

CHRISTMAS 2025



HOGARTHS
STONE MANOR



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 11 & 13.

**BOOKINGS 01562 777555
WWW.HOGARTHS.CO.UK**

The FESTIVE RUN-UP

21 NOVEMBER – 21 DECEMBER 2025

FESTIVE EVENTS THIS CHRISTMAS

13TH, 15TH & 21ST 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 treats

WORKSHOP DATES

- 13th November, 6:30pm
- 15th November, 11am & 2pm
- 21st November, 6:30pm

£60 PER PERSON

27TH & 28TH NOVEMBER BAUBLE DECORATING WORKSHOP

Tune into your inner-creative and join us to marble or paint your baubles and gift tags.

WHAT IS INCLUDED

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



WORKSHOP DATES

- Thursday 27th November, 6:30pm
- Friday 28th November, 6:30pm

£60 PER PERSON

21ST 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

£54.95 PER PERSON

11TH DECEMBER FESTIVE MURDER MYSTERY EVENING

'Who Killed Father Christmas?' – Father Christmas has been murdered at his own Christmas party, some of the residents of Lapland are all under investigation for his death, but which one of them committed the crime?

THREE COURSE DINNER
STARTS 7PM

£60 PER PERSON

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
- Private room hire
- Crackers
- Minimum 12 guests

£59 PER PERSON



MENU

ROAST PARSNIP & ROSEMARY SOUP,
ROSEMARY OIL **VE**

~

CHICKEN & LEEK TERRINE,
SPICED PEAR CHUTNEY, TOASTED SOURDOUGH

~

GRILLED GOATS CHEESE & BEETROOT SALAD,
MAPLE & MUSTARD DRESSING **V**

~

SEVERN & WYE SMOKED SALMON,
DILL & LEMON ROULADE, CUCUMBER RIBBONS,
MELBA TOAST

*

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

~

ROLLED BEEF SHIN, POACHED CARROTS,
THYME BRAISED FONDANT

~

HERB CRUSTED BAKED SALMON SUPREME,
CREAMED POTATOES, PROVENÇAL VEGETABLES
TOMATO BEURRE BLANC

~

LEEK & CHESTNUT PARCEL, SAVOY CABBAGE
FRICASSÉE, CELERIAC PURÉE, PARSLEY SAUCE **V**

*

HOGARTHS STEAMED CHRISTMAS PUDDING,
BRANDY SAUCE

~

BAKED MILK CHOCOLATE CHEESECAKE,
HAZELNUT GANACHE, VANILLA ICE-CREAM

~

CHERRY & ALMOND BAKEWELL,
CHERRY COMPOTE, CLOTTED CREAM

~

STONE MANOR FESTIVE CHEESE PLATE,
SAVOURY BISCUITS, PEAR & APPLE CHUTNEY

NOV 21
- DEC 21

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
- Arrival at 7pm
- DJ until midnight
- Festive decor & santa hats
- Carriages at midnight

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
- Book your Christmas party with Hogarths on any Sunday evening in December 2025 and receive a complimentary bottle of Prosecco or bucket of beers on the host's table to kick off the festivities!



MENU

ROAST PARSNIP & ROSEMARY SOUP,
ROSEMARY OIL **VE**

~

CHICKEN & LEEK TERRINE,
SPICED PEAR CHUTNEY,
TOASTED SOURDOUGH

~

SEVERN & WYE SMOKED SALMON,
DILL & LEMON ROULADE,
CUCUMBER RIBBONS, MELBA TOAST

*

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

~

HERB CRUSTED BAKED SALMON SUPREME,
CREAMED POTATOES, PROVENÇAL VEGETABLES
TOMATO BEURRE BLANC

~

LEEK & CHESTNUT PARCEL, SAVOY CABBAGE
FRICASSÉE, CELERIAC PURÉE, PARSLEY SAUCE **V**

*

HOGARTHS STEAMED CHRISTMAS PUDDING,
BRANDY SAUCE

~

BAKED MILK CHOCOLATE CHEESECAKE,
HAZELNUT GANACHE, VANILLA ICE-CREAM

~

STONE MANOR FESTIVE CHEESE PLATE,
SAVOURY BISCUITS, PEAR & APPLE CHUTNEY

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



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
£35 PER PERSON

SPARKLING AFTERNOON TEA
£43 PER PERSON

**LAURENT PERRIER CHAMPAGNE
AFTERNOON TEA**
£50 PER PERSON

£22 CHILDREN UNDER 10

* Excluding 25th-26th 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
- For children, see our Santa's Little Helper's Menu on page 12
- Available for lunch or dinner

2 COURSES £35 | 3 COURSES £45

* Excluding 24th-26th December

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.

BELLS AND WHISTLES

- Available each Sunday, 12-4pm
- Three course menu
- For children see our Santa's Little Helper's Menu on page 12

£45 ADULTS | £35 CHILDREN UNDER 10



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

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 at 6pm
- Fireworks at 6:30pm
- Dinner served at 6:45pm
- Children's menu available – see page 12
- Live entertainment

£59 ADULTS / £35 CHILDREN UNDER 10

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



MAKE IT A SLEEPOVER!

Stay in one of our luxury rooms.

Prices from £625 for our two night package.

See page 11 for further details.

MENU

GOATS CHEESE CROTTIN,
HERITAGE TOMATO & BEETROOT SALAD,
TAPIOCA CRACKER, BASIL GEL ▼

~

SEVERN & WYE SMOKED SALMON, CRAB,
DILL & LEMON ROULADE, CUCUMBER RIBBONS,
TROUT CAVIAR, MELBA TOAST

~

GAME PATÉ, SEEDED TOAST, RED ONION
MARMALADE, FENNEL & ORANGE SALAD

*

SEA TROUT FILLET, CHARRED FONDANT POTATO,
ROASTED LEEK, BROAD BEANS, CHAMPAGNE,
BUTTER SAUCE

~

CORNFED CHICKEN BREAST WITH PISTACHIO,
RICOTTA & LEEK STUFFING,
TRUFFLE & ROSEMARY DAUPHINOISE POTATO,
MADEIRA JUS

~

SWEET POTATO & MOZZARELLA CROQUETTES,
HARISSA ROMESCO, TOASTED ALMONDS,
CHARRED BROCCOLI, WATERCRESS ▼

*

VANILLA MOUSSE "CHRISTMAS TREE",
RASPBERRY CAKE & COMPOTE CENTRE

~

CHOCOLATE ORANGE TART, ORANGE CARAMEL,
ORANGE WHIPPED GANACHE,
CHARRED ORANGE

~

STONE MANOR FESTIVE CHEESE PLATE,
SAVOURY BISCUITS, PEAR & APPLE CHUTNEY



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
- Sittings: 12pm, 1pm, 2pm, 3pm
- Children's menu available – see page 12
- Tea / coffee and mince pies

£149 ADULTS / £75 CHILDREN UNDER 10

50% deposit to secure booking final balance 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

CREAMY PUMPKIN & RED LENTIL SOUP,
CHILLI OIL ✓

~

SMOKED SALMON, CRAYFISH & CRAB ROULADE,
CARAMELISED LEMON & DILL DRESSING,
CRUSTY BREAD

~

CRISPY CONFIT DUCK SALAD,
TOASTED PUMPKIN, PICKLED RED CABBAGE,
POMEGRANATE SYRUP

ROASTED CHESTNUT MUSHROOM,
GARLIC & MATURE CHEDDAR SAUCE,
HERB AND SEED CRUMB
TOASTED RUSTIC BREAD ✓

✱

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

~

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

~

SPICED MONKFISH LOIN, TOMATO XO RAGU,
CORIANDER DUMPLINGS,
TENDERSTEM BROCCOLI, KEWPIE DRESSING,
CORIANDER OIL, PUFFED RICE

~

MUSHROOM & CHICKPEA WELLINGTON,
MAPLE SYRUP GLAZED CARROTS, HORSERADISH
MASHED POTATO, RED WINE JUS

✱

HOGARTHS STEAMED CHRISTMAS PUDDING,
BRANDY SAUCE

~

PISTACHIO TIRAMISU,
RASPBERRY & ROASTED PISTACHIO BISCOTTI

~

BLACK FOREST CHOCOLATE "PINECONE"
MARQUISE, BLACK CHERRY COMPOTE

~

STONE MANOR FESTIVE CHEESE PLATE,
SAVOURY BISCUITS, PEAR & APPLE CHUTNEY

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
- Sitings: 12pm, 1pm, 2pm, 3pm
- Children's menu available – see page 12
- Private dining available, 12pm & 3pm - minimum 12 guests
- Tea / coffee and mince pies

£59 ADULTS / £35 CHILDREN UNDER 10

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



MENU

ROASTED SQUASH, COCONUT & MISO SOUP,
TOASTED SEEDS **VE**

~

CHICKEN LIVER PARFAIT, BRIOCHE, FIG
CHUTNEY, BACON & ROCKET SALAD,
ROASTED GARLIC EMULSION

~

KING PRAWN & CRAB COCKTAIL,
SRIRACHA MARIE ROSE, CONFIT TOMATO,
LETTUCE, SOURDOUGH

~

ROASTED BABY BEETS, GOATS CHEESE
BONBON, PICKLED WALNUT, PISTACHIO

*

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

~

HONEY & MUSTARD GLAZED GAMMON,
CREAMED LEEKS, MUSTARD GRAVY

~

PAN FRIED FILLET OF COD,
PORK & PAPRIKA CRUST, SAMPHIRE & CHORIZO,
CHARRED CORN SWEETCORN VELOUTÉ

~

MUSHROOM, CHESTNUT & SWEET POTATO LOAF,
SWEET & SOUR TOMATO SAUCE **V**

*

ROAST PECAN & CARAMEL TART,
NUTMEG CREAM

~

WHITE CHOCOLATE MOUSSE ON A BLONDIE
BASE, SPICED ORANGE, MANDARIN COMPOTE

~

HAZELNUT DELICE, HAZELNUT GANACHE,
SALTED CARAMEL ICE-CREAM

~

STONE MANOR FESTIVE CHEESE PLATE,
SAVOURY BISCUITS, PEAR & APPLE CHUTNEY



Christmas Sleepover

OUR
HOTEL



OTHER DATES IN MIND?

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

TWO NIGHTS

24-26 DECEMBER

- Hogarths double or twin room
- Full Hogarths breakfast
- Christmas Eve dinner
- Christmas Day lunch

£875 – DOUBLE OCCUPANCY

£625 – SINGLE OCCUPANCY



THREE NIGHTS

24-27 DECEMBER

- Hogarths double or twin room
- Full Hogarths breakfast
- Christmas Eve dinner
- Christmas Day lunch
- Boxing Day lunch or dinner

£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 evening.
- Three course dining menu and light bite menu will be available on Boxing Day both between 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

CREAMY TOMATO SOUP

SERVED WITH A BAKED CHEESE TWIST V

~

VEGETABLE NUGGETS, SPICED TOMATO DIP

~

CHEESE & HAM QUESADILLA, TOMATO DIP

*

LASHFORD'S PORK SAUSAGE & MASH,
GARDEN PEAS, GRAVY

~

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

~

ROASTED VEGETABLE LASAGNE, GARLIC BREAD

*

VANILLA MOUSSE "SANTA HAT"
STRAWBERRY COMPOTE CENTRE

~

"CHRISTMAS TREE" BROWNIE, CHOCOLATE
SNOW, VANILLA ICE-CREAM

~

ICE-CREAM SUNDAE, COOKIE BITES,
CHANTILLY CREAM

CHRISTMAS DAY SANTA'S LITTLE HELPER'S MENU

Three courses - £75

CREAMY TOMATO SOUP SERVED
WITH A BAKED CHEESE TWIST V

~

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

~

CRISPY POTATO SKINS WITH BACON & BRIE
CHEESE, GARLIC AIOLI

~

SELECTION OF MELON WITH STRAWBERRY COULIS
& RASPBERRY SORBET VE

*

BUTTERED TURKEY BREAST, PORK AND SAGE
STUFFING, PIG IN BLANKET

~

ROASTED HEREFORD BEEF SIRLOIN,
THYME YORKSHIRE PUDDING, GRAVY

~

LASHFORDS PORK SAUSAGE & MASH,
GARDEN PEAS, GRAVY

~

MUSHROOM & CHICKPEA WELLINGTON,
MAPLE SYRUP GLAZED CARROTS, MASHED POTATO,
VEGETABLE GRAVY V

~

ROASTED VEGETABLE LASAGNE, GARLIC BREAD V

*

VANILLA MOUSSE "SANTA HAT",
STRAWBERRY COMPOTE CENTRE

~

"CHRISTMAS TREE" BROWNIE, CHOCOLATE SNOW,
VANILLA ICE-CREAM

~

BLACK FOREST CHOCOLATE "PINECONE"
MARQUISE, BLACK CHERRY COMPOTE

~

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 sweet treats.

2 NIGHT OFFER

OFFER RUNS 26–30 DECEMBER

- Hogarths double or twin room
- Dinner*
- Hogarths Full English breakfast **

£299 – BASED ON 2 SHARING



* £40.00 dinner allocation per person

** Room upgrades available – supplements apply

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. Our New Year's Eve event is always a popular 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 with canapés
- 4 course menu
- Fireworks and DJ
- Black tie
- 8pm sit down for dinner
- Carriages at 1am

£149 PER PERSON

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



MENU

CHICKEN & PANCETTA TERRINE,
APPLE & APRICOT CHUTNEY,
TRUFFLE CROUTE

~

'BLANCHE' MOUSSE,
PICKLED PEAR, BABY BEETROOT,
RADICCHIO, POMEGRANATE,
PUFFED GRAINS ▼

~

CHAMPAGNE SORBET,
STRAWBERRY LIQUEUR,
STRAWBERRY SLICE

*

HEREFORD BEEF FILLET MEDALLIONS,
ROSEMARY & SMOKED POTATO TERRINE,
BABY VEGETABLES,
GARLIC PARSNIP PUREE, MADEIRA SAUCE

~

WINTER VEGETABLE PITHIVIER WITH SMOKED
CHEDDAR, SAUTEED POTATOES,
CHIVE & PARMESAN SAUCE ▼

*

LAYERED DARK CHOCOLATE &
RUBY RASPBERRY MOUSSE,

~

STRAWBERRY & PROSECCO PANNA COTTA,
PROSECCO GEL,
CHOCOLATE COATED STRAWBERRY

BEDROOMS AVAILABLE FROM £170
BED & FULL BREAKFAST
SINGLE OR DOUBLE OCCUPANCY

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 12
- Private dining options available

£50 ADULTS

£35 CHILDREN UNDER 10



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

MENU

CARROT, RED LENTIL & HARISSA SOUP **VE**

~

SMOKED HADDOCK & LEEK TART, SPINACH & FENNEL SALAD, LEMON & BASIL OIL, AIOLI

~

DUO OF SWEET MELON, SPICED MINT SYRUP, SUGAR GLAZED ORANGE **VE**

~

GRILLED MACKEREL FILLET, RUBY GRAPEFRUIT, POMEGRANATE, COMPRESSED CUCUMBER

~

CHICKEN LIVER & BRANDY PARFAIT, PINE NUT & PUMPKIN SEED CRUMB, FIG, PEAR & BALSAMIC COULIS, TOASTED CIABATTA

*

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

~

GLOUCESTERSHIRE HONEY AND MUSTARD GAMMON, KALE, CHARRED CARAMELISED APPLE

~

CHICKEN BREAST WRAPPED IN PANCETTA WITH PISTACHIO AND LEEK STUFFING, MADEIRA JUS

~

BAKED FILLET OF SEA BASS, NEW POTATOES, BUTTERED SPINACH, CHIVE AND A SAFFRON VELOUTÉ

~

MUSHROOM, CHESTNUT & SWEET POTATO LOAF, SWEET & SOUR TOMATO SAUCE **VE**

*

MILK CHOCOLATE MOUSSE, SHERRY VINEGAR CARAMEL, HAZELNUT CRUMB

~

MULLED BERRY PAVLOVA, MERINGUE, CHANTILLY CREAM & SPICED MULLED BERRY COMPOTE

~

WHITE CHOCOLATE & CRANBERRY TART, FROSTED CRANBERRIES & CRANBERRY GEL

~

HAZELNUT DELICE, HAZELNUT GANACHE, SALTED CARAMEL ICE-CREAM

~

STONE MANOR FESTIVE CHEESE PLATE, SAVOURY BISCUITS, PEAR & APPLE CHUTNEY



It's beginning to look
a lot like Christmas!

Hogarths Stone Manor • Stone
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GET SOCIAL

