

Christmas 2024



HOGARTHS
SOLIHULL

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The 12

(or so)

days of Christmas

- One Hogarths hare
- Two festive teas
- Three plump pillows
- Four tasty puddings
- Five gold stars
- Six chefs-a-cooking
- Seven roasted turkeys
- Eight cocktail makers
- Nine housemaids dancing
- Ten waiters leaping
- Eleven guests-a-chatting
- Twelve children laughing



Festive Events



NEW FOR 2024

NOVEMBER

16

Festive Fawltly Towers

What the Dickens?!

After telling Manuel that he has to work on Christmas Day, miserly old Basil Fawltly is visited by the ghosts of his old business partner and 3 comedy legends in this hilarious take on the Dickens Christmas Classic.

The duck is off but this show is stuffed full of rib-tickling classic comedy. Classic festive fun!

BELLS AND WHISTLES

Festive arrival drink
Three course meal
Entertainment
Arrival 7pm

FROM £49.95 PER PERSON



Menu

MELON & PARMA HAM

◦
WALDOF SALAD
CELERY, WALNUTS,
GRAPES, APPLE ✓

*

TURKEY BALLONTINE
PARMA HAM WRAPPED
TURKEY, STUFFING
PIGS IN BLANKET,
ROAST POTATOES

◦

AUBERGINE PARMIGIANA
PARMESAN ✓

*

SYBIL'S STICKY BOOZY
CHRISTMAS PUDDING
WHITE BRANDY SAUCE

◦

POLLY'S PROFITERELLES
CHOCOLATE SAUCE



NOV - DEC

29 - 1

Festive Wreath Making

Time to roll up your sleeves and get creative with expert guidance and help, you'll leave with a beautiful hand-crafted wreath that will add instant festive cheer to the front of your house.

BELLS AND WHISTLES

Includes:
All materials

Demonstration and guidance
A glass of mulled wine and mince pie

£45 PER PERSON

* Payment in full at time of booking, non-refundable and non-transferable.

Dates & Times

Friday 29th November 1.30-3.30pm
Saturday 30th November 10.30am-12.30pm
Saturday 30th November 1.30pm - 3.30pm
Sunday 1st December 10.30-12.30
Sunday 1st December 1.30-3.30pm





“Christmas! ‘Tis the season for kindling the fire of hospitality in the hall, the genial flame of charity in the heart.”

- WASHINGTON IRVING

Menu

ROASTED PARSNIP SOUP,
FOCACCIA CROUTONS & CHILLI OIL *can be VE*

o

CONFIT DUCK RILLETTE,
APPLE & CRANBERRY CHUTNEY,
CRISP FLAT BREAD

o

SMOKED FISH PATE,
PRESERVED LEMON COMPOTE, SOURDOUGH

*

PARMA HAM WRAPPED ADLINGTON TURKEY,
SAGE & ONION STUFFING,
LASHFORDS PIGS IN BLANKETS,
FONDANT POTATO, ROASTED ROOTS

o

FILLET OF SEABASS,
CHARLOTTE POTATOES,
PURPLE SPROUTING BROCCOLI,
SAUCE VIERGE

o

SPICED LENTIL & QUINOA LOAF,
HARICOT VERT, TOMATO & GARLIC FONDUE *v*

*

HOGARHTS TRADITIONAL CHRISTMAS PUDDING,
BRANDY SAUCE *can be VE*

o

GUANAJA 70% VALRHONA CHOCOLATE MOUSSE,
IRISH CREAM, HAZELNUT BRITTLE

o

MADAGASCAN VANILLA PANNA COTTA,
MULLED WINTER BERRIES



AVAILABLE TO
BOOK THROUGH
THE FESTIVE
SEASON*

Festive 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!

BELLS AND WHISTLES

Festive arrival drink
Three course meal
Festive decor, santa hats, DJ & dancing
Arrival 7pm
Carriages at 1am



FROM

£50 PER PERSON (SUN - THURS)

£55 PER PERSON (FRI & SAT)

THROUGHOUT DECEMBER

* £10 deposit per person.

Final payment and pre-order by Nov 1st

WHY NOT MAKE A NIGHT OF IT?

Stay in one of our luxury rooms.
Prices from £160 bed and full breakfast

DECEMBER

8 AND 15

Family Lunch with Santa and the Naughty Elves

Listen out for Santa Claus as he joins us for Sunday lunches for hours of festive family fun ... we hope you're on the good list!

BELLS AND WHISTLES

Sittings available 1.30pm, 2.30pm & 3.30pm

Three course menu

Meet Santa and the naughty elves*

Children's menu available

Private dining options available

Tea, coffee and mini mince pies

£45 ADULTS / £30 CHILDREN UNDER 12

* £10 deposit per person



Menu

ROASTED BUTTERNUT SQUASH SOUP, SPICED PAKORA *VE*

CONFIT ADLINGTON CHICKEN TERRINE,
CAMELISED APPLE, GRANNY SMITH, TOASTED SOURDOUGH

SMOKED HADDOCK RILLETTE,
HORSERADISH CRÈME FRAICHE, PICKLED CARROTS

OLD WINCHESTER CURD, CARAMALISED ONION CHUTNEY,
ONION SEED CRACKER, MUSTARD DRESSING *v*

SPINACH & CHESTNUT MUSHROOM FILO TART,
BABA GHANOUH DRESSING *v*

*

ROAST ADLINGTON TURKEY BREAST,
SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES, ROOTS

ROAST HEREFORDSHIRE BEEF,
YORKSHIRE PUDDING, ROASTED POTATOES

SEARED CORNISH HAKE, CURRIED CREAMED LEEKS, CHIMICHURRI

WILD MUSHROOM, CELERIAC AND SPINACH EN CROUTE,
ROAST SHALLOT PUREE, CURLY KALE *v*

COAL-ROASTED AUBERGINE, RED QUINOA, HARISSA & HERB DRESSING *VE*

*

HOGARHTS TRADITIONAL CHRISTMAS PUDDING,
BRANDY SAUCE *can be VE*

AZELIA CHOCOLATE TART,
CHOCOLATE TEXTURES, HAZEL ICE CREAM

CITRUS & POLENTA CAKE, RASPBERRY COMPOT, CANDIED PEEL *VE*

PEAR & RAISIN PAVLOVA

SELECTION OF CHEESES FROM THE THREE COUNTIES,
CHUTNEYS & CRACKERS



Christmas is doing a little something
extra for someone.

– CHARLES M. SCHULZ

Menu

LIGHTLY SPICED SWEET POTATO SOUP,
PARSLEY OIL *VE*

◦

CONFIT DUCK TERRINE,
KOHLRABI AND CELERIAC REMOULADE,
MUSTARD DRESSING

◦

BETROOT CURED SALMON,
CHIVE CRÈME FRAICHE, PICKLED CARROT

*

PARMA HAM WRAPPED ADLINGTON TURKEY,
SAGE & ONION STUFFING,
LASHFORDS PIGS IN BLANKETS,
FONDANT POTATO, ROASTED ROOTS

◦

SEARED SEABASS, BUTTERED GREENS,
CHARLOTTE POTATOES,
SHELLFISH CREAM

◦

SPINACH & MEDITERRANEAN
VEGETABLE FILO TART,
CHARRED TENDER STEM,
TOMATO AND GARLIC SAUCE *V*

*

HOGARTH'S TRADITIONAL CHRISTMAS PUDDING,
BRANDY SAUCE *can be VE*

◦

VALRHONA CHOCOLATE TART,
SALTED CARAMEL,
MADAGASCAN VANILLA ICE CREAM *V*

◦

SELECTION OF CHEESES
FROM THE THREE COUNTIES,
CHUTNEYS AND CRACKERS

AVAILABLE TO
BOOK THROUGH
THE FESTIVE
SEASON

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 festive menu

Crackers

Tea and coffee

Private room hire

Minimum numbers may apply

£58 PER PERSON



NOVEMBER DECEMBER

25 TO 31ST

Festive Dining in the Brasserie

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

BELLS AND WHISTLES

Two or three course menu
Available for lunch or dinner
Private dining options available

2 COURSES £32 PER PERSON
3 COURSES £40 PER PERSON



** Excludes Sunday Lunch, Christmas Eve Dinner, Christmas Day, Boxing Day & New Year's Eve/Day*

Menu

CREAMED CAULIFLOWER SOUP,
BLACK TRUFFLE DUMPLING *VE*

COUNTRY PATE, PICKLED VEGETABLES,
TOASTED SOURDOUGH

SEVERN & WYE SMOKED SALMON, CREME FRAICHE,
GOLDEN BEETROOT, ORANGE AND DILL EMULSION

WILD MUSHROOM TART, CRISPY LEEKS,
SHALLOT & BLACK TRUFFLE DRESSING

*

PARMA HAM WRAPPED ADLINGTON TURKEY,
SAGE & ONION STUFFING, LASHFORDS PIGS IN BLANKETS,
FONDANT POTATO, ROASTED ROOTS

ROAST CORNISH HAKE, SWEET POTATO & LENTIL DHAL,
ROASTED CAULIFLOWER, SALSA VERDE

COAL-ROASTED CELERIAC, HARICOT BEAN PUREE,
ROASTED ONION, BLACK GARLIC EMULSION *VE*

*

HOGARTH'S TRADITIONAL CHRISTMAS PUDDING,
BRANDY SAUCE *can be VE*

PISTACHIO & ALMOND BAKEWELL TART,
BUTTERMILK ICE CREAM, CARDAMON SYRUP

VALRHONA AZELIA CHOCOLATE MOUSSE,
CLEMENTINE PUREE, VANILLA ICE CREAM

SELECTION OF CHEESES FROM THE THREE COUNTIES,
CHUTNEYS AND CRACKERS





Menu

A selection of traditional sandwiches

- CHADWICK FARM FREE RANGE EGG & CHIVES ✓
- TURKEY & BLACK PEPPER MAYONNAISE ON CRANBERRY ROLLS
- CIDER PICKLED CUCUMBER & CREAM CHEESE ✓
- SEVERN & WYE SMOKED SALMON, CRÈME FRAICHE ON BAGEL
- GRANNY SMITH & WENSLEYDALE CHEESE TART ✓

*

A selection of seasonal handmade afternoon tea pastries and cakes

- WHITE CHOCOLATE & COCONUT MACARON SNOWBALLS
- MARMALADE SPONGE, CRANBERRY COMPOT
- SPICED FRUIT & GINGERBREAD FOOL
- VALRHONA DARK CHOCOLATE TART & PASSIONFRUIT

*

- PLAIN & FRUIT SCONES, CLOTTED CREAM STRAWBERRY JAM



WE HAVE PLENTY OF OPTIONS
If you or your party have any allergies or dietary requirements please let our team know.

NOVEMBER JANUARY

25 TO 1

Festive Afternoon Tea

Unwind from the Christmas rush and enjoy our festive afternoon tea menu – we'll sprinkle the sparkle on your Christmas bakes, bites and bubbles

BELLS AND WHISTLES

Children's menu available
Between 12pm-4pm

TRADITIONAL AFTERNOON TEA
£32 PER PERSON

SPARKLING AFTERNOON TEA
£39 PER PERSON

LAURENT PERRIER CHAMPAGNE AFTERNOON TEA
£45 PER PERSON

BOTTOMLESS BUBBLES AFTERNOON TEA
£50 PER PERSON **
£22 CHILDREN UNDER 12

* Excluding 25th and 26th December
** Prosecco is served for 90 minutes from time of being seated. Glass must be empty before being re-filled, all guests on the same table must order the bottomless option.

DECEMBER
1, 8, 15, 22

Festive Sunday Lunch

Hang up your apron for the day and celebrate with your family and friends over a delicious festive lunch (that you haven't had to cook!) – what could be better?

BELLS AND WHISTLES

Available each Sunday, 12–4pm

Three course menu

Children's menu available*

Private dining options available

Tea, coffee and mini mince pies



£45 ADULTS

£30 CHILDREN UNDER 12

* See page 6 for Festive Family Lunch with Santa and his elves

Menu

ROASTED BUTTERNUT SQUASH SOUP, SPICED PAKORA

◦

CONFIT ADLINGTON CHICKEN TERRINE,
CARAMALISED APPLE & GRANNY SMITH, TOASTED SOURDOUGH

◦

SMOKED HADDOCK RILLETTE,
HORSERADISH CRÈME FRAICHE, PICKLED CARROTS

◦

OLD WINCHESTER CURD, CARAMALISED ONION CHUTNEY,
ONION SEED CRACKER, MUSTARD DRESSING *v*

◦

SPINACH & CHESTNUT MUSHROOM FILO TART,
BABA GHANOUSH DRESSING *VE*

*
◦

ROAST ADLINGTON TURKEY BREAST,
SAGE & ONION STUFFING, PIGS IN BLANKETS, ROAST POTATOES, ROOTS

◦

ROAST SIRLOIN OF HEREFORDSHIRE BEEF,
YORKSHIRE PUDDING, ROASTED POTATOES

◦

SEARED CORNISH HAKE, CURRIED CREAMED LEEKS, CHIMICHURRI

◦

WILD MUSHROOM, CELERIAC & SPINACH EN CROUTE,
ROAST SHALLOT PUREE, CURLY KALE *v*

◦

COAL-ROASTED AUBERGINE, RED QUINOA, HARISSA AND HERB DRESSING *VE*

*
◦

HOGARTH'S TRADITIONAL CHRISTMAS PUDDING,
BRANDY SAUCE *can be VE*

◦

AZELIA CHOCOLATE TART,
CHOCOLATE TEXTURES, HAZELNUT ICE CREAM

◦

CITRUS & POLENTA CAKE, RASPBERRY COMPOT, CANDIED PEEL *VE*

◦

PEAR & RAISIN PAVLOVA

◦

SELECTION OF CHEESES FROM THE THREE COUNTIES,
CHUTNEYS AND CRACKERS





Santa's Little Helper's Menu

Available for children under 12
Two courses – £25 | Three courses – £30

ROASTED ITALIAN TOMATO SOUP
TOASTED FOCCACIA CROUTONS

o

RED PEPPER HUMMUS & CRUDITIES

o

FRIED POPCORN CHICKEN,
STICKY BBQ SAUCE

*

PARMA HAM WRAPPED ADLINGTON TURKEY, SAGE & ONION STUFFING,
LASHFORDS PIGS IN BLANKETS, FONDANT POTATO, ROASTED ROOTS

o

MACARONI IN A CREAMY CHEESE SAUCE v

o

FISH CAKE, GARDEN PEAS AND FRIES

*

DARK CHOCOLATE BROWNIE,
CHOCOLATE SAUCE

o

CHRISTMAS PUDDING, CUSTARD

o

VANILLA ICE CREAM, CHOCOLATE SAUCE

** Pricing excludes Christmas Day*

Christmas Sleepover

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
Bed and Breakfast
Christmas Day lunch
Plus either Christmas Eve dinner or Boxing Day lunch.

£800 – 2 SHARING

£550 – SINGLE OCCUPANCY

3

NIGHTS

24-27 DECEMBER

Hogarths superior double or twin room
Bed and Breakfast
Christmas Eve dinner
Christmas Day lunch
Boxing Day lunch

£1100 – 2 SHARING

£700 – SINGLE OCCUPANCY



* GOOD TO KNOW

Family and upgraded rooms available – supplements apply

Light Bite menu will be available to order from 7-8pm Christmas Day. Three course dining menu and light bite menu will be available on Boxing Day from 6pm-8pm. These menu options are additional to the package and must be booked directly with our team.



Menu

JERUSALEM ARTICHOKE VELOUTE, TRUFFLE BEIGNET

o

PRESSED ADLINGTON CHICKEN & SPRING ONION TERRINE,
EARL GREY APRICOTS, SOURDOUGH

o

COAL-CURED MACKEREL, WASABI CREME FRAICHE,
SOY PICKLED SHIMEJI MUSHROOMS

o

GRILLED POLENTA, MIATAKE MUSHROOMS,
ROASTED CAULIFLOWER, BLACK TRUFFLE *VE*

*

ROAST DUCK BREAST, CONFIT LEG HASH,
ROAST PARSNIPS, WILD MUSHROOMS

o

SLOW-COOKED LAMB SHOULDER, BUBBLE & SQUEAK,
GLAZED CARROTS, ROSEMARY JUS

o

GRILLED FILLET OF SALMON, SUNBLUSHED TOMATO,
CRUSHED POTATOES, SALSA VERDE

o

WILD MUSHROOM & SPINACH POTATO CAKE,
ROASTED PEPPERS, CHIMICHURRI *VE*

*

TAHITIAN VANILLA CRÈME BRULÉE, LEMON SHORTBREAD

o

BAKED WHITE CHOCOLATE CHEESECAKE, WINTER BERRY COMPOT

o

AZELIA CHOCOLATE TART, PASSIONFRUIT GEL, CHOCOLATE ELEMENTS

o

SELECTION OF CHEESES FROM THE THREE COUNTIES,
CHUTNEYS & CRACKERS



DECEMBER

24

Christmas Eve

'Twas the night before Christmas, and all through Hogarths' everyone was stirring, for there was a great feast to enjoy.

BELLS AND WHISTLES

Arrival for dinner from 6pm

Dinner served at 6:45pm

Live entertainment

£45 PER ADULT

£30 PER CHILD UNDER 12

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



"It being Christmas eve, there was, as I had forseen, a great deal of revelry and what not."

- P.G. WODEHOUSE,
JEEVES AND THE YULE-TIDE SPIRIT

DECEMBER

25

Christmas Day

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

BELLS AND WHISTLES

Glass of Champagne on arrival
Sitting: 12pm, 1pm, 2pm, 3pm
Alternative children's menu available
Tea / coffee and mince pies

£129 PER ADULT

£65 PER CHILD UNDER 12



* 50% deposit per person.

Final payment and pre-order by November 1st.

WHY NOT STAY A NIGHT OR TWO?

See our Christmas Sleepover offers on page 12

Menu

CREAM OF CELERIAC SOUP,
WILD MUSHROOM & TRUFFLE BHAJI

◦

NORI-CURED SALMON,
BUTTERMILK EMULSION, LEMON PICKLE

◦

PRESSED GUINEA FOWL TERRINE,
FIG CHUTNEY, QUINCE, CIABATTA

◦

COAL-ROASTED VEGETABLES, FRIED TOFU,
COCONUT & TAHINI DRESSING *VE*

✱

ROAST ADLINGTON BRONZE TURKEY,
ROAST POTATOES, LASHFORDS PIGS IN BLANKETS,
TRADITIONAL STUFFING BALLS

◦

ROAST SIRLOIN OF HEREFORDSHIRE BEEF,
YORKSHIRE PUDDING, ROASTED POTATOES

SEARED HALIBUT, TRUFFLE POTATO TERRINE,
CALVO NERO, CHAMPAGNE & CAVIAR SAUCE

◦

CELERIAC WELLINGTON, ROAST POTATOES,
HISPI CABBAGE, HAZELNUTS *VE*

✱

HOGARTHS TRADITIONAL CHRISTMAS PUDDING,
BRANDY SAUCE *can be VE*

◦

GUANAJA VALRHONA DARK CHOCOLATE CREMEUX,
BLACK CHERRY, CHERRY GEL, DARK CHOCOLATE SPONGE

◦

APPLE & BLACKBERRY CRUMBLE TART,
CALVADOS ICE CREAM

◦

THE THREE COUNTIES CHEESE SELECTION,
QUINCE JELLY, MILLER CRACKERS





Menu

ROASTED CAULIFLOWER SOUP,
CHEDDAR CHEESE CROUTE

o

PRESSED DUCK LEG TERRINE,
KOHLRABI REMOULADE, HOISIN & PLUM DRESSING

o

SEVERN & WYE SMOKED SALMON,
POTATO SALAD, CAPER EMULSION

o

GRILLED LUNA GOATS CHEESE,
BEETROOTS & BEETROOT KETCHUP *V*

*

ROAST HEREFORDSHIRE BEEF,
YORKSHIRE PUDDING, ROASTED POTATOES

o

SLOW-ROASTED PORK BELLY,
DAUPHINOISE POTATOES,
ROAST PARSNIPS, PUREE & APPLE JUS

o

SEARED STONEBASS, POTATO TERRINE,
BUTTERED KALE, SHELLFISH CREAM SAUCE

o

BAKED RED LENTIL "MEAT" LOAF,
GRILLED TENDER STEM, TOMATO COULIS *VE*

*

STEAMED SEVILLE ORANGE SPONGE,
VANILLA CREAM, ORANGE CURD

o

70% DARK CHOCOLATE TART,
ORANGE CREME FRAICHE & MARMALADE

o

PEAR WILLIAM & CRANBERRY CRUMBLE,
CUSTARD *can be VE*

o

SELECTION OF CHEESES FROM THE THREE COUNTIES,
CHUTNEYS & CRACKERS

DECEMBER

26

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

Three course lunch

Sitting: 12pm, 1pm, 2pm, 3pm

Alternative children's menu available

Private dining available, 12pm & 3pm

min 12 guests

Tea / coffee and mince pies

£55 PER ADULT

£30 PER CHILD UNDER 12

** Three course Dining Menu and Light Bite Menu will be available on Boxing Day from 6pm – 8pm for residents only*

– please book directly with our team.

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

Our gift to you

Banish the January blues with our 20% off dining offer

Get something fun in the diary for January 2025.
We are pleased to offer 20% off our a la carte menu*.

PLEASE BOOK WITH OUR TEAM

**Discount applied to the food bill only and is available
until the end of January.*

Gift voucher

Spoil someone this season

Buy a gift voucher for a loved one –
our voucher prices start at £25 and
can include an afternoon tea, a dining
experience in our restaurants or a
night away.

BUY ONLINE OR ASK OUR TEAM



Menu

A SELECTION OF HOGARTH'S CANAPÉS

*

CURED SALMON, PICKLED BEETROOT,
CRÈME FRAICHE & PARSLEY

o

ROASTED BEETROOT, PEAR, SORREL,
GOATS CHEESE ICE CREAM,
SOURDOUGH CRUMB

*

SHELLFISH CONSUME, PICKLED VEGETABLES

*

ROAST DUCK, POTATO TERRINE, SALSIFY,
PRESERVED CHERRY & ONION

o

KING OYSTER MUSHROOM, POTATO TERRINE, SALSIFY,
PRESERVED CHERRY AND ONION

*

CUSTARD TART,
BUTTERMILK ICE CREAM

o

CHOCOLATE CREMEUX,
VANILLA ICE CREAM, SHERRY VINEGAR



DECEMBER

31

New Year's Eve - Dinner & Dance -

We'll take a cup o' kindness and then let's say goodbye to 2024 and celebrate the arrival of 2025 together at Hogarths. After all, those new Christmas boots were definitely made for dancing!

BELLS AND WHISTLES

Arrival 7pm – glass of Champagne with canapés

4 course menu

Fireworks and DJ

Black tie

8pm sit down for dinner

Carriages at 1am

£119



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

- New Year's Eve Sleepover -

1 Night

31 DECEMBER

Bed and breakfast

£170.00

2 Night

31 DEC 2024 – 2ND JAN 2025

Bed and breakfast for two nights

Dinner & Dance tickets for two

New Year's Day Lunch for two

£580.00

17

JANUARY

1

New Year's Day

BELLS AND WHISTLES

Sitting: 12pm – 4pm
Childrens menu available
Private dining available at
12pm or 3pm
Min 12 guests

£42 ADULTS
£30 CHILDREN



New Year's Day Menu

CREAMED WHITE ONION VELOUTE,
CHIVE OIL *VE*

SEVERN & WYE SMOKED SALMON,
PICKLED SHALLOTS, GHERKINS & CAPERS,
SODA BREAD

CONFIT PORK CHEEK & HAM,
MUSTARD FRUITS, TOASTED SOURDOUGH

CONFIT CARROT, BUCKWHEAT,
PARSLEY EMULSION



ROAST HEREFORDSHIRE BEEF,
YORKSHIRE PUDDING, ROASTED POTATOES

ROAST PORK LOIN, ROAST POTATOES,
CRACKLING, ROAST GRAVY

SEARED HAKE, NEW POTATOES,
MUSSEL & TOMATO BUTTER SAUCE

OYSTER MUSHROOM & BLACK TRUFFLE
RISOTTO, FINISHED WITH OLD WINCHESTER
CHEESE



STEAMED CHOCOLATE SPONGE,
TOFFEE CUSTARD

CITRUS FOOL, CURD, MERINGUE

APPLE TART,
CLOTTED CREAM ICE CREAM

SELECTION OF CHEESES FROM THE THREE
COUNTIES, CHUTNEYS & CRACKERS

JANUARY

25

Burn's Night

BELLS AND WHISTLES

Traditional 4 course Burns Night supper
Dram of whisky
Live Ceilidh Band
7pm arrival
7:30pm sit down for dinner

£54.95 PER PERSON



Raise your glasses

What better to arrive to a party than to have all your drinks pre-ordered so you can get straight down to the celebrations.

Choose from our packages below:

BUBBLES & BEER

PROSECCO X 2 & BOTTLE BEER X 10



PICK A BOTTLE

BOTTLE CIDER X 5

BOTTLE BEER X 5



WINE & DINE

2 of each

HOUSE WHITE

HOUSE RED

HOUSE ROSE



HOW JUICY ARE YOU?

3 jugs of juice

ORANGE JUICE

CRANBERRY JUICE

FRUIT BURST

*(pineapple / cranberry / apple
lime / soda water)*



** Prices available on request please speak to a member of the team*

SOFT DRINK BUCKET

10 bottles of 200ml

COKE

DIET COKE

LEMONADE



COCKTAIL PITCHERS

MOJITO / PIMM'S / RUMBERRY SEX ON

THE BEACH / PORN STAR MARTINI

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

*"I will honour Christmas in
my heart, and try to keep it
all the year."*

- CHARLES DICKENS, A CHRISTMAS CAROL

COMING
SOON

Toffs at Hogarths



Award-winning chef Rob Palmer is set to launch an exciting and much anticipated new fine-dining experience at Hogarths in September 2024.

HOW DO I FIND OUT MORE?

Keep an eye on our website for all the latest details.

WWW.HOGARTH.CO.UK/SOLIHULL



It's beginning to look
a lot like Christmas!

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