

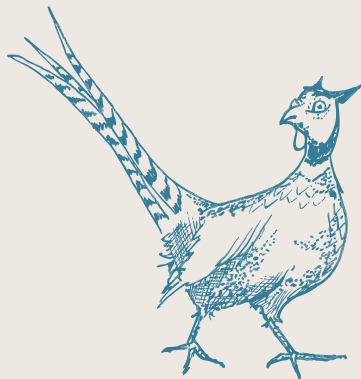


HOGARTHS
STONE MANOR

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 40 minutes away by car, our sister hotel, Hogarths Solihull, is tucked away in beautiful grounds and acres of private woodland. A stylish and wonderful escape awaits.

PLEASE ASK OUR TEAM FOR MORE DETAILS OR CALL HOGARTHS SOLIHULL ON **01564 779988**.

Exclusively for you PRIVATE DINING

We think you will love our intimate 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 from 2 – 140 guests

£49 PER PERSON

AVAILABLE
TO BOOK
THROUGHOUT
THE FESTIVE
SEASON



MENU

CELERIAC, HAZELNUT & TRUFFLE SOUP

o

GAME TERRINE

Carrot Ketchup, Green Apple Pickle,
Chestnut Crisps

o

SUN BLUSHED TOMATO &
MOZZARELLA ARANCINI,

Pesto, Slow Roasted Tomato Sauce

o

KING PRAWN COCKTAIL

Crab & Marie Rose Sauce, Avocado,
Salted Sourdough Bread



BUTTERED TURKEY BREAST

Pork & Sage Stuffing, Pigs in Blankets,
Glazed Carrots & Parsnips,
Thyme Roasted Potatoes

o

MEDALLIONS OF HEREFORDSHIRE

BEEF FILLET STEAK

Rosemary Fondant Potato, Mushroom,
Onion & Brandy Cream Sauce

o

FILLET OF HAKE, ROASTED PURPLE

SPROUTING BROCCOLI

Spinach, Broccoli Puree,
Buttermilk & Caviar Sauce

o

ROASTED SQUASH & BRIE TART WITH
BEETROOT CHUTNEY

Vintage Cheddar & Truffle Sauce,
Tender Stem Broccoli,
Basil Chestnut Pesto



HOGARTH'S STEAMED

CHRISTMAS PUDDING

Brandy Sauce

o

MAPLE PANNA COTTA

Buttered Rum Figs

o

PASSION FRUIT & WHITE CHOCOLATE
SEMIFREDDO

o

MINI CAMEMBERT,

Charcoal Wafer, Iced Grapes,
Apple chutney

In our dining room FESTIVE DINING

Indulge in festive feasting with friends, family and colleagues. Our seasonal dining menu celebrates all the wonderful produce that grows in our area and 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 restaurant

£30 - TWO COURSE
£35 - THREE COURSE

NOVEMBER
21
TO
DECEMBER*
31

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

HOW TO BOOK

CALL OUR TEAM AT
STONE MANOR ON
01562 777555
OR VISIT
www.hogarth.co.uk

MENU

ORGANIC BUTTERNUT SQUASH SOUP
Sage Toasted Pine Nuts

HAM HOCK TERRINE
Carrot Ketchup, Green Apple Pickle
Chestnut Crisps

SALT COD BRANDADE FISHCAKE
Smoked Paprika Aioli,
Chorizo & Rocket Salad

OVEN-BAKED CHESTNUT MUSHROOMS
Garlic & Mature Cheddar Sauce, Herb & Seed
Crumb Served with Toasted Rustic Bread

BUTTERED TURKEY BREAST
Pork & Sage Stuffing, Pigs in Blankets,
Glazed Carrots & Parsnips,
Thyme Roasted Potatoes

FILLET OF SEABASS
Lemony Pea & Prawn Risotto,
Garlic & Pesto Butter

SLOW ROASTED GLOUCESTER PORK BELLY
Smoked Bacon Lentils,
Pear Purée, Crackling Crumb

WINTER VEGETABLE WELLINGTON
Lightly Spiced Curried Parsnip and
Butternut Squash wrapped in Puff Pastry,
Tender Stem, Crispy Parmentier Potatoes

HOGARTH'S FESTIVE SALAD
SMOKED ENGLISH BRIE
Roasted Chestnuts, Cranberries, Lollo Rosso,
Mulled Wine Vinaigrette

HOGARTH'S STEAMED CHRISTMAS PUDDING
Brandy Sauce

CLEMENTINE & CHOCOLATE POTS
Cranberry & Almond Biscotti

ORANGE CRÈME CARAMEL
with Salad of Citrus Fruits

STONE MANOR FESTIVE CHEESE PLATE
Savoury Biscuits, Apple chutney

Relax, loaf and brew ...

FESTIVE AFTERNOON TEA

We have a very special festive afternoon tea menu for you to enjoy with your family and friends. 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 25th-26th December.*

NOVEMBER
21
TO
DECEMBER*
31

FESTIVE AFTERNOON TEA WITH SANTA

BELLS AND WHISTLES

- ◇ Arrival drink
- ◇ Festive Afternoon Tea
- ◇ Between 12pm-5pm

£37 ADULTS
£25 CHILDREN UNDER 12

£10 deposit per person . Full payment by November 1st

DECEMBER
17

MENU

TURKEY & CRANBERRY
CREAM CHEESE FINGER SANDWICH

CUCUMBER & MINT
FINGER SANDWICH

BRIE AND GRAPE CHUTNEY
FINGER SANDWICH

OPEN SALT BEEF BAGEL,
MUSTARD CRÈME FRAICHE



CHOCOLATE & CHERRY TART
MINCE PIE BROWNIE

CRANBERRY & WHITE
CHOCOLATE MACARON

ST CLEMENT'S POSSET
BASIL SABLE



ORANGE & SUGARED
CRANBERRY SCONES

PLAIN SCONES

CLOTTED CREAM

HOGARTHS GARDEN GROWN
BLACKBERRY PRESERVE



DASHING THROUGH
THE SNOW ...

Fill your festive boots FESTIVE SUNDAY LUNCH

Gather your friends and family around a festive table for a delicious lunch.

ALL WRAPPED UP

- ◇ Available each Sunday
- ◇ Three course menu
- ◇ 12-4pm
- ◇ Children will eat smaller portions of the main menu or can choose from the Little Helpers menu (see p.16)

£42 ADULTS / £25 CHILDREN UNDER 12

NOVEMBER

27

DECEMBER

4, 11, 18



MENU

ORGANIC BUTTERNUT SQUASH SOUP
Sage Toasted Pine Nuts

o

GIN & LIME CURED SALMON
Grapefruit, Compressed Cucumber, Dill Emulsion

o

GOLDEN ASH GOATS CHEESE FRITTERS
Red Onion Jam, Pickled Beetroots

o

PEA, HAM HOCK & WATERCRESS SALAD
Gloucester Cider & Mustard Dressing

o

KING PRAWN COCKTAIL
Crab & Marie Rose Sauce, Avocado,
Salted Sourdough Bread



ROASTED HEREFORD BEEF SIRLOIN
Thyme Yorkshire Pudding, Red Wine Gravy

o

TRADITIONAL BUTTERED ROAST TURKEY BREAST
Pork & Sage Stuffing, Pigs in Blankets,
Glazed Carrots & Parsnips, Onion & Sage Gravy

o

GINGER BRAISED ROLLED PORK BELLY
Pak Choi, Pickled Carrots, Soy Jus

o

BAKED FILLET OF HAKE
Lemon & Dill Potato Cake, Burnt Butter,
Savoy Cabbage, Herb & Pea Broth, Watercress

o

ROASTED SQUASH & BRIE TART
Filled with Beetroot Chutney & a Vintage Cheddar
& Truffle Sauce, Tenderstem, Basil Chestnut Pesto



HOGARTH'S STEAMED CHRISTMAS PUDDING
Brandy Sauce

o

DARK CHOCOLATE DELICE
Black Cherry Compote, Chocolate Sorbet

o

APPLE & SULTANA STRUDEL
Cinnamon Cream

o

LEMON CHEESECAKE
Citrus Fruits, Orange Sorbet

o

STONE MANOR FESTIVE CHEESE PLATE
Savoury Biscuits, Apple Chutney

o

TEA, COFFEE, MINI MINCE PIES

You've got that festive feeling

PARTY NIGHTS

Let's 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

- ◇ Arrival glass of fizz
- ◇ Three course meal
- ◇ Festive decor, santa hats and a DJ
- ◇ Arrival 7pm, sit-down at 8pm
- ◇ Carriages at 12am

FROM £52 PER GUEST

NOVEMBER

25, 26

DECEMBER

1, 2, 8, 9,
10, 15, 16,
17, 22, 23

** £10 deposit per person.*

Final payment and pre-order by Nov 1st

STAY WITH US

BEDROOMS
AVAILABLE FROM
£150.

MENU

ORGANIC BUTTERNUT SQUASH SOUP
Sage Toasted Pine Nuts

o

HAM HOCK TERRINE
Carrot Ketchup,
Green Apple Pickle,
Chestnut Crisps

o

BAKED FIGS
Pecan Nut,
Goats' Cheese & Clementine Salad



BUTTERED TURKEY BREAST
Pork & Sage Stuffing,
Pigs in Blankets,
Glazed Carrots & Parsnips,
Onion & Sage Gravy

o

OVEN BAKED SALMON FILLET
Lemon & Dill Potato Cake,
Burnt Butter, Savoy Cabbage,
Herb & Pea Broth, Watercress

o

WINTER VEGETABLE WELLINGTON
Lightly Spiced Curried Parsnip & Butternut
Squash wrapped in Puff Pastry,
Tender Stem,
Crispy Parmentier Potatoes



HOGARTH'S STEAMED CHRISTMAS PUDDING
Brandy Sauce

o

EGGNOG BAKED CHEESECAKE
Maple Caramel Sauce

o

STONE MANOR FESTIVE CHEESE PLATE
Savoury Biscuits,
Apple Chutney



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.

£620 - BASED ON 2 PEOPLE SHARING
£456 - 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.

£842 - BASED ON 2 PEOPLE SHARING
£636 - 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

- ◇ Daytime – a la Carte menu until 3pm
- ◇ Private dining options available
- ◇ Fireworks at 6pm
- ◇ Evening dinner at 6:30pm

£42 ADULTS / £27 CHILDREN UNDER 12

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

DECEMBER

24



EVENING MENU

CELERIAC, HAZELNUT & TRUFFLE SOUP

o

GIN & LIME CURED SALMON

Grapefruit, Compressed Cucumber,
Dill Emulsion

o

SHERRY & ORANGE CHICKEN LIVER PARFAIT

Sweet & Sour Onion,
Toasted Sourdough



FORESTIERE CHICKEN BREAST

Spinach & Chestnut Mushroom Stuffed Breast,
wrapped in Pancetta,
Potato Fondant,
Glazed Sprouts,
Wild Mushroom Sauce

o

COD LOIN, SPICED CHICKPEAS

Rock Samphire, Nduja Sausage,
Lemon & Chilli Butter

o

BAKED BUTTERNUT SQUASH

Quince & Red Onion Tart,
Honey-Glazed Carrots & Parsnip



CHESTNUT AND CHOCOLATE MOUSSE

Rum and Raisin Ice Cream

o

ORANGE AND CARDAMOM PANNA COTTA

Honey Roasted Fig

o

STONE MANOR FESTIVE CHEESE PLATE

Savoury Biscuits, Apple Whutney



LAUGHTER IS BRIGHTEST
WHERE FOOD IS BEST





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 Stone Manor.



ALL WRAPPED UP

- ◇ Glass of fizz on arrival
Sitting: 12pm, 1pm, 2pm or 3pm
- ◇ Children will eat smaller portions of the main menu or can choose from the Little Helpers menu (see p.16)
- ◇ Private dining available at 12pm or 3pm
- ◇ Christmas pantry supper for residents only – 6–8pm

£114 ADULTS / £55 CHILDREN UNDER 12 *

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

DECEMBER
25

WHY NOT STAY A NIGHT OR TWO?

See our House Party
offers on page 8.



MENU

WINTER SQUASH VELOUTÉ,
Pumpkin Seed, Chilli Oil
o

SEVERN & WYE SMOKERY SMOKED SALMON
& KING PRAWNS

Devon Crab Crème Fraîche,
Baby Gem Lettuce & Salted Crusty Ciabatta
o

DUCK & PORT TERRINE
Cranberry Gel, Crushed Pistachios,
Poppy Seed Tuile
o

WARM PUFF PASTRY TART WITH
GOAT'S CHEESE
Figs, Olives & Capers



ROASTED HEREFORD BEEF SIRLOIN
Thyme Yorkshire Pudding, Red Wine Gravy
o

TRADITIONAL BUTTERED
ROAST TURKEY BREAST,
Pork & Sage Stuffing, Pigs in Blankets,
Glazed Carrots & Parsnips,
Onion & Sage Gravy
o

PAN FRIED SEABASS FILLET
Giant Couscous, Cauliflower Fritter,
Curried Fish Velouté
o

ROASTED SQUASH & BRIE TART
Filled with Beetroot Chutney,
Vintage Cheddar & Truffle Sauce,
Tenderstem Broccoli,
Basil Chestnut Pesto



HOGARTH'S STEAMED CHRISTMAS PUDDING
Brandy Sauce
o

CLEMENTINE & SPICED RUM BABA
Blood Orange Ice Cream
o

WHITE CHOCOLATE CRÈME BRULEE
Cranberry & Almond Biscotti
o

STONE MANOR FESTIVE CHEESE PLATE
Savoury Biscuits, Apple Chutney

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

- ♦ Three course lunch
- ♦ Sitting: 12pm, 1pm, 2pm or 3pm
- ♦ Children will eat smaller portions of the main menu or can choose from the Little Helpers menu (see p.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

DECEMBER

26



MENU

ROASTED TOMATO & THYME SOUP
Thyme Croutons,
Truffle Oil

o

GAME TERRINE
Carrot Ketchup,
Green Apple Pickle,
Chestnut Crisps

o

KING PRAWN COCKTAIL
Crab & Marie Rose Sauce,
Avocado,
Salted Sourdough Bread

o

HERITAGE ORGANIC BEETROOT
Burrata & Pickled Walnuts



ROASTED HEREFORD BEEF SIRLOIN
Thyme Yorkshire Pudding
Red Wine Gravy

o

GLOUCESTERSHIRE HONEY & MUSTARD
Gammon, Organic Spinach,
Roasted Apple Chutney

o

PAN FRIED SEA BREAM FILLET
Lemon Thyme Braised Leeks,
Shrimp Beurre Noisette

o

SWEET & SALTY MISO AUBERGINE
Creamed Sweet Potato,
Pepper Salad,
Maple Chilli Glaze



EGG CUSTARD TART
Apple Puree, Cinnamon Ice Cream

o

GINGER QUINCE UPSIDE-DOWN CAKE
Vanilla Ice Cream,
Quince Syrup

o

DARK CHOCOLATE TORTE
Spiced Mandarin Mousse,
Pistachio Brittle,
Orange Gel

o

STONE MANOR FESTIVE CHEESE PLATE
Savoury Biscuits, Apple Chutney



STAY WITH US

Treat yourself this festive season and book into our recently refurbished bedrooms. For more information see our House Party offers on page 8.

For auld lang syne NEW YEAR'S EVE

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!

BELLS AND WHISTLES

- ◇ Glass of sparkling wine on arrival, canapés, 4 course set menu, entertainment, and fireworks
- ◇ Dress – black tie
- ◇ Vegetarian / vegan menu available, contact our team
- ◇ 7-8pm – Drinks reception with canapés
- ◇ 8pm sit down for dinner
- ◇ Carriages at 1am

£109 PER PERSON *

** 50% deposit per person. Final payment by Nov 1st*

DECEMBER

31



MAKE A
NIGHT OF IT
BEDROOMS
AVAILABLE FROM
£150

MENU

SMOKED MALLARD DUCK BREAST
Chicory, Fennel,
Orange Salsa & Rye Crackers

TWICE-BAKED WORCESTER
Hop Cheese Soufflé,
Shredded Celeriac Remoulade,
Toasted Hazelnuts,
Herb Oil Dressing

KAFFIR LIME SORBET
Cucumber Mint, Limoncello

HEREFORD BEEF FILLET MEDALLIONS
Rosemary Truffle Dauphinoise,
Baby Vegetables,
Rosemary Madeira Jus

HARISSA BAKED SQUASH
Creamed Spinach & Butterbean,
Salted Cucumber, Hazelnut Dukka

DARK CHOCOLATE CREMEUX
Caramel Ice Cream,
Coffee Macaron,
Milk Chocolate Mousse

ICED LEMON SOUFFLE
Black Cherry Compote, Citrus Biscotti



THERE'S NO SUCH THING AS
TOO MUCH SPARKLE ON
NEW YEAR'S EVE

LITTLE HELPERS MENU

Two courses - £15

Three courses - £20

ROASTED PLUM TOMATO SOUP

o

BREADED SALMON FINGERS, COCKTAIL DIP

o

CHEESE & TOMATO QUESADILLA TORTILLA,
MARINARA SAUCE



CHICKEN TERIYAKI MEATBALLS,
CRISPY LEAF SALAD

o

CHEESY THREE VEGETABLE PASTA BAKE,
ONION CRUMB TOPPING

o

TURKEY & CHEDDAR WRAP,
GEM LETTUCE, STEALTH FRIES



WHITE CHOCOLATE COOKIE SUNDAE,
VANILLA ICE CREAM AND CHOCOLATE
SAUCE

o

BANANAS FRITTER WITH CARAMEL SAUCE,
CINNAMON SUGAR, TOFFEE ICE CREAM

o

MARSHMALLOW & VANILLA FAIRY CAKE



Happy 2023 one and all!

NEW YEAR'S DAY

Hare of the Hogarths 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
- ◇ Sunday lunch between 12-4pm
- ◇ Advanced bookings recommended

£42 ADULTS / £25 CHILDREN UNDER 12

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

JANUARY
01



MENU

ORGANIC BUTTERNUT SQUASH SOUP
Sage Toasted Pine Nuts

GIN & LIME CURED SALMON
Grapefruit, Compressed Cucumber, Dill Emulsion

GOLDEN ASH GOATS CHEESE FRITTERS
Red Onion Jam, Pickled Beetroots

PEA, HAM HOCK & WATERCRESS SALAD
Gloucester Cider & Mustard Dressing

KING PRAWN COCKTAIL
Crab & Marie Rose Sauce, Avocado,
Salted Sourdough Bread



ROASTED HEREFORD BEEF SIRLOIN
Thyme Yorkshire Pudding, Red Wine Gravy

WORCESTERSHIRE LEG OF LAMB
Blistered Green Beans with Pickled Shallots
& Toasted Breadcrumbs

PAN ROASTED T. SOANES CORN-FED CHICKEN BREAST
Pearl Barley Risotto,
Oyster Mushroom & Rosemary Cream Sauce

BAKED FILLET OF HAKE,
Lemon & Dill Potato Cake, Burnt Butter Savoy Cabbage,
Watercress, Herb & Pea Broth

CRANBERRY & LENTIL BAKE
Roasted Chestnuts & Sprouts, Bread Sauce



CARAMEL TART
Lemon yoghurt Sorbet, Chocolate Soil, Toffee Sauce

STICKY TOFFEE PUDDING
Vanilla Ice Cream, Date Puree

GINGERBREAD & BUTTER PUDDING,
Poached Pear, Vanilla Sauce

DARK CHOCOLATE MOUSSE
Drinking Chocolate Ice Cream, Brittle, Raspberry Coulis

STONE MANOR FESTIVE CHEESE PLATE
Savoury Biscuits, Apple Chutney



The Loft

OVERNIGHT RETREAT

- ◇ £30 dinner allowance per guest
- ◇ Bed and breakfast
- ◇ 50 minute spa treatment per guest

FROM £340 PER ROOM

AFTERNOON TEA RETREAT

- ◇ 50 minute spa treatment per guest
- ◇ Glass of fizz
- ◇ Cream tea

FROM £100 PER PERSON

Book with us

Call 01562 777555 or email theloft@hogarths.co.uk



Spoil someone this season GIFT VOUCHERS

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!

TO PURCHASE

Call 01562 777555 or
email: reception.stonemanor@hogarths.co.uk



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*



HAZELNUT ESPRESSO MARTINI
*Vanilla Vodka
Frangelico Liqueur
Espresso, Hazelnut Syrup*



CANDY CANE
*Vodka, Cointreau
Cranberry & Lime Juice
Grenadine*



SMOKED CINNAMON
OLD FASHIONED
*Bullet Bourbon
Angostura bitters*



IT'S BEGINNING TO LOOK
A LOT LIKE CHRISTMAS!

Hogarths Solihull · Four Ashes Road
Dorridge · West Midlands · B93 8QE
T 01564 779988
reception.solihull@hogarths.co.uk

WWW.HOGARTHS.CO.UK

Hogarths Stone Manor · Stone
Kidderminster · Worcestershire · DY10 4PJ
T 01562 777555
reception.stonemanor@hogarths.co.uk

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