

CHRISTMAS 2025



HOGARTH'S
SOLIHULL



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



OUR GIFT TO YOU

BANISH THE JANUARY BLUES & BOOK AN OVERNIGHT BREAK

Book overnight bed and breakfast with us in January and February for just £119 – based on two sharing a double room.

PLEASE BOOK WITH OUR TEAM

** Available until the end of February 2026.*

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BOOK IN FOR A NIGHT OR TWO AWAY

Take a look at our special Christmas and Twixmas
Sleepover offers on pages 12 & 14.

BOOKINGS 01564 779988
WWW.HOGARTHS.CO.UK



The FESTIVE RUN-UP

FESTIVE EVENTS THIS CHRISTMAS

14TH, 20TH & 22ND NOVEMBER CHRISTMAS WREATH WORKSHOP

Gather your friends, roll up your sleeves and create a statement-making wreath to adorn your front door or festive table.

WHAT IS INCLUDED

- Wreath base
- Foliage, berries & seasonal flowers
- Expert guidance
- A glass of mulled wine & festive treat

WORKSHOP DATES

- 14th November at 6:30pm,
- 20th November at 6:30pm
- 22nd November at 11am & 2pm

£60 PER PERSON

22ND NOVEMBER FAWLTY TOWERS COMEDY THEATRE

The festive season won't feel complete without some theatre thrown into the mix. And do we have a treat or two for you! Join Basil, Sybil and friends on their comedic and festive misadventures.

THREE COURSE DINNER
COMEDY ENTERTAINMENT, STARTS 7PM

£59.95 PER PERSON

4TH & 5TH DECEMBER BAUBLE DECORATING WORKSHOP

Tune into your inner-creative and join us to marble or paint your bauble

WHAT IS INCLUDED

- Three ceramic baubles per guest
- Paints and velvet hanging ribbon
- Expert guidance
- A glass of prosecco and festive treats

WORKSHOP DATES

- 4th December, 6:30pm
- 5th December, 6:30pm

£60 PER PERSON



14TH & 21ST DECEMBER SUNDAY LUNCH WITH SANTA & HIS NAUGHTY ELVES

The great man himself has taken time out of his extraordinarily busy schedule to spend an afternoon or two at Hogarths. Tap into the magic of Christmas at this very special event.



THREE COURSE LUNCH
& MINI MINCE PIES

1:30PM, 2:30PM & 3:30PM

£50 PER ADULT | £30 PER CHILD UNDER 10

Private Dining

Settle into one of our beautiful private dining rooms and spend time around the table with your family and friends.

BELLS AND WHISTLES

- Arrival drink
- Three course festive menu
- Tea and coffee
- Private room hire
- Crackers

£59 PER PERSON

(minimum 15 guests)



MENU

CHICKEN LIVER PARFAIT
BEETROOT CHUTNEY, FRISEE,
TOASTED BRIOCHE

~

CARROT & CUMIN SOUP **V**
OLD WINCHESTER CROQUETTES,
CREME FRAICHE

~

CURED SALMON
PICKLED MUSHROOM, LIME YOGHURT,
CORIANDER, SOURDOUGH CRISP

*

ROAST TURKEY
PIGS IN BLANKETS,
APRICOT AND CRANBERRY STUFFING,
ROAST POTATOES

~

ROAST CORNISH HAKE
ONION, SPROUT & WHITE BEAN FRICASSE,
SHELLFISH SAUCE

~

SPICED ROASTED BUTTERNUT SQUASH **V**
ONION, SPROUT & WHITE BEAN FRICASSE,
BUTTERNUT SQUASH PUREE,
ROSEMARY INFUSED SAUCE

*

WARM CHOCOLATE CAKE
COFFEE SYRUP, VANILLA ICE CREAM,
HAZELNUT TUILLE

~

SELECTION OF ENGLISH CHEESES
HOGARTHS APPLE CHUTNEY,
BISCUITS

~

HOGARTHS CHRISTMAS PUDDING
BRANDY SAUCE



Sample menu

SELECTED
DATES

The FESTIVE RUN-UP

Festive Party Nights

We know you will have worked hard all year, but now is the time to down tools, adorn yourself with festive sparkles and slip into those dancing shoes.

BELLS AND WHISTLES

- Glass of Prosecco on arrival
- Three course meal
- Festive decor, santa hats
- DJ
- Arrival 7pm
- Carriages at 1am

FROM:

£55.00 PER PERSON (SUN - THURS)

£60.00 PER PERSON (FRI & SAT)

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



MENU

CHICKEN LIVER PARFAIT
BEETROOT CHUTNEY, FRISEE,
TOASTED BRIOCHE

~

CARROT & CUMIN SOUP ▼
OLD WINCHESTER CROQUETTES,
CREME FRAICHE

~

CURED SALMON
PICKLED MUSHROOM, LIME YOGHURT,
CORIANDER, SOURDOUGH CRISP

*

ROAST TURKEY
PIGS IN BLANKETS,
APRICOT AND CRANBERRY STUFFING,
ROAST POTATOES

~

ROAST CORNISH HAKE
ONION, SPROUT & WHITE BEAN FRICASSE,
SHELLFISH SAUCE

~

SPICED ROASTED BUTTERNUT SQUASH ▼
ONION, SPROUT & WHITE BEAN FRICASSE,
BUTTERNUT SQUASH PUREE,
ROSEMARY INFUSED SAUCE

*

WARM CHOCOLATE CAKE
COFFEE SYRUP, VANILLA ICE CREAM,
HAZELNUT TUILLE

~

SELECTION OF ENGLISH CHEESES
HOGARTHS APPLE CHUTNEY, BISCUITS

~

HOGARTHS CHRISTMAS PUDDING
BRANDY SAUCE

*They drank cocktails
together and danced into
the early hours.*



IN OUR BRASSERIE

Festive Afternoon Tea

Sit down to a fabulous array of delicious pastries, fruity homemade jams and high quality tea blends – our afternoon teas are quite the treat. Why not compliment your tea with a glass of Champagne?

GIFT AN EXPERIENCE

Buy a loved one a gift voucher for them to enjoy an Afternoon Tea in 2026
See page 2 for further details.

BELLS AND WHISTLES

- Between 12pm-4pm *
- Children's menu available

TRADITIONAL AFTERNOON TEA
£37.50 PER PERSON

NYETIMBER AFTERNOON TEA
£49.95 PER PERSON

£22 CHILDREN UNDER 10

* Excluding 25th December



Festive Dining

Let us pull together a festive feast like no other. Our chefs take a lot of pride in sourcing excellent ingredients from our many farms and market gardens that surround us.

BELLS AND WHISTLES

- Two or three course menu
- Children's menu available – see page 13
- Available for lunch or dinner

£45 ADULTS

£35 CHILDREN UNDER 10

Festive Sunday Lunch*

Get in the mood for Christmas with some show-stopping plates of your favourite festive food that you haven't had to cook. Our talented team in the kitchen will bring all the joy of Christmas dining to you and your loved ones.

** For Family Lunch with Santa see p.8*

FOR MENUS, PLEASE SEE OUR WEBSITE WWW.HOGARTHS.CO.UK

BELLS AND WHISTLES

- Available each Sunday, 12-4pm
- Three course menu
- Children's menu available – see page 13

£45 ADULTS | £30 CHILDREN UNDER 10



DEC 14 &
DEC 21

Family Lunch with Santa

The great man himself has taken time out of his extraordinarily busy schedule to spend an afternoon or two at Hogarths. Tap into the magic of Christmas at this very special event.

BELLS AND WHISTLES

- Sitings available 1.30pm, 2.30pm & 3.30pm
- Three course menu
- Meet Santa and the naughty elves
- Children's menu available – see page 13
- Tea, coffee and mini mince pies

£50 ADULTS / £30 CHILDREN UNDER 10

*Our children's eyes shone
with excitement as the
magic of the day unfolded.*



MENU

COUNTRY PATE, BEETROOT CHUTNEY,
RADICCIO, TOASTED BRIOCHE

~

JERUSALEM ARTICHOKE SOUP ▼
OLD WINCHESTER CROQUETTES,
CREME FRAICHE

~

SMOKED HADDOCK
POACHED EGG, SWEET CURRY,
GOLDEN RAISINS

~

HOGARTHS PRAWN COCKTAIL

*

ROAST SIRLOIN OF BEEF
THYME, YORKSHIRE PUDDING, RED WINE JUS

~

ROAST LEG OF LAMB
MINT SAUCE, ROAST POTATOES

~

PAN FRIED CORNISH HAKE
ROASTED SPICED SQUASH,
TOASTED SEEDS, CHAMPAGNE SAUCE

~

ROAST SPICED BUTTERNUT SQUASH ▼
TOASTED SEEDS, SPROUTING BROCCOLI,
SHERRY VINEGAR DRESSING

*

STICKY TOFFEE PUDDING
VANILLA ICE CREAM

~

CHOCOLATE & SHERRY CREMEUX
VANILLA ICE CREAM, COOKIE, AERO

~

SET CINNAMON CUSTARD
BLACKBERRY COMPOT, HAZELNUT TUILLE

~

SELECTION OF ENGLISH CHEESES
HOGARTHS APPLE CHUTNEY, BISCUITS

The MAIN EVENTS

24 – 26 DECEMBER 2025

Christmas Eve

The eve before Christmas always has an air of excitement. We love to share this and to help create the perfect prelude to the big day that follows.

BELLS AND WHISTLES

- Arrival for dinner from 6pm
- Dinner served at 6:45pm
- Children's menu available – see page 13
- Live entertainment

£59 ADULTS / £35 CHILDREN UNDER 10

* 50% deposit required by 1st November 2025



MAKE IT A SLEEPOVER!

Stay in one of our luxury rooms.

Prices from £625 for our two night package.

See p.12 for further details.

MENU

CHICKEN LIVER PARFAIT
BEETROOT CHUTNEY, FRISEE,
TOASTED BRIOCHE

~

CURED SALMON
PICKLED MUSHROOM, LIME YOGHURT,
CORIANDER, SOURDOUGH CRISP

~

JERUSALEM ARTICHOKE SOUP ✓
OLD WINCHESTER CROQUETTES,
CREME FRAICHE

*

RUMP OF LAMB
GLAZED CARROTS, CARROT PUREE,
BOULANGERE POTATO, TENDERSTEM BROCCOLI

~

ROAST CORNISH HAKE
ONION, ORZO & WHITE BEAN FRICASSE,
HISPI CABBAGE

~

ROAST MAITAKE MUSHROOM ✓
GLAZED CARROT, HISPI CABBAGE, CHESTNUT
CRUMB, TENDERSTEM BROCCOLI

*

SELECTION OF ENGLISH CHEESES
HOGARTHS APPLE CHUTNEY, BISCUITS

~

CARAMEL CUSTARD TART
BUTTERMILK SORBET,
SHERRY VINEGAR CARAMEL

~

WARM CHOCOLATE CAKE
COFFEE SYRUP, VANILLA ICE CREAM,
HAZELNUT TUILLE



DEC
25

Christmas Day

The day we've all been building towards. We are so delighted to host each and every guest making the day special, memorable and completely stress-free!

BELLS AND WHISTLES

- Glass of Champagne on arrival
- Sitting: 12pm, 1pm, 2pm, 3pm
- Children's menu available – see page 13
- Tea / coffee and mince pies

£149 ADULTS / £75 CHILDREN UNDER 10

* 50% deposit required by 1st November 2025



PRIVATE GATHERINGS

We have some fabulous spaces that lend themselves perfectly to a more intimate setting - just get in touch with our Events team and they will be happy to help.

MENU

DUCK TERRINE
BEETROOT CHUTNEY, RADDICCHIO,
TOASTED BRIOCHE

~

MUSHROOM SOUP ✓
OLD WINCHESTER & TRUFFLE CROUQUETTES,
CREME FRAICHE

~

LOBSTER AND PRAWN COCKTAIL

~

BEETROOT ✓
GOATS CHEESE, PEAR, SORREL,
SOURDOUGH CRUMB

*

ROAST TURKEY
PIGS IN BLANKETS, APRICOT & CRANBERRY
STUFFING, ROAST POTATOES

~

ROAST SIRLOIN OF BEEF,
YORKSHIRE PUDDING, RED WINE JUS

~

PAN FRIED HALIBUT
TRUFFLED POTATO TERRINE, TENDERSTEM
BROCCOLI, CHESTNUT & HERB CRUMB,
CHAMPAGNE CREAM

~

CELERIAC & MUSHROOM WELLINGTON ✓
TRUFFLED POTATO TERRINE, TENDERSTEM
BROCCOLI, CHESTNUT & HERB CRUMB,
THYME INFUSED SAUCE

*

HOGARHTS CHRISTMAS PUDDING
BRANDY SAUCE

~

CHOCOLATE CREMAUX
SHERRY, VANILLA

~

APPLE TART
MERINGUE, CREME FRAICHE SORBET

~

SELECTION OF ENGLISH CHEESES
HOGARHTS APPLE CHUTNEY, BISCUITS

Boxing Day

The big day has come and gone but there is plenty of celebrating yet to be done. Choose from a delicious three course menu of the best British festive ingredients.

BELLS AND WHISTLES

- Three course lunch
- Sitting: 12pm, 1pm, 2pm, 3pm
- Children's menu available – see page 13
- Private dining available, 12pm & 3pm
- minimum 15 guests
- Tea / coffee and mince pies

£59 ADULTS / £35 CHILDREN UNDER 10

* 50% deposit required by 1st November 2025



MENU

COUNTRY PATE, BEETROOT CHUTNEY,
RADICCIO, TOASTED BRIOCHE

~

JERUSALEM ARTICHOKE SOUP **V**
OLD WINCHESTER CROQUETTES,
CREME FRAICHE

~

SMOKED HADDOCK
POACHED EGG, SWEET CURRY, GOLDEN RAISINS

~

HOGARTHS PRAWN COCKTAIL

*

ROAST BEEF
YORKSHIRE PUDDING

~

ROAST LEG OF LAMB
MINT SAUCE

~

PAN FRIED CORNISH HAKE
ROASTED SPICED SQUASH, TOASTED SEEDS,
CHAMPAGNE SAUCE

~

ROAST SPICED BUTTERNUT SQUASH **V**
TOASTED SEEDS, SPROUTING BROCCOLI,
SHERRY VINEGAR DRESSING

*

STICKY TOFFEE PUDDING
VANILLA ICE CREAM

~

CHOCOLATE & SHERRY CREMEUX
VANILLA ICE CREAM, COOKIE, AERO

~

SET CINNAMON CUSTARD
BLACKBERRY COMPOT, HAZELNUT TUILLE

~

SELECTION OF ENGLISH CHEESES
HOGARTHS APPLE CHUTNEY, BISCUITS



Christmas Sleepover



Our hotel offers a welcome escape from your busy lives. With friendly staff and all the decorative touches we will make your stay comfortable, luxurious and special.

Our rooms are spacious light and airy inviting you to relax and truly unwind throughout this festive season.

OTHER DATES IN MIND?

If you have some particular dates in mind please contact our team and we will gladly help put a Christmas Sleepover package together for you.



TWO NIGHTS

24-26 DECEMBER

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

£875 – DOUBLE OCCUPANCY

£625 – SINGLE OCCUPANCY



THREE NIGHTS

24-27 DECEMBER

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

£1,200 – DOUBLE OCCUPANCY

£850 – 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.

CHILDREN'S MENUS



SANTA'S LITTLE HELPER'S MENU

Two courses - £25 | Three courses - £30

TOMATO SOUP **V**
CROUTONS

CHEESEY GARLIC BREAD **V**
LEAF SALAD

HAM CROUQUETTES
SOUR CREAM AND CHIVE

*

ROAST TURKEY
PIGS IN BLANKETS,
ROAST POTATOES & STUFFING

HADDOCK & PRAWN FISHCAKE
FRIES, GARDEN PEAS

MACARONI AND CHEESE **V**
LEAF SALAD

*

CHOCOLATE BROWNIE
VANILLA ICE CREAM

BANANA SPLIT

SELECTION OF ICE CREAMS

CHRISTMAS DAY SANTA'S LITTLE HELPER'S MENU

Three courses - £75

CREAMY TOMATO SOUP **V**
CROUTONS

PRAWN COCKTAIL

SELECTION OF MELON **VE**
WITH STRAWBERRY COULIS
& RASPBERRY SORBET

*

TURKEY BREAST
STUFFING, PIGS IN BLANKET, ROAST POTATOES

ROASTED HEREFORD BEEF SIRLOIN,
YORKSHIRE PUDDING, GRAVY

ROASTED VEGETABLE LASAGNE **V**
GARLIC BREAD

*

HOGARTH'S CHRISTMAS PUDDING
VANILLA ICE CREAM

CHOCOLATE CREMAUX
VANILLA ICE CREAM

ICE-CREAM SUNDAE
COOKIE BITES, CHANTILLY CREAM



The TWIXMAS DAYS

26 – 30 DECEMBER 2025



Twixmas Retreat & Relax

The perfect time for some self-care – perhaps you've been busy hosting your family and are now seeking to be looked after yourself!

Those dreamy slow Twixmas days for conversations, good books and treats.

2 NIGHT OFFER

OFFER RUNS 26–30 DECEMBER

- Hogarths superior double or twin room
- Dinner*
- Bed and Breakfast**

£299 – DOUBLE OCCUPANCY



* £40.00 dinner allocation per person

** Room upgrades available – supplements apply

FINE DINING

Hogarths à la carte and fine dining experiences are not one to be missed!

Inspired by the seasons and abundant good ingredients that are reared and grown around our hotel. Our talented team creates seasonal, sustainable and delicious plates with knock out flavours.



For menus please visit our website



The NEW YEAR

31 DECEMBER 2025 – 31 JANUARY 2026

New Year's Eve

Start the New Year as you mean to go on. With fun, frivolity and a big dose of optimism. Make it an extra-special one - from the canapés, to the fireworks and the sit down meal. We have your evening covered.

*With a whizz and some fizz
we rang the New Year in!*

BELLS AND WHISTLES

- Arrival 7pm
- Glass of Champagne on arrival
- 4 course menu
- Fireworks and DJ
- Black tie
- 8pm sit down for dinner
- Carriages at 1am

£119 PER PERSON

50% deposit to secure booking final balance by 1st November 2025.



MENU

SELECTION OF SNACKS

*

BREAD & AMPERS&ND BUTTER

*

GLAZED LOBSTER TAIL
LEEEKS, GINGER, PUMPKIN, TOASTED SEEDS

OR

BUTTERNUT SQUASH ✓
LEEEKS, GINGER, PUMPKIN, TOASTED SEEDS

*

POACHED EGG ✓
SWEET CURRY, BLACK GARLIC, POTATO CREAM

*

RIB OF BEEF
GLAZED CARROT, BLACK TRUFFLE,
OLD WINCHESTER CROUQUETTE, LOVAGE,
BORDALIASSE SAUCE

OR

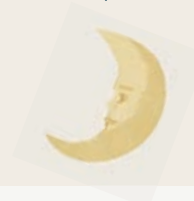
ROAST MONKFISH
GLAZED CARROT, BLACK TRUFFLE,
OLD WINCHESTER CROUQUETTE, LOVAGE,
BORDALIASSE SAUCE

OR

CELERIAC AND MUSHROOM WELLINGTON ✓
GLAZED CARROT, BLACK TRUFFLE,
OLD WINCHESTER CROUQUETTE, LOVAGE,
BORDELAISE SAUCE

*

"BLACK FOREST GATEAU"
CHERRY SORBET, VANILLA CREAM



New Year's Day

Set the tone for the coming year with a fresh and deliciously fun feast amongst your family and friends.



BELLS AND WHISTLES

- Three course menu
- Childrens menu available – see page 13
- Private dining options available
- Tables available between 12pm and 4pm

£50 ADULTS

£35 CHILDREN UNDER 10



**STAY ANOTHER NIGHT
FROM £119 BED & BREAKFAST
SINGLE OR DOUBLE OCCUPANCY**

MENU

CHICKEN LIVER PARFAIT
BEETROOT CHUTNEY, FRISEE,
TOASTED BRIOCHE

~

CARROT & CUMIN SOUP ▼
OLD WINCHESTER CROUQUETTES,
CREME FRAICHE

~

CURED SALMON
PICKLED MUSHROOM, LIME YOGURT,
CORIANDER, SOURDOUGH CRISP

~

BEETROOT ▼
GOATS CHEESE, PEAR, SORREL,
SOURDOUGH CRUMB

*

ROAST SIRLOIN OF BEEF
THYME, YORKSHIRE PUDDING, RED WINE JUS

~

ROAST CORNISH HAKE
ONION, HISPI CABBAGE & WHITE BEAN
FRICASSE, SHELLFISH SAUCE

~

ROAST LOIN PORK
CARAMELISED APPLE

~

ROAST MAITAKE MUSHROOM ▼
GLAZED CARROT, HISPI CABBAGE, CHESTNUT
CRUMB, TENDERSTEM BROCCOLI

*

STICKY TOFFEE PUDDING
VANILLA ICE CREAM

~

CHOCOLATE & SHERRY CREMEUX
VANILLA ICE CREAM, COOKIE, AERO

~

SET CINNAMON CUSTARD
BLACKBERRY COMPOT, HAZELNUT TUILLE

~

SELECTION OF ENGLISH CHEESES
HOGARTHS APPLE CHUTNEY, BISCUITS

Burn's Night 2026

Pop this fun evening in your 2026 calendar and join us with our live band for dancing, a wee dram, haggis, tatties and neeps.

BELLS AND WHISTLES

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

£56.95 PER PERSON

THE WINTER IT IS PAST

*The winter it is past, and the
summer comes at last
And the small birds sing on
ev'ry tree;
The hearts of these are glad, but
mine is very sad,
For my love is parted
from me.*

Robert Burns | 1788





A toast to warm memories & plenty of good cheer!

With the capacity to seat 80 for dinner, The Coach House offers a truly wonderful setting for hosting your festive event. Whether you're gathering the family, reuniting with friends or celebrating another successful year of work we will be delighted to be a part of it.





It's beginning to look
a lot like Christmas!

Hogarth's Solihull · Four Ashes Road
Dorridge · West Midlands · B93 8QE

T 01564 779988

E reception.solihull@hogarths.co.uk

GET SOCIAL

