mushroom £18.00 VE
Spinach and black Périgord truffle en croute, roasted golden beetroot, shallot confit

Vegan Burger £19.95 VE
Vegan brioche bun, gherkin, tomato, baby gem, dill sauce, fries

Desserts

Selection of Sorbets and ice creams £7.50 VE
Blood Orange, Raspberry, lime, Vanilla

Sticky Toffee Pudding £8.50 VE
Vanilla Ice cream

Fresh berries and vanilla ice cream £7.50 VE

MAINS

 **Roasted Adlington Turkey £20.00**
Sage and onion stuffing, roast potatoes, lashford's pigs in blankets, roasted roots, Brussel sprouts



Cornish Cod Loin £23.00?
Gnocchi, white wine cream, wilted Spinach

Spiced Chicken Flatbread £19.95
Pickled Cabbage, chili Sauce, Mint Yoghurt, fries

Severn Wye Salmon £26.00
Bouillabaisse sauce, mussels, saffron potatoes, fennel, rouille



Braised Packington Pork Belly £21.00?
Fondant potato, buttered savoy cabbage, rosemary and dark side cider sauce

Homemade Beer Battered Fish & Chips £19.95
Tartare sauce, triple cooked chips, mushy peas

The Dirty Burger £ 19.95
Homemade patty with Fowlers Warwickshire Truckle, smoked bacon jam, gherkin, skinny fries

28-Day Aged Sirloin £32.00
Pink pepper sauce, portobello mushroom, slow roasted tomato, triple cooked chips

Roast Venison £26.00
Red cabbage, potato terrine, spiced butternut puree, red wine jus

Classic Caesar Salad £12.00
Parmesan, Pancetta, marinated anchovies, Chadwick End soft boiled egg, croutons
Add Organic Adlington Chicken Breast £7, Grilled Halloumi £6

Hogarths Organic Salad £10.00 v/ve
Beetroot, mixed leaves, vine tomatoes, pickled cucumber, House dressing
Add Organic Adlington Chicken Breast £7, Grilled Halloumi £6

SIDES - £5.00 each

Skin on Fries v

Sweet potato fries v

Triple Cooked Chips v

Seasonal Hogarths Allotment Vegetables v

Hogarths Allotment Side Salad v

DESSERTS

Clementine Mousse £9.00
Charred Pineapple, Lime & Vanilla Syrup

Baked cheesecake £10.50 v
Cherry compote, cherry gel

Three County Cheeses £14.50
Hereford Hop, Worcester blue, Delilah, Ashlynn served with Cranberry crackers, celery, quince paste

Hogarth's Traditional Christmas pudding £9.50 V
Brandy sauce

White Chocolate Cremeux £9.50
Mulled plums, dark chocolate brittle

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



HOGARTH'S
SOLIHULL

Santas Little Helper

Three Courses £25

Two Courses £20

Cream of tomato soup

Sundried Tomato Hummus

Crudites

Popcorn chicken

Bbq dip

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Traditional Roast Turkey

Stuffing, pigs in blankets

Pasta In Tomato Sauce

Garlic bread

Fish Cake

Peas, chips

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Chocolate Brownie

Dulce de leche ice cream

Hogarth's Christmas Pudding

Homemade custard

Vanilla Ice Cream

Milk chocolate sauce, sprinkles

Sunday Lunch with Santa

THREE COURSES FOR £45.00

Our Sunday Lunch is a culinary showcase crafted by our team of talented chefs. From the 3 counties of Worcestershire, Warwickshire and Herefordshire we use the finest fresh ingredients combined with home grown and locally sourced produce to create our signature Hogarths Sunday Roasts

STARTERS

Roasted Cauliflower Soup

Potato Gnocchi, truffle oil

Pressed Duck Terrine

Plum ketchup, celeriac remoulade, sourdough Croutes

Cured Severn And Wye Salmon

Roasted Beets, horseradish, artichoke

Creamed Brie

Pickled walnuts, grapes, baby watercress

Wild Mushroom And Truffle Tart

Red endive, aged balsamic

MAIN COURSE

Roasted Sirloin Of Hereford Beef

Yorkshire pudding, roast Potatoes, pan Gravy

Roasted Adlington Turkey

Sage and onion stuffing, roast potatoes, lashford's pigs in blankets, roasted roots, brussel sprouts

Cornish Cod Loin

Pommes ecrase, parsley butter sauce

Romanesco Cauliflower with Coriander and Cumin

Katsu curry sauce, tahini and lime yoghurt

Sweet Potato And Spinach Wellington

Confit shallots, roasted pepper sauce

All main courses served with family service vegetables and roast potatoes

Sunday Sides

Braised Red Cabbage - £4.50

Pigs in Blankets (6) - £4.50

Sage and Onion Stuffing- £2.50

Truffle Cauliflower Cheese- £4.50

Extra Yorkshire Pudding - £1.50

DESSERTS

Hogarths Traditional Christmas Pudding, Brandy sauce

Serville Orange Tart, Clementine gel and white chocolate Cremeux

Steamed Treacle Sponge, Citrus crème anglaise

Coconut Sponge, coconut mousse, charred pineapple

Selection Of the Three Counties Cheeses, Red onion chutney, Miller's toast

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