

# Christmas 2024



HOGARTH'S  
STONE MANOR

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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



NOVEMBER DECEMBER

29 TO 22

## 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

Glass of Prosecco on arrival  
Three course meal  
Festive decor, santa hats  
DJ until midnight  
Arrival 7pm  
Carriages at midnight

**FROM £50.00 PER PERSON (SUN – THURS)**

**£55.00 PER PERSON (FRI & SAT)**

Book your Christmas party with Hogarths on any Sunday evening in December 2024 and receive a **complimentary** bottle of Prosecco or bucket of beers to kick off the festivities! Based on a minimum of 8 tickets purchased.

\* £10 non-refundable deposit per person.

Final payment and pre-order by Nov 1st

## Menu

CURRIED ORGANIC CARROT SOUP,  
PARSNIP CRISPS, CORIANDER OIL *VE*

o

WHIPPED BRIE, PEPPERED FIG COMPOTE,  
ONION CROUTE *V*

o

HAM HOCK TERRINE, CARROT KETCHUP,  
GREEN APPLE PICKLE

\*

BUTTERED TURKEY BREAST,  
PORK AND SAGE STUFFING, PIGS IN BLANKETS,  
GLAZED CARROTS & PARSNIPS,  
BRUSSELS SPROUTS, THYME ROASTED POTATOES

o

FILLET OF COD, ROASTED BROCCOLI,  
BROCCOLI PUREE,  
BUTTERMILK & CAVIAR SAUCE

o

ROASTED SQUASH & BRIE TART  
WITH BEETROOT CHUTNEY,  
VINTAGE CHEDDAR & TRUFFLE SAUCE *V*

\*

HOGARTH'S STEAMED CHRISTMAS PUDDING,  
BRANDY SAUCE *V – Can be VE*

o

WHITE CHOCOLATE CHEESECAKE,  
SPICED CRANBERRIES, CRANBERRY GEL,  
WHITE CHOCOLATE SNOW *V*

o

STONE MANOR FESTIVE CHEESE PLATE,  
SAVOURY BISCUITS, SPICED TOMATO CHUTNEY *V*

**WHY NOT MAKE A NIGHT OF IT?**

Stay in one of our luxury rooms.

Prices from £160 bed and full breakfast



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

– WASHINGTON IRVING



NEW FOR 2024

NOVEMBER

23

## Festive Fawlty Towers

### What the Dickens?!

After telling Manuel that he has to work on Christmas Day, miserly old Basil Fawlty 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

3-course meal  
Tea and coffee  
Comedy entertainment

**£49.95 PER PERSON**



DECEMBER

5

## Festive Pudding Club

The perfect pre-Christmas treat for anyone with a sweet tooth or anyone who finds choosing from the dessert menu too tricky! Have them all. And then vote for your favourite!

### Bells and whistles

Mulled wine arrival drink  
Light starter and 5 puddings on the pudding parade  
Vote for your favourite pudding

**£45 PER PERSON**



## Festive Events

DECEMBER

12

## Festive Murder Mystery

Can you save the day and pull together all the evidence and clues to work out who is intent on ruining Christmas this year?

### Bells and whistles

3-course meal  
Tea and coffee  
Live entertainment

**£60 PER PERSON**

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

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  
Tea and coffee  
Private room hire  
Crackers

**£58 PER PERSON**

(min 12 guests)

*Please speak to a member of the team to  
discuss dietary or allergen requirements.*



## Menu

CURRIED ORGANIC CARROT SOUP,  
PARSNIP CRISPS, CORIANDER OIL *VE*

o

WHIPPED BRIE, PEPPERED FIG COMPOTE,  
ONION CROUTE *V*

o

HAM HOCK TERRINE, CARROT KETCHUP,  
GREEN APPLE PICKLE

o

SEVERN & WYE COLD SMOKED SALMON,  
FENNEL & CLEMENTINE SALAD,  
LEMON & MUSTARD DRESSING

\*

BUTTERED TURKEY BREAST,  
PORK AND SAGE STUFFING, PIGS IN BLANKETS,  
GLAZED CARROTS & PARSNIPS, BRUSSELS SPROUTS,  
THYME ROASTED POTATOES

o

SLOW BRAISED OX CHEEK, PICKLED WALNUTS,  
GLAZED CARROTS, MASH, RED WINE SAUCE

o

COD FILLET, ROASTED BROCCOLI, BROCCOLI  
PUREE, BUTTERMILK & CAVIAR SAUCE

o

ROASTED SQUASH & BRIE TART WITH BEETROOT  
CHUTNEY, VINTAGE CHEDDAR & TRUFFLE SAUCE *V*

\*

HOGARTH'S STEAMED CHRISTMAS PUDDING,  
BRANDY SAUCE *V – Can be VE*

o

WHITE CHOCOLATE CHEESECAKE,  
SPICED CRANBERRIES, CRANBERRY GEL,  
WHITE CHOCOLATE SNOW *V*

o

PLUM & APPLE TART, SPICED CRUMBLE, CUSTARD *V*

o

STONE MANOR FESTIVE CHEESE PLATE, SAVOURY  
BISCUITS, SPICED TOMATO CHUTNEY *V*

Christmas is doing a little  
something extra for someone.

– CHARLES M. SCHULZ

# Menu

WINTER SQUASH SOUP, TOASTED PUMPKIN SEEDS, CHILLI OIL *VE*

o

LIQUORICE PORK BELLY, BLACKBERRY, WALNUT GRANOLA

o

KING PRAWN COCKTAIL, CRAB & MARIE ROSE SAUCE,  
AVOCADO, SOURDOUGH

o

ROASTED CHESTNUT MUSHROOMS, GARLIC & MATURE CHEDDAR SAUCE,  
HERB & SEED CRUMB, TOASTED RUSTIC BREAD *V*

\*

BUTTERED TURKEY BREAST, PORK & SAGE STUFFING,  
PIGS IN BLANKETS, GLAZED CARROTS & PARSNIPS, BRUSSELS SPROUTS,  
THYME ROASTED POTATOES

o

FILLET OF SEABASS, LEMONY PEA & PRAWN RISOTTO,  
GARLIC & PESTO BUTTER

o

HEREFORD BRAISED OX CHEEKS, EVESHAM LEEK MASH,  
FOREST MUSHROOM & ONION GRAVY

o

MISO BAKED ORGANIC CELERIAC STEAK ON GRILLED FLATBREAD,  
SUMAC & POMEGRANATE ONIONS, TAHINI DRESSING *VE*

o

HOGARTHS FESTIVE SALAD, SMOKED ENGLISH BRIE, ROASTED CHESTNUTS,  
CRANBERRIES, MULLED WINE VINAIGRETTE DRESSED LEAVES *V*

\*

HOGARTHS STEAMED CHRISTMAS PUDDING, BRANDY SAUCE *V - Can be VE*

o

BLACK CHERRY DELICE, CHOCOLATE SAUCE,  
CHERRY SORBET, REDCURRANTS *V*

o

ORANGE & CARDAMON BRULEE, CINNAMON COOKIE *V*

o

WHITE CHOCOLATE CHEESECAKE, SPICED CRANBERRIES,  
CRANBERRY GEL, WHITE CHOCOLATE SNOW *V*

o

STONE MANOR FESTIVE CHEESE PLATE, SAVOURY BISCUITS,  
SPICED TOMATO CHUTNEY *V*

NOVEMBER DECEMBER

25 TO 31

## Festive Dining

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

For children see our Santa's Little Helper's Menu on p.9

Available for lunch or dinner

**2 COURSES £32 PER PERSON**

**3 COURSES £40 PER PERSON**



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





AVAILABLE FROM  
NOVEMBER 25TH

# Festive Afternoon Tea

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

## Bells and whistles

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

**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-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.



## Menu

TURKEY, CHESTNUT STUFFING & CRANBERRY OPEN BRIOCHE

o

PARMA HAM & BASIL PESTO, CHARRED FOCACCIA

o

BRIE & PEAR CHUTNEY TART

o

EGG MAYONNAISE & CHIVE FINGER SANDWICH

\*

WHITE CHOCOLATE PANNA COTTA,  
SPICED GINGERBREAD CRUMB

o

MULLED BERRY FRANGIPANE SLICE

o

MINCE PIE BROWNIE

o

CHOCOLATE ORANGE TART,  
ORANGE CARAMEL, CHOCOLATE GANACHE

o

SPICED PLUM MACARON

\*

CINNAMON ORANGE SCONE

o

PLAIN SCONE

o

CLOTTED CREAM

o

STRAWBERRY PRESERVE

Please speak to a member of the team to  
discuss dietary or allergen requirements.





## Santa's Little Helper's Menu

Two courses – £25 | Three courses – £30

ROASTED PLUM TOMATO SOUP *VE*

○

GARLIC & CHEESE FINGERS,  
CRANBERRY DIP *V*

○

FESTIVE MELON, HONEY YOGURT *V*

✱

BATTERED COD NUGGETS, CHUNKY CHIPS,  
LEMON MAYO

○

BUTTERED TURKEY BREAST, PORK AND SAGE  
STUFFING, PIG IN BLANKET, GLAZED CARROTS,  
THYME ROASTED POTATOES

○

CHEESY VEGETABLE PASTA BAKE,  
ONION CRUMB TOPPING *V*

✱

CHRISTMAS TREE BROWNIE,  
VANILLA ICE-CREAM, CHOCOLATE SNOW *V*

○

WHITE CHOCOLATE IGLOO,  
CHOCOLATE & RASPBERRY SOIL,  
RASPBERRY GEL

○

COOKIE ICE-CREAM SANDWICH, CHOCOLATE  
SAUCE, TOASTED MARSHMALLOW *V*

*\* Pricing excludes Christmas Day*

NOVEMBER DECEMBER

25 TO 31



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

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

DECEMBER  
1, 8, 15, 22

## Festive Sunday Lunch

Join us for Sunday lunches for hours of festive family fun – what better way to get that festive feeling?

### Bells and whistles

Available each Sunday, 12–4pm

Three course menu

Tea and coffee served with mini mince pies

Children will eat smaller portions of the main menu or see our Santa's Little Helper's Menu on p.9

**£45 ADULTS**

**£30 CHILDREN UNDER 12**

*\* Private Dining options available*

*– please speak to the team today for more information*



## Menu

CURRIED ORGANIC CARROT SOUP, PARSNIP CRISPS, CORIANDER OIL *VE*  
o

TAHINI SPICED SMOKED DUCK, MISO GEL, WASABI ORIENTAL SLAW  
o

WHIPPED BRIE, PEPPERED FIG COMPOTE, ONION CROUTE *V*  
o

PEA, HAM HOCK & WATERCRESS SALAD,  
WORCESTERSHIRE CIDER & MUSTARD DRESSING  
o

CRAB ROSTI, CRAYFISH, PEA SHOOT & KOHLRABI SALAD, CITRUS GEL  
\*

ROASTED HEREFORD BEEF,  
THYME YORKSHIRE PUDDING, RED WINE GRAVY  
o

BUTTERED TURKEY BREAST, PORK & SAGE STUFFING,  
PIGS IN BLANKETS, GLAZED CARROTS & PARSNIPS,  
BRUSSELS SPROUTS, THYME ROASTED POTATOES  
o

GINGER BRAISED ROLLED PORK BELLY, PAK CHOI, PICKED CARROTS, SOY JUS  
o

GRILLED FILLET OF SEABASS, BUTTERBEAN,  
HERB & PINENUT MASH, ROASTED TOMATO SAUCE  
o

EVESHAM COURGETTE & AUBERGINE BAKE,  
FETA CRUMB, ROASTED CHESTNUT & SPROUT SALSA *V*  
\*

HOGARTHS STEAMED CHRISTMAS PUDDING, BRANDY SAUCE *V – Can be VE*  
o

MISO CARAMEL & CHOCOLATE TART, CRÈME FRAICHE *V*  
o

WHITE CHOCOLATE PARFAIT,  
MULLED WINE POACHED PEARS, CINNAMON CRUMBLE *V*  
o

GINGERBREAD TRIFLE, BRANDY CREAM *V*  
o

STONE MANOR FESTIVE CHEESE PLATE,  
SAVOURY BISCUITS, SPICED TOMATO CHUTNEY *V*

# 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. Residents can take part in a Christmas quiz on the evening of Christmas Day, they can also enjoy Christmas movies in the lounge over the festive period.



DECEMBER  
24

# Christmas Eve

'Twas the day before Christmas, and all through Hogarth's  
house, everyone was stirring ... even the mouse!

## Bells and whistles

Arrival for dinner from 6pm

Fireworks at 6:30pm

Dinner served at 6:45pm

Tea and coffee served with mini mince pies

**£48 ADULTS**

**£30 CHILDREN UNDER 12**

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



## Menu

WINTER SQUASH SOUP, TOASTED PUMPKIN SEEDS, CHILLI OIL *VE*  
○

KING PRAWN COCKTAIL, CRAB & MARIE ROSE SAUCE,  
AVOCADO, SOURDOUGH  
○

SMOKED BACON, PORK & APRICOT TERRINE,  
ONION CHUTNEY, GARLIC OIL CROUTE  
\*

ROASTED HAKE FILLET, CHARRED BABY GEM,  
TURMERIC NEW POTATOES, SPRING ONION CREAM  
○

FENNEL & GARLIC ROLLED BELLY PORK,  
BRAISED CRANBERRY CABBAGE,  
TARRAGON MASH, GREEN PEPPERCORN SAUCE  
○

SEARED BREAST OF CHICKEN STUFFED WITH GOATS CHEESE,  
SPINACH & SUNDRIED TOMATO,  
CHIVE & MUSTARD POTATO PUREE, CHICKEN JUS  
○

MARINATED & GRILLED KING OYSTER MUSHROOM,  
BURNT ARTICHOKE & TARRAGON MOUSSE, CRUSHED HAZELNUT *V*  
\*

GINGERBREAD OPERA, GINGER SPONGE,  
MILK CHOCOLATE MOUSSE, VANILLA ICE-CREAM *V*  
○

VANILLA PANNA COTTA, SPICED ROASTED PLUMS, PLUM GEL  
○

STONE MANOR FESTIVE CHEESE PLATE,  
SAVOURY BISCUITS, SPICED TOMATO CHUTNEY *V*







## Menu

SWEET POTATO & GINGER SOUP,  
COCONUT MILK, CRISPY ONIONS *VE*

o

PRESSED CONFIT OF GLOUCESTERSHIRE CHICKEN & BLACK GARLIC,  
PANCETTA JAM

o

BEETROOT GRAVADLAX, MARINATED TOMATO,  
DILL & GIN DRESSING, RYE CROUTE

o

BURRATA, HEIRLOOM TOMATOES, HERB PESTO, AGED BALSAMIC *V*

\*

ROASTED HEREFORD BEEF SIRLOIN,  
THYME YORKSHIRE PUDDING, RED WINE GRAVY

o

BUTTERED TURKEY BREAST,  
PORK AND SAGE STUFFING, PIGS IN BLANKETS

o

HERB CRUSTED SEATROUT, ROAST SQUASH,  
BUTTERED GREENS, CHAMPAGNE & LEMON BUTTER SAUCE

o

SWEET POTATO & CHESTNUT LOAF,  
TENDER STEM, MAPLE GLAZED RED CHICORY,  
BASIL PESTO, CARROT & RED PEPPER PURÉE *VE*

o

*Accompanied with family service  
vegetables & roast potatoes*

\*

HOGARTHS STEAMED CHRISTMAS PUDDING,  
BRANDY SAUCE *V - can be VE*

o

BAILEYS CRÈME BRULEE, CHRISTMAS BISCOTTI *V*

o

DARK CHOCOLATE TORTE,  
MANDARIN MOUSSE, PISTACHIO BRITTLE

o

STONE MANOR FESTIVE CHEESE PLATE,  
SAVOURY BISCUITS, SPICED TOMATO CHUTNEY *V*

DECEMBER

25

## Christmas Day

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

### Bells and whistles

Glass of Champagne on arrival

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

Alternative children's menu available

Private dining available at

12pm or 3pm - *min 12 guests*

Tea & coffee served with mini mince pies

**£129 ADULTS**

**£65 CHILDREN 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 11

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.

### Bells and whistles

Three course lunch

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

Alternative children's menu available

Private dining available, 12pm, 3pm – *min 12 guests*

Tea and coffee served with mini mince pies

**£55 ADULTS**

**£30 CHILDREN UNDER 12**



*\* 50% deposit per person.*

*Final payment and pre-order by Nov 1st*

*- Three course Dining Menu and Light Bite Menu will be available on Boxing Day from 6pm-8pm  
- please book directly with our team.*



## Menu

SPICED PARSNIP, APPLE & LENTIL SOUP,  
PARSNIP CRISPS *vE*

o

PORK SHOULDER RILLETTE, CONFIT APPLE,  
DRESSED LEAVES

o

CRAB ROSTI, CRAYFISH,  
PEASHOOT & KOHLRABI SALAD, CITRUS GEL

o

WORCESTERSHIRE GOLDEN ASH GOATS CHEESE FRITTER,  
RED ONION JAM, PICKLED BEETROOTS *v*

\*

ROASTED HEREFORD BEEF SIRLOIN,  
THYME YORKSHIRE PUDDING, RED WINE GRAVY

o

GLOUCESTERSHIRE HONEY AND MUSTARD GAMMON,  
CHARRED CARAMELISED APPLE

o

PAN FRIED SALMON FILLET, CRAB MAYONNAISE,  
CHARRED PAK CHOI, CRAB SAUCE

o

WINTER VEGETABLE WELLINGTON,  
LIGHTLY SPICED CURRIED PARSNIP & BUTTERNUT SQUASH *vE*

o

*Accompanied with family service  
vegetables & roast potatoes*

\*

PECAN PIE CHEESECAKE,  
BITTER CHOCOLATE SAUCE, PECAN ICE-CREAM *v*

o

SPICED PEAR MOUSSE, FRUITY GRANOLA, VANILLA CREMEUX

o

BLACK CHERRY & ALMOND TART, BLACK CHERRY COMPOTE *v*

o

STONE MANOR FESTIVE CHEESE PLATE,  
SAVOURY BISCUITS, SPICED TOMATO CHUTNEY *v*

# 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

# Gift Vouchers



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

## ALL VOUCHER BOOKINGS

Purchase online

T. 01562 777555

E. [theloft@hogarths.co.uk](mailto:theloft@hogarths.co.uk) or  
[reception.stonemanor@hogarths.co.uk](mailto:reception.stonemanor@hogarths.co.uk)



The Loft

How about an indulgent retreat for someone special?

## OVERNIGHT RETREAT

£35 dinner allowance per guest

Bed and breakfast

50 minute spa treatment per guest

**From £350 per room\***

## AFTERNOON TEA RETREAT

50 minute spa treatment per guest

Glass of fizz

Cream tea

**From £100 per person**

*\* Based on 2 guests sharing - double or twin*





NEW FOR

NOV - DEC

28 - 1

2024

# 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

THURSDAY 28TH NOVEMBER 2024 6PM - 8PM  
SATURDAY 30TH NOVEMBER 2024 10:30AM - 12:30PM  
SATURDAY 30TH NOVEMBER 2024 13:30PM - 15:30PM  
SUNDAY 1ST DECEMBER 2024 10:30AM - 12:30PM  
SUNDAY 1ST DECEMBER 2024 13:30PM - 15:30PM





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

£125 ADULTS

*\* 50% deposit – full payment by 1st November*



## Why not make a night of it?

Bedrooms available from £170.00  
Bed & Breakfast per room per night \*

*50% of total booking cost taken at time of booking, final balance due by 1st November. Upgrades to superior and deluxe rooms are available. Supplements will apply.*

*\* Based on two sharing*

## Menu

SMOKED MALLARD BREAST,  
CHICORY, FENNEL & ORANGE SALSA,  
RYE CRISP BREAD  
o

CRANBERRY & CHESTNUT ARANCINI,  
BLUE CHEESE SAUCE v  
o

CLEMENTINE SORBET, PROSECCO,  
DRIED RASPBERRY v&  
\*

HEREFORD BEEF FILLET,  
THYME & TRUFFLE SCENTED DAUPHINOISE,  
BABY VEGETABLES, SQUASH PUREE,  
PORT SAUCE  
o

HARISSA BAKED SQUASH,  
CREAMED SPINACH & BUTTERBEAN,  
SALTED CUCUMBER, HAZELNUT DUKKA v  
\*

CHOCOLATE WHISKY TART,  
WHISKY ICE-CREAM, CARAMEL SAUCE v  
o

PLUM & APPLE CRUMBLE SPICED TOPPING,  
VANILLA CUSTARD v



# Menu

WINTER SQUASH SOUP, TOASTED PUMPKIN SEEDS, CHILLI OIL *VE*

o

SMOKED HADDOCK & CRAYFISH CROQUETTE,  
EVESHAM SPINACH, WASABI CRÈME FRAICHE

o

ROASTED CHESTNUT MUSHROOMS, GARLIC & MATURE CHEDDAR SAUCE,  
HERB & SEED CRUMB, TOASTED RUSTIC BREAD *V*

o

KING PRAWN COCKTAIL, CRAB & MARIE ROSE SAUCE, AVOCADO, SOURDOUGH

o

DUCK & PORT TERRINE, CRANBERRY GEL,  
CRUSHED PISTACHIOS, POPPY SEED TUILLE

\*

ROASTED HEREFORD BEEF,  
THYME YORKSHIRE PUDDING, RED WINE GRAVY

o

WORCESTERSHIRE LEG OF LAMB, CHARRED LEEK & SQUASH

o

HEREFORD BRAISED OX CHEEKS, CREAMED LEEK MASH,  
FOREST MUSHROOM & ONION GRAVY

o

OVEN BAKED SALMON FILLET, LEMON & DILL POTATO CAKE,  
BURNT BUTTER, HERB & PEA BROTH

o

WINTER VEGETABLE WELLINGTON,  
LIGHTLY SPICED CURRIED PARSNIP & BUTTERNUT SQUASH *VE*

\*

GINGERBREAD CAKE, EGGNOG CREAM *V*

o

LEMON CHEESECAKE, CARAMELISED BISCUIT, BLUEBERRY COMPOTE

o

MISO CARAMEL & CHOCOLATE TART, CRÈME FRAICHE *V*

o

CLEMENTINE & GINGER SPONGE PUDDING, CUSTARD *V*

o

STONE MANOR FESTIVE CHEESE PLATE, SAVOURY BISCUITS,  
SPICED TOMATO CHUTNEY *V*

JANUARY

1

## New Year's Day

### Bells and whistles

Three course meal

Children will eat smaller portions of the main menu  
or choose from the Santa's Little Helper's menu – see *page 9*

Tea and coffee served with mini mince pies

Private dining available – *min 12 guests*

**£45 PER ADULT**

**£30 PER CHILD**



# Winter Weddings

## The snow-dusted season

The perfect setting for a magical winter wedding - Hogarths Stone Manor's brilliantly attentive and dedicated team will help your dreams come true.

### Fairytale details

Candlelit ceremony  
Arrival drink  
Three course set meal or buffet  
Half a bottle of wine per guest  
Prosecco to toast  
DJ and dance floor  
Evening buffet  
A luxury room for the wedding couple  
**40 day guests, 80 evening guests**  
**FROM £6,000**

**Longer or shorter guest list? No problem**

#### ADDITIONAL DAY / EVENING GUEST PRICING

Additional day guest £99  
Additional evening guest £20

Dates for Winter 2024/25 season are still available

*For more information please contact our  
wedding consultants directly on  
[weddings.stonemanor@hogarths.co.uk](mailto:weddings.stonemanor@hogarths.co.uk)*



# 2025 Wedding

## New Year's Eve

What better a way than to start off 2026 than to get married! A celebration like no other.

### Fairytale details

Candlelit ceremony  
Arrival drink  
Four course meal  
Half a bottle of wine per guest  
Champagne to toast  
DJ and dance floor  
Evening buffet  
A luxury room for the wedding couple  
Complimentary menu tasting  
Prosecco to welcome in the New Year with fireworks  
50 day guests, 100 evening guests

**FROM £17,000**





It's beginning to look  
a lot like Christmas!

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Dorridge · West Midlands · B93 8QE  
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