



HOGARTHS
SOLIHULL

CHRISTMAS 2022

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A WARM AND JOYFUL WELCOME TO YOU

Dear Guests,

It is always our great pleasure to give you the warmest of welcomes as we celebrate Christmas and reflect on the year that's been. Expect roaring fires, no washing up and a team who are as attentive as they are friendly.

Inspired by the wonderful countryside and abundant produce that we are fortunate enough to have growing around us, we are incredibly proud of our new festive menus and can't wait to share them with you.

We look forward to welcoming you for a relaxed Christmas with your friends and family.

HELENA HOGARTH

DID YOU KNOW?

Only 35 minutes away by car, our sister hotel, Hogarths Stone Manor, is nestled in the rolling Worcestershire countryside and also has many exciting offerings for the 2022 festive season.

PLEASE ASK OUR TEAM FOR MORE DETAILS OR CALL HOGARTHS STONE MANOR ON **01562 777555**

Exclusively for you PRIVATE DINING

We think you will love our luxurious private dining rooms, gather your nearest and dearest and enjoy the warmth of our hospitality.

BELLS AND WHISTLES

- ◇ Arrival drink
- ◇ Three course menu, tea and coffee
- ◇ Private room hire

£49 PER PERSON

AVAILABLE
TO BOOK
THROUGHOUT
THE FESTIVE
SEASON



MENU

ROASTED BUTTERNUT SQUASH & SWEET
POTATO SOUP
Steamed Herb Dumplings, Sundried Tomato
Pesto (v)

CONFIT DUCK TERRINE
Mulled Wine Fig, Sourdough Toast

SMOKED HADDOCK CAKE
Kohlrabi, Lovage Mayonnaise, Spring Onion



FREE RANGE TRADITIONAL ROAST
ALDINGTON TURKEY & CHESTNUT STUFFING
Roast Chateau Potatoes,
Chipolata & Bacon Scrolls, Cranberry Sauce

CORNISH COD LOIN
Smoked Fish Cake, Buttered Greens,
Spiced Shrimp Butter, Lobster Bisque

LEEK, RED ONION & CAULIFLOWER CHEESE
PITHIVIER
Roasted Shallot Purée, Grilled Vine
Tomatoes (v)

*All served with a selection of seasonal
vegetables*



HOGARTHS CHRISTMAS PUDDING WITH
NUTS & BRANDY SOAKED FRUITS
Brandy Sauce

CHOCOLATE & ORANGE TART
Crystallised Zest, Chocolate Textures,
Raspberry Gel, Blood Orange Sorbet

THREE COUNTIES CHEESE, BISCUITS &
CRACKERS
Fruit Chutney, Celery & Grape

IT'S THE MOST
WONDERFUL TIME OF
THE YEAR!

In our new brasserie FESTIVE DINING

Indulge in festive feasting with friends, family and colleagues. Our extensive seasonal dining menu will undoubtedly leave you as pleased as Christmas punch!

ALL WRAPPED UP

- ◇ Option of a two or three course menu
- ◇ Lunch or dinner in our brasserie

£25 PER PERSON (TWO COURSE)
£30 PER PERSON (THREE COURSE)

**Excluding Sundays, Christmas Eve, Christmas Day, Boxing Day or December 31st (eve)*

NOVEMBER

22

TO
DECEMBER*

31

HOW TO BOOK

CALL OUR TEAM AT
SOLIHULL ON
01564 779988
OR VISIT
www.hogarth.co.uk

MENU

ROASTED BUTTERNUT SQUASH
& SWEET POTATO SOUP
Steamed Herb Dumplings,
Sundried Tomato Pesto (v)

o

SERRANO CURED HAM,
CORN-FED CHICKEN & TARRAGON TERRINE
Turmeric Cauliflower, Pickled Red Cabbage,
Charred Spring Onions & Soda bread Toast

o

POTTED SMOKED MACKEREL
Lemon Crème Fraîche, Shallot Rings,
Salsa Verde, Focaccia Crisps

o

LEEK & COLSTON BASSETT TART
Quince Jelly, Celeriac Remoulade,
Frisse & Herb Oil Dressing (v)



BAKED COD FILLET
Mixed Bean & Smoked Paprika Cassoulet,
Poached Leeks

o

FREE RANGE TRADITIONAL ROAST ALDINGTON
TURKEY & CHESTNUT STUFFING
Roast chateau potatoes, Chipolata & Bacon Scrolls
Cranberry Sauce

o

SLOW BRAISED PORK BELLY
Château Potatoes, Cider Braised Cabbage,
Grain Mustard Sauce

o

LEEK, RED ONION & CAULIFLOWER
CHEESE PITHIVIER
Roasted Shallot Purée, Grilled Vine Tomatoes (v)
All served with a selection of seasonal vegetables



HOGARTH'S CHRISTMAS PUDDING WITH
NUTS & BRANDY SOAKED FRUITS
Brandy Sauce

o

CHOCOLATE & ORANGE TART
Crystallised Zest, Chocolate Textures,
Raspberry Gel, Blood Orange Sorbet

o

MARBLED WHITE CHOCOLATE & RASPBERRY
DELICE SHORTBREAD FINGER,
Raspberry & Mint Salsa, Raspberry Coulis, White
Chocolate Sauce

o

THREE COUNTIES CHEESE, BISCUITS & CRACKERS
Fruit Chutney, Celery & Grapes

Relax, loaf and brew ... FESTIVE AFTERNOON TEA

It's beginning to feel a lot like Christmas at Hogarths Solihull. Luxuriate in our festive afternoon tea menu with friends and family. We'll sprinkle the sparkle on your Christmas bakes, bites and bubbles!

BELLS AND WHISTLES

- ◇ Option of a Traditional or Champagne Afternoon Tea
- ◇ Children's menu available
- ◇ Between 12pm-5pm

£32 PER PERSON - TRADITIONAL
£39 PER PERSON - LAURENT-PERRIER ROSÉ
£20 CHILDREN UNDER 12

** Excluding 23rd-26th December*

NOVEMBER

22

TO

DECEMBER*

31

MENU

A selection of traditional sandwiches

CHADWICK BROWN EGG, TRUFFLE

CORONATION ADLINGTON FARM BRONZE
TURKEY, CRANBERRY BREAD

MOSCATEL PICKLED CUCUMBER
DILL & RICOTTA

SEVERN & WYE SMOKERY SALMON, FENNEL
POLLEN, MINI BAGEL

WILLIAM PEAR COMPOTE, MONTGOMERY
CHEDDAR CHEESE, SAVORY TART



*A selection of seasonal handmade afternoon
tea pastries and cakes*

WHITE CHOCOLATE GANACHE
Spiced Cherry Compote

ROASTED PEAR JELLY
Pecan, Dacquoise, Caramel Cremeux,

TAHITIAN VANILLA
Chestnut Sponge,
Redcurrant Jelly, Whisky

FRESHLY BAKED RAISIN AND PLAIN SCONES
Clotted Cream, Strawberry Jam,
Winter Marmalade



VEGETARIAN OR VEGAN?

WE HAVE PLENTY OF DELICIOUS
AFTERNOON TEA OPTIONS FOR
YOU - PLEASE JUST ASK OUR TEAM



Fill your festive boots SUNDAY LUNCH WITH SANTA

Listen out for Santa Claus as he joins us for Sunday lunches for hours of festive family fun ... only if you've been good children though!

ALL WRAPPED UP

- ♦ Available each Sunday
- ♦ Three course menu
- ♦ Meet and greet with Santa
- ♦ 12-4pm
- ♦ Children will eat smaller portions of the main menu or an alternative menu is available on request

£42 ADULTS / £25 CHILDREN UNDER 12

** £10 deposit per person.*

Final payment and pre-order by Nov 1st

NOVEMBER
27
-
DECEMBER
4, 11, 18



MENU

ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP
Steamed Herb Dumplings, Sundried Tomato Pesto (v)

POTTED SMOKED MACKEREL
Lemon Crème Fraîche, Shallot Rings, Salsa Verde,
Focaccia Crisps

CONFIT DUCK TERRINE
Mulled Wine Fig, Sourdough Toast

QUICKES CHEDDAR BRULLE
Cauliflower Cheese Beignet (V)

SMOKED HADDOCK CAKE
Kohlrabi, Lovage Mayonnaise, Spring Onion



FREE RANGE TRADITIONAL ROAST ALDINGTON TURKEY
& CHESTNUT STUFFING
Roast chateau potatoes, Chipolata & Bacon Scrolls,
Cranberry Sauce

CORNISH COD LOIN
Smoked Fish Cake, Buttered Greens,
Spiced Shrimp Butter, Lobster Bisque

SLOW BRAISED PORK BELLY
Château Potatoes, Cider Braised Cabbage,
Grain Mustard Sauce

SLOW COOKED HEREFORDSHIRE BEEF TOPSIDE
Dripping Potatoes, Yorkshire Pudding,
Red Wine Jus, Anise-Braised Carrots

LEEK, RED ONION & CAULIFLOWER CHEESE PITHIVIER
Roasted Shallot Purée, Grilled Vine Tomatoes (v)
All served with a selection of seasonal vegetables



HOT STICKY TOFFEE PUDDING
Salted Caramel Ice-Cream

CHRISTMAS PUDDING WITH
NUTS & BRANDY SOAKED FRUITS,
Brandy Sauce

CHOCOLATE & ORANGE TART
Crystallised Zest, Chocolate Textures, Raspberry Gel,
Blood Orange Sorbet

THREE COUNTIES CHEESE,
Biscuits & Crackers, Fruit Chutney, Celery & Grapes

SELECTION OF HOMEMADE ICE CREAMS & SORBETS

You've got that festive feeling

PARTY NIGHTS

Let's hope we can eat, drink and be very merry
We'll put the crown on your festive dinner and then
... whether you're Dasher, Dancer, Prancer or Cupid,
get rockin' around that Christmas tree!

ALL WRAPPED UP

- ◇ Festive bellini on arrival
- ◇ Three course meal
- ◇ Festive decor, santa hats and a DJ
- ◇ Arrival 7pm, sit-down at 8pm
- ◇ Carriages at 1am

FROM £52 PER GUEST

** £10 deposit per person. Final payment and pre-order by Nov 1st*

DECEMBER

2, 3, 9,
10, 16,
17

STAY WITH US

From £140 single /
£150 double

Upgrades available

MENU

ROASTED BUTTERNUT SQUASH
& SWEET POTATO SOUP
Steamed Herb Dumplings,
Sundried Tomato Pesto (v)

o

POTTED SMOKED MACKEREL
Lemon Crème Fraîche, Shallot Rings,
Salsa Verde, Focaccia Crisps

o

SERRANO CURED HAM, CORN-FED
CHICKEN & TARRAGON TERRINE
Turmeric Cauliflower, Pickled Red Cabbage,
Charred Spring Onions & Soda Bread Toast



BAKED COD FILLET
Mixed Bean & Smoked Paprika Cassoulet,
Poached Leeks

o

FREE RANGE TRADITIONAL ROAST
ALDINGTON TURKEY & CHESTNUT STUFFING
Roast Chateau Potatoes,
Chipolata & Bacon Scrolls, Cranberry Sauce

o

LEEK, RED ONION &
CAULIFLOWER CHEESE PITHIVIER
Roasted Shallot Purée,
Grilled Vine Tomatoes (v)

*All served with a selection of
seasonal vegetables*



HOGARTHS CHRISTMAS PUDDING WITH
NUTS & BRANDY SOAKED FRUITS
Brandy Sauce

o

CHOCOLATE & ORANGE TART
Crystallised Zest, Chocolate Textures,
Raspberry Gel, Blood Orange Sorbet

o

WARM CHOCOLATE BLONDIE
Earl Grey Soaked Golden Raisins,
Chocolate Sauce,
White Chocolate Ice Cream



Stay with us this Christmas HOUSE PARTY

Wake up and smell the coffee, the bacon and the Christmas roses!

We'd love you to stay with us and soak up the wonderful Hogarths' festive atmosphere. Relax in our beautiful, cosy and stylish rooms, savour our delicious food and enjoy as much festive fun as you can handle with your friends and family.

2

NIGHTS

24-26
DECEMBER

Hogarths superior double or twin room
Includes; Bed and Breakfast, Christmas Day
lunch and either Christmas Eve dinner or
Boxing Day lunch.

£610 - BASED ON 2 PEOPLE SHARING
£446 - SINGLE OCCUPANCY

3

NIGHTS

24-27
DECEMBER

A Hogarths superior double or twin room
Includes; Bed and Breakfast, Christmas
Eve dinner, Christmas Day lunch and
Boxing Day lunch.

£832 - BASED ON 2 PEOPLE SHARING
£626 - SINGLE OCCUPANCY

SILENT NIGHT, HOLY NIGHT
ALL IS CALM, ALL IS BRIGHT



Pull on your festive jumper!

CHRISTMAS EVE

'Twas the day before Christmas, and all through Hogarths' house, everyone was stirring ... even the mouse!

BELLS AND WHISTLES

- ◇ Three course lunch with Santa, 12-3pm*
- ◇ Evening dinner, 6pm - 9:30pm
- ◇ Alternative children's Little Helper menu available - see page 16
- ◇ Private dining options available
- ◇ Live music in the evening

£42 ADULTS / £27 CHILDREN UNDER 12

** Please note Santa is otherwise engaged in the evening and will only be available for the lunch sittings*

*50% deposit per person.
Final payment and pre-order by Nov 1st*

DECEMBER

24



MENU

SEARED FILLET OF SEA TROUT
Potato Galette, Spring Onions,
Capers & Charred Sicilian Lemon

o

BARBEQUED QUAIL
Trevise & Fennel Remoulade, Quail Egg Tart

o

LIME MARINATED SCALLOP CEVICHE
Poached Prawn, Avocado,
Heritage Tomato & Coriander Salsa

o

SALT BAKED BEETS, GRILLED GOATS CHEESE
Jerusalem Artichoke Purée, Lambs Leaf,
Focaccia Crostini & Truffle Oil (v)



SADDLE OF SUFFOLK LAMB
Apricot & Almond Stuffing, Dauphinoise Potato,
Leek Wrapped Fine Beans, Redcurrant Jus

o

SUET CRUST GAME PIE
Port Wine Sauce, Roasted Shallots,
Creamed Cheese Mashed Potato

o

LATTICE OF SALMON & SOLE
Sea Vegetables, Mashed Potato Pearls,
Mussels & Mussel Cream

o

CARROT & POTATO ROSTI
Carrot & Orange Purée, Roasted Baby Carrots,
Sautéed Kale, Onion Crisps (v)

All served with a selection of seasonal vegetables



COCONUT MOUSSE
Pineapple Caviar, Lime Gel,
Toasted Desiccated Coconut & Lime Sorbet

o

WARM BANANA STICKY TOFFEE PUDDING
Caramelised Banana, Dulce de Leche,
Tonka Bean Ice Cream

o

DOUBLE CHOCOLATE DELICE
Chocolate Cookie Base, Raspberries, Crushed Meringue,
Raspberry Sorbet

o

THREE COUNTIES CHEESES
Savoury Biscuits,
Celery Shavings, Red Onion Chutney

o

COFFEE & PETIT FOURS





We wish you a merry ... CHRISTMAS DAY

Good tidings we'll bring to you and your kin. We'll serve up the perfect Christmas feast at Hogarths Solihull.

ALL WRAPPED UP

- ♦ Sitting: 12pm, 1pm, 2pm, 3pm
- ♦ Children will eat smaller portions of the main menu or can choose from the Little Helpers menu (see page 16)
- ♦ Private dining available at 12pm or 3pm. Min 8 guests
- ♦ Christmas pantry supper for residents only, 6-8pm

DECEMBER
25

£109 ADULTS / £55 CHILDREN UNDER 12*

** £50 deposit per person.*

Final payment and pre-order by Nov 1st

WHY NOT STAY A NIGHT OR TWO?

See our House Party offers on page 8.

MENU

CANAPÉS & CHAMPAGNE

SEVERN & WYE SMOKERY OAK SMOKED SALMON
TIGER TAIL NOORI ROLL
Herb Blinis, Shallots, Pickled Ginger, Wasabi, Caper
Berry Mayonnaise, Lemon

PHEASANT & DUCK CONFIT TERRINE
Rhubarb Chutney, Celeriac Remoulade,
Red Chicory, Grilled Brioche

BAKED GOATS CHEESE
Toasted Sour Dough Croutons, Caramelised Shallots,
Salt Baked Beetroot Purée, Chimichurri (v)

SEARED PANCETTA WRAPPED SCALLOPS
Pea Purée, Seared Pancetta Wrapped Scallops

FREE RANGE TRADITIONAL ROAST ADLINGTON
BRONZE TURKEY & CHESTNUT STUFFING
Roast chateau potatoes, Newmarket Chipolata Rolled
in Smoked Bacon & Cranberry Sauce

ROAST SIRLOIN OF GRASS-FED ANGUS BEEF
& YORKSHIRE PUDDING
Roast Potatoes, Cauliflower Cheese,
Red Wine & Thyme Gravy

LOBSTER FILLED FILLET OF DOVER SOLE
Saffron Cocotte Potatoes, Baby Vegetables,
Lobster Sauce

ROASTED VEGETABLES AND FETA PATHIVIER
Jerusalem Artichoke Purée, Kale, Baby Carrots,
Tomato & Basil Coulis (v)

*All served with honey roasted parsnips & carrots,
braised cabbage & bacon, brussel sprouts & chestnuts*

SELECTION OF WEST COUNTRY CHEESES
Quince & Walnuts, Celery

HOGARTHS CHRISTMAS PUDDING WITH NUTS &
BRANDY SOAKED FRUITS
Brandy Sauce, Rum Butter

IRISH CREAM LIQUEUR MOUSSE CHOCOLATE BROWNIE
Chocolate Soil, White Chocolate Sauce &
Chocolate Ice Cream

DECONSTRUCTED MANGO CHARLOTTE
Crushed Pistachios, Mango Salsa,
Passion Fruit Gel & Passion Fruit Sorbet

VANILLA BEAN CRÈME BRÛLÉE
Lemon Shortbread with Pecan & Maple Crèmeux,
Butterfly Tea Sorbet

Not too punchy BOXING DAY

A day to rejuvenate and unwind with us – especially after all those pigs in blankets have gone to sleep for another year. Oh, and of course, you must show off your new Christmas socks and jumpers at the dining table!

BELLS AND WHISTLES

DECEMBER

26

- ♦ Three course lunch
- ♦ Sitting: 12, 1, 2 or 3pm
- ♦ Children will eat smaller portions of the main menu or can choose from the Little Helpers menu (see page 16)
- ♦ Private dining available, 12pm, 3pm, min 8 guests
- ♦ Reduced a la carte menu for residents from 6pm

£55 ADULTS / £30 CHILDREN UNDER 12*

**50% deposit per person.*

Final payment and pre-order by Nov 1st



MENU

WINTER CAULIFLOWER SOUP
Cumin Roasted Croutons,
Roasted Florets & Green Herb Oil (v)

o

SMOKED SALMON MOUSSE
Homemade Irish Soda Bread,
Lemon Horseradish Crème Fraîche, Red Chicory Leaves

o

SEARED PIGEON BREAST
Red Cabbage Samosa, Celeriac Remoulade,
Dripping Fried Herb Croutons

o

SALT BAKED BEETS & ROASTED BUTTERNUT SQUASH
Roasted Beetroot Purée, Pickled Golden Beets,
Pinenuts & Salsa Verde (v)



ROAST SIRLOIN OF HEREFORDSHIRE BEEF
YORKSHIRE PUDDING, Duck Fat Roast Potatoes,
Roast Carrots & Parsnips, Cauliflower Cheese,
Red Wine Gravy

o

FILLET OF FAR FORREST VENISON
Clotted Cream Dauphinoise Potatoes,
Jerusalem Artichoke Purée, Roast Carrots, Kale, Game Jus

o

SEARED BASS FILLET
Basil Mash, Tenderstem Broccoli with Onion Crumb,
Shellfish & Lobster Sauce

o

PANFRIED CÈPES & WILD MUSHROOM ARANCINI
Celeriac, Cauliflower Florets & Leaves,
Aged Balsamic & Chimichurri (v)

All served with buttered green vegetables



WARM CHOCOLATE BLONDIE
Earl Grey Soaked Golden Raisins,
Chocolate Sauce, White Chocolate Ice Cream

o

STEAMED JAM ROLY POLY
Homemade Little Scarlet Jam, Traditional Custard

o

APPLE & BLACKBERRY CREPES
Calvados Crème Anglaise, Apple Textures,
Cinnamon Ice Cream

o

SELECTION OF REGIONAL CHEESES
Oat Cakes & Cheese Biscuits,
Celery Shavings, Quince Jelly

For auld lang syne NEW YEAR'S EVE DINNER & DANCE

We'll take a cup o' kindness and then let's say goodbye to 2022 and celebrate the arrival of 2023 together at Hogarths. After all, those new Christmas boots were definitely made for dancing!

ALL WRAPPED UP

- ◇ Glass of sparkling wine on arrival, canapés, 4 course menu, entertainment and fireworks
- ◇ 7-8pm – Drinks reception with canapés
- ◇ 8pm sit down for dinner
- ◇ Live band after dinner
- ◇ Carriages at 1am

£109 PER PERSON *

** 50% deposit per person.
Final payment and pre-order by Nov 1st*

DECEMBER
31



MENU

PEPPERED PARMESAN BAGUETTE CRISP



SEVERN & WYE SMOKERY SALMON &
CURED SALMON FILLET
Samphire Blinis, Capers, Shallots,
Sour Cream & Caviar



SALT BAKED BEETS
CHARRED GOATS CHEESE CRUMB, Lavender Honey,
Butternut Squash Purée, Ruby Chicory (v)



"FAR FOREST" WILD BOAR TERRINE
Charred Spring Onion, Balsamic Onions,
Sweet Carrot & Celeriac Remoulade, Sour Dough Toast



CHAMPAGNE SORBET



FILLET OF BEEF & OXTAIL PARCEL
Seared Beef Fillet,
Braised Oxtail Wrapped in Cabbage Leaf,
Dauphinoise Potatoes,
Broad Beans & Smoked Pancetta, Port Wine Jus



SEARED OF SEVERN & WYE SMOKERY SALMON & SCALLOP
Lyonnaise Potatoes, Samphire & Sea Purslane,
Champagne Cream



WILD MUSHROOM & TRUFFLE MILLE FEUILLE
Jerusalem Artichoke Purée, Water Chestnuts,
Roasted Butternut Cubes, Mushroom Velouté (v)
All served with a wrap of seasonal vegetables



CHOCOLATE & SALTED CARAMEL DELICE
Chocolate Textures, Peanut Butter Curd,
Homemade Stracciatella Ice Cream



WARM FIG BAKEWELL TART
Red Wine Poached Pear, Clotted Cream Ice Cream



VANILLA PARFAIT IN DARK CHOCOLATE SHELL
Kirsch-Soaked Cherries, Amaretto Crumb,
Cherry Gel, Cherry Syrup



Spoil someone this season
GIFT VOUCHER

Buy a gift voucher for a loved one – our prices start at £25, and can include an afternoon tea, dining experience in our restaurants or a night away. We have many vouchers to choose from!

LITTLE HELPERS MENU

Two courses - £15

Three courses - £20

TOMATO & BASIL SOUP (VE)
With Warm Ciabatta Bread

o

HUMMUS & CRUDITIES

o

FRIED BUTTERMILK CHICKEN BITES
With BBQ Dip



FREE RANGE TRADITIONAL ROAST
ALDINGTON TURKEY & CHESTNUT STUFFING
Roast Chateau Potatoes, Chipolata & Bacon
Scrolls, Cranberry Sauce

o

TOMATO PASTA
With Garlic Bread



CHOCOLATE BROWNIE (V)
Served warm with a scoop of
Vanilla Ice Cream & Belgian Chocolate Sauce

o

CHRISTMAS PUDDING
Vanilla Ice Cream, Custard

o

VANILLA ICE CREAM (V)
Two scoops of Vanilla Dairy Ice Cream
& a Cadbury's Flake



Happy 2021 one and all!

NEW YEAR'S DAY LUNCH

Hare of the Hogarth's Hare anyone?

We'd be over the New Year's moon to attend to your every need. We'll soon have you back to fine celebratory form to enjoy a relaxing and soothing New Year's Day with your loved ones.

ALL WRAPPED UP

- ◇ Residents breakfast 8am-10am
- ◇ Two course brunch menu
- ◇ Service between 11am-3pm

£28 ADULTS / £22 CHILDREN UNDER 12

** Please note the brasserie is closed in the evening.*

JANUARY

01



MENU

BUTTERNUT SQUASH AND WHITE ONION VOLOUTE
Sage Foam

o

ADLINGTON SMOKED DUCK BREAST
Red Onion & Celeriac Remoulade,
Candied Walnuts, Red Wine Vinaigrette

o

PAN SEARED WESTERN ISLE SCALLOPS
Cauliflower Purée, Pancetta Crumb, Black Pudding,
Lemon & Caper Salad

o

PEA PANNA COTTA
Beetroot Mousse, Goats Cheese, Brioche Croutons,
Mustard Dressing



ROAST SIRLOIN OF HEREFORDSHIRE BEEF &
YORKSHIRE PUDDING

Duck Fat Roast Potatoes, Roast Carrots & Parsnips,
Cauliflower Cheese, Red Wine Gravy

o

PAN ROASTED FILLET OF SEVERN SMOKERY WYE SALMON
Sun Blushed Tomato infused Crushed New Potatoes,
Wilted Spinach, Almond Beurre Noisette

o

ROAST LOIN OF PORK,
Duck Fat Roast Potatoes, Roasted Root Vegetables,
Cauliflower Cheese, Cabbage & Leeks, Stilton Sauce,
Apple Purée

o

WHOLE ADLINGTON CHICKEN (For 2, to share)
Yorkshire Pudding, Duck Fat Roast Potatoes,
Roasted Root Vegetables, Cauliflower Cheese,
Cabbage & Leeks, Pigs-in-Blankets & Gravy

o

WILD MUSHROOM & TRUFFLE RISOTTO,
Rocket Leaves, Parmesan Shavings, Herb Oil



STICKY TOFFEE PUDDING
Toffee Sauce, Vanilla Ice Cream

o

LEMON POSSET
Madeleine Sponge, Raspberry Syrup

o

WARM CHOCOLATE BLONDIE
Earl Grey Soaked Golden Raisins,
Chocolate Sauce, White Chocolate Ice Cream

o

SELECTION OF REGIONAL CHEESES

o

ICE CREAMS AND SORBETS

Address to a Haggis BURNS' NIGHT

Over a wee dram and a traditional supper, celebrate the life and poetry of Robert Burns with this much-loved Scottish event. In the darkest depths of winter this is the perfect excuse to gather a fun-loving crowd and to give your poetry recitals a whirl!

BELLS AND WHISTLES

- ◇ Traditional Burns' night supper
- ◇ Candlelit supper
- ◇ Private dining available

£45 PER GUEST

JANUARY
25



MENU

CULLEN SKINK



HAGGIS

Neaps & Tatties



ROAST SIRLOIN HEREFORD BEEF
Roast Potatoes, Yorkshire Pudding,
Red Wine Sauce



VANILLA PANNACOTTA,
Raspberry Compote, Shortbread Crumb



ADDRESS TO A HAGGIS

*Fair fa' your honest, sonsie face,
Great chieftain o the
puddin'-race!
Aboon them a' ye tak your place,
Painch, tripe, or thairm:
Weel are ye wordy o' a grace
As lang's my arm.*

ROBERT BURNS, 1786

Cheers! RAISE YOUR GLASSES

BUBBLES & BEER

PROSECCO X 2 & BOTTLE BEER X 10
£110

PICK A CIDER

BOTTLE CIDER X 5 & BOTTLE BEER X 5
£50

WINE & DINE

2 of each
HOUSE WHITE
HOUSE RED
HOUSE ROSE
£140

HOW JUICY ARE YOU?

3 jugs of juice
ORANGE JUICE
CRANBERRY JUICE
FRUIT BURST
*(pineapple / cranberry / apple
lime /soda water)*
£35

SOFT DRINK BUCKET

10 bottles of 200ml
COKE
DIET COKE
LEMONADE
£25

COCKTAIL PITCHERS

MOJITO / PIMM'S / RUMBERRY SEX ON
THE BEACH / PORN STAR MARTINI
FROM £60

*Please note these drinks need to
be pre-ordered at least 7 days
before your event*

In the limelight SEASONAL COCKTAILS *From £9.90*



HAZLENUT ESPRESSO MARTINI
*Espresso,
Hazelnut Liqueur, Vanilla,
Vodka*



POMEGRANATE ORANGE
MARGARITAS
*Tequila, Orange Juice,
Cointreau, Grenadine*



CINNAMON OLD FASHIONED
*Bullet Bourbon,
Angostura Bitters, Cinnamon*



IT'S BEGINNING TO LOOK
A LOT LIKE CHRISTMAS!

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