



# Three Counties Menu



## TWO COURSES - £30

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 V

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 potatoes

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

Hogarth's 7oz beef burger - £21.50

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

Hogarth's festive salad - £14

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

Add chicken - £7

Hogarth's steamed Christmas

pudding - £9

Brandy sauce

Orange crème caramel - £8.50

Salad of citrus fruits

### SOMETHING SWEET

Three counties festive cheese board - £13

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

Blackberry, lime & dark chocolate entremets - £9

White chocolate and raspberry cheesecake - £8.50

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.

Hogarth's 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.

We run an open kitchen and cannot guarantee that products will be free from allergens.

### VEGAN & VEGETARIAN

#### STARTERS

Toasted quinoa & heirloom tomatoes - £8.50

Goats' cheese mousse

Whipped cashew & rosemary roasted beetroot crostini - £8

Micro herbs, balsamic VE

Beetroot and mulled wine tarte tatin - £8.95

Caramelised goats' cheese, sweet apple, dressed watercress

#### MAINS

Winter vegetable pithivier with gorgonzola - £18

Sautéed spinach, chive & parmesan sauce, sautéed new potatoes

Moroccan-spiced quinoa cauliflower burger - £17

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

Hogarth's 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

Truffle Stealth fries





ALLERGYMENU



## 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 fraîche

**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  
sourdough 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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