

DATE: 14TH NOVEMBER 2026

MEETING: 2:00 PM – 3:30 PM

DINNER: 7:00 PM – 10:00 PM

VENUE: HOGARTHS HOTEL
SOLIHULL, B93 8QE

2026 MORGAN CHALLENGE

AWARDS DINNER

Please return this form to Michele Bailey at michele@showcase.services by 31st October

PARTICIPANT DETAILS

			Meeting Y/N	Starter	Main	Dessert
Lead Name :			☐	☐	☐	☐
Guest name :			☐	☐	☐	☐
Guest name :			☐	☐	☐	☐
Guest name :			☐	☐	☐	☐

STARTERS:

- A) Roasted tomato and basil soup
- B) Cured salmon, nori, pickled shimeji, wasabi mayo, radish and coriander
- C) Confit duck terrine, fig, endive, sourdough crisps
- D) Burrata, pumpkin seed and rocket pesto, savoury granola, sourdough crisps (V)

MAIN COURSES:

- A) Slow-cooked pork belly, parsnip, mashed potatoes, seasonal greens, Madeira sauce
- B) Grilled sea bream, saffron potato, sautéed kale, lemon, caper & hazelnut butter sauce
- C) Pan fried chicken breast, wild mushroom purée, creamed potatoes, seasonal greens, red wine sauce
- D) Butternut squash risotto, crispy sage, pumpkin seeds, feta cheese (V)

DESSERTS:

- A) Sticky toffee pudding, vanilla ice cream, toffee sauce
- B) 62% Valrhona chocolate crémeux, buckwheat, cherry sorbet
- C) Banana & popcorn choux, vanilla Chantilly, smoked butterscotch sauce
- D) Selection of English cheeses, crackers & Hogarth's apple chutney

Dress code: lounge suits or black tie for the chaps, frocks for the chappesses

PAYMENT INFORMATION

£65 per person

Reference: [Dinner + surname]

Morgan Challenge Race Series

National Westminster Bank

Sort Code: 54-30-51

Account Number: 19422970

ACCOMMODATION (OPTIONAL)

Book direct with Hogarths Hotel on **01564 779988**

Quote group code **GA09370**, Morgan Challenge Dinner

Discounted room rates to be paid at time of booking,
fully refundable up to 48 hours before arrival:

£155 double B&B

£145 single B&B



Championship Awards to be re-presented at CSCC luncheon