









Three Counties Menu



TWO COURSES - £30

FESTIVE DINING

THREE COURSES - £38

Dishes which are labelled with a Santa are included in the festive dining menu



WHILE YOU WAIT ...

Selection of freshly baked Shipton Mill breads - £4 Worcestershire rapeseed oil & balsamic VE

Garlic & rosemary marinated olives - £4 VE

STARTERS

Spiced parsnip, apple & lentil soup, parsnip crisps - £8

Served with freshly baked Shipton Mill bread V/VE



Pickled ham hock - £9.50

Apple & blackberry leather, cider poached blackberries, apple puree, croute



Toasted quinoa & heirloom tomatoes - £8.50

Goats' cheese mousse V

Beetroot and mulled wine tarte tatin - £8.95

Caramelised goats' cheese, sweet apple, dressed watercress



Pan-seared scallops - £13

Evesham parsnip purée, chorizo crumb, smoked chorizo oil

Wye & Severn smoked salmon terrine - £11.50 Lime sour cream avocado lemon gel, rocket



MAINS

Buttered turkey breast - £21.95

Pork and sage stuffing, pigs in blankets, glazed carrots & parsnips, thyme roasted



Sea trout - £23.50

Garlic mousseline potatoes, wild mushroom & smoked bacon fricassee



Bromsgrove honey & black pepper duck - £24.95

Butter poached roast carrots, hazelnut crumb, carrot emulsion, jus



Lamb shank - £24.95 Sweet squash mash, garlic greens, crispy onions, lamb sauce

28-Day Aged Herford Beef 10oz sirloin steak - £30.50

Hereford Beef 8oz fillet steak - £35 Served with charred balsamic maple onion, grilled garlic flat mushroom, triple-cooked chips

Add sauce- £2.50

Peppercorn | Blue cheese | Red wine jus

Worcestershire Way beer battered fish & chips - £21.50 Mushy peas, tartare sauce, chips, bread & butter

Hogarths 7oz beef burger - £21.50

Bacon jam & smoked cheddar cheese on a toasted brioche bun, smoked paprika coleslaw with skin on stealth fries

Hogarths festive salad - £14

Mulled wine poached pear, walnut & stilton, honey syrup and apple

Add chicken - £7



Hogarths steamed Christmas pudding - £9

Brandy sauce

Orange crème caramel - £8.50

Salad of citrus fruits

Three counties festive cheese board - £13

SOMETHING SWEET

Godminster cheddar, Worcester blue, Worcestershire Clara goats' cheese, seasonal chutney, quince jelly, crackers, grapes, pickled walnuts

White chocolate and raspberry cheesecake - £8 Spiced soft fruits

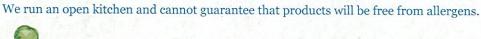
A discretionary optional service charge of 10% will be added to your bill of which 100% is distributed amongst all staff members.

Hogarths Hotels pays all its staff above the National Minimum Wage & the majority above National Living Wage For allergies and dietary requirements please speak to our restaurant team who will be delighted to assist.











Beetroot and mulled wine tarte tatin - £8.95 Caramelised goats' cheese, sweet apple, dressed watercress

MAINS

VEGAN & VEGETARIAN

STARTERS

Toasted quinoa & heirloom tomatoes - £8.50 Goats' cheese mousse

Whipped cashew & rosemary roasted beetroot crostini - £8

Micro herbs, balsamic VE



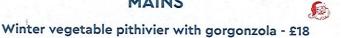


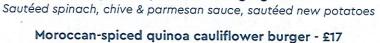












Whipped feta, pear coleslaw, stealth fries VE Charred spiced cauliflower steak - £17

Walnut & caper salsa, cashew cream **VE**



Sweet potato croquettes - £17

Harissa romesco, toasted almonds, charred broccoli, watercress

Hogarths festive salad - £14

Mulled wine poached pear, walnut & stilton, honey syrup & apple

Caramelised carrot & thyme tart tatin - £18 Whipped goats' cheese, garlic greens

DESSERTS

Ice creams & sorbets - £7.50

Selection of homemade ice creams and fruit sorbets V/VE

Chestnut & chocolate mousse - £8.50 VE Rum & raisin ice-cream



Baked apple rose - £9 Cinnamon crème anglaise

SIDES

£5.00 each

Maple roasted root vegetables Hogarth's allotment garden vegetable salad V Hasselback potatoes, parmesan & pancetta Triple-cooked chips V

Homemade onion rings V



















FESTIVE SUNDAY LUNCH

THREE COURSES FOR ADULTS £42.00 CHILDREN £25.00

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

Sweet potato & ginger soup coconut milk, crispy onions VE

Ham hock and pea terrine pickle salad, mustard crème fraiche

Honey goats' cheese bon bon beetroot textures, pickled walnuts **V**

Chicken liver & brandy parfait

pine nut & pumpkin seed crumb, fig, pear & white balsamic coulis, toasted ciabatta

King prawn cocktail

Crab & marie rose cocktail sauce, avocado, salted sourdouah bread

MAIN COURSE

Roast sirloin of rose county beef

Thyme Yorkshire pudding, roast gravy

Traditional buttered roast turkey breast

Pork and Apple stuffing muffin, pigs in blankets, glazed carrots & parsnips, onion & sage gravy

Slow-cooked pork belly

Sticky red cabbage, dauphinoise potato, butternut purée, sage & thyme jus

Pan roasted line caught hake

seafood linguine, parmesan sauce, crisp seaweed

Caramelised cauliflower steak

Cashew cream, walnut & caper salsa VE

All main courses are served with family-service vegetables and roast potatoes

SUNDAY SIDES

Extra yorkshire pudding - £1.50

Pigs in blanket - £4.50

DESSERTS

Hogarth's steamed Christmas pudding, brandy sauce

Dark chocolate Bailey's delice, marshmallow, whipped cream & cookies

Baked apple rose, cinnamon crème anglaise

Passion fruit cheesecake, melon and mango salsa, blackcurrant sorbet

Stone manor festive cheese plate, savoury biscuits, apple chutney

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