

2025



THE SNOOTY FOX





FESTIVE PARTY

Celebrate the season in style with our classic three-course festive menu, filled with winter warmers and Christmas favourites. Perfect for catching up with friends, family, or colleagues – delicious, relaxed, and full of festive cheer.





BOTTOMLESS FESTIVE PARTY

Go full festive. Our three-course bottomless party pairs the same mouth-watering menu with 2 hours of free-flowing drinks*. It's the ultimate way to raise a glass (or two... or three) this Christmas, we'll say cheers to that..

*2 Hours unlimited Prosecco, Red or White Wine whilst dining.



Terms & Conditions

Pre Booking and Pre orders only. £10 per person non refundable deposit taken at the time of booking. Final payment and choices due 10 days prior to the event Arrival time needs to be 20 minutes prior to the booked table dining time. Valid from Saturday 25th November until Saturday 30th December. Festive Party Menu not available on December 25th.



THE SNOOTY FOX

EST [□] 1594

2025 FESTIVE PARTY MENU 2 Courses – £34 3 Courses – £38

STARTERS

Carrot & Ginger Soup, Crème Fraîche, Bread Prawn Cocktail, Gem Lettuce, Brown Bread, Lemon Honey-Roasted Figs, Crispy Pancetta Salad, Peach Purée, Smoked Chorizo Crumb Brie & Cranberry Tart, Dressed Salad, Herb Oil Chicken Liver Pâté, Toast, Dressed Salad, Chutney

MAINS

Traditional Honey-Roasted Turkey, Pigs in Blankets, All the Trimmings
Pan-Fried Seabass Fillet, Leek & Fennel Velouté, New Potatoes, Herb Oil
Roasted Pork Fillet, Chive Mash, Sautéed Mushrooms, Roasted Plums, Jus
Roasted Root Vegetable Wellington, Roast Potatoes, Seasonal Vegetables, Gravy
Chicken Ballotine, New Potatoes, Apple & Squash Purée, Black Truffle Sauce, Pickled Salad

DESSERTS

Christmas Pudding, Brandy Sauce, Raspberry Coulis

Vanilla & Rum Crème Brûlée, Shortbread

Raspberry Sorbet, Fresh Fruit

Chocolate & Orange Torte, Orange & Mango Sorbet

The Snooty Cheese Board

| Stilton, Mature Cheddar, English Brie, Grapes, Figs, Apples, Artisan Crackers |

Dietary Information

Dairy-free and gluten-free options available on request.

Please note: not all ingredients are listed. If you have any food allergies, please speak with us in advance.

Availability

Valid from 25th November until 30th December. Festive Party Menu not available on December 25th.

Payment

£10 per person non refundable deposit taken at the time of booking.
Final payment and choices due 10 days prior to the event
Arrival time needs to be 20 minutes prior to the booked table dining time.
A discretionary 12.5% service charge will be added to your final bill.

THE SNOOTY FOX

EST [□] 1594

2025 BOTTOMLESS FESTIVE PARTY MENU 3 Courses – £49

2 Hours unlimited Prosecco, Red or White Wine whilst dining.

STARTERS

Carrot & Ginger Soup, Crème Fraîche, Bread Prawn Cocktail, Gem Lettuce, Brown Bread, Lemon Honey-Roasted Figs, Crispy Pancetta Salad, Peach Purée, Smoked Chorizo Crumb Brie & Cranberry Tart, Dressed Salad, Herb Oil Chicken Liver Pâté, Toast, Dressed Salad, Chutney

MAINS

Traditional Honey-Roasted Turkey, Pigs in Blankets, All the Trimmings
Pan-Fried Seabass Fillet, Leek & Fennel Velouté, New Potatoes, Herb Oil
Roasted Pork Fillet, Chive Mash, Sautéed Mushrooms, Roasted Plums, Jus
Roasted Root Vegetable Wellington, Roast Potatoes, Seasonal Vegetables, Gravy
Chicken Ballotine, New Potatoes, Apple & Squash Purée, Black Truffle Sauce, Pickled Salad

DESSERTS

Christmas Pudding, Brandy Sauce, Raspberry Coulis Vanilla & Rum Crème Brûlée, Shortbread Raspberry Sorbet, Fresh Fruit Chocolate & Orange Torte, Orange & Mango Sorbet

TO FINISH

The Snooty Cheese Board | Stilton, Mature Cheddar, English Brie, Grapes, Figs, Apples, Artisan Crackers |

Dietary Information

Dairy-free and gluten-free options available on request.

Please note: not all ingredients are listed. If you have any food allergies, please speak with us in advance.

Availability

Valid from 25th November until 30th December. Festive Party Menu not available on December 25th.

Payment

£10 per person non refundable deposit taken at the time of booking.

Final payment and choices due 10 days prior to the event

Arrival time needs to be 20 minutes prior to the booked table dining time.

A discretionary 12.5% service charge will be added to your final bill.





CHRISTMAS DAY LUNCH

Gather your loved ones and celebrate Christmas Day at The Snooty Fox Hotel in the heart of Tetbury in the Cotswolds with a dining experience full of festive flair, fizz and indulgence.

Begin with a champagne and canapé welcome, followed by a three-course feast crafted with seasonal ingredients and culinary care from our Executive Chef and his team.

From elegant canapés to traditional favourites and decadent desserts, our Christmas Day Lunch is designed to delight every palate. Join us for a joyful afternoon of fine food, warm hospitality, and unforgettable festive cheer.





Terms & Conditions

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THE SNOOTY FOX

EST [□] 1594

2025 CHRISTMAS DAY MENU 3 Courses – £95

Champagne & Canapés on Arrival

STARTERS

Brie & Cranberry Tart, Dressed Salad, Herb Oil
Prawn & Langoustine Cocktail, Gem Lettuce, Brown Bread, Lemon
Duck Liver Pâté, Toast, Dressed Salad, Herb Oil
Carrot & Ginger Soup, Crème Fraîche, Bread
Honey-Roasted Figs & Crispy Pancetta Salad, Peach Purée, Smoked Chorizo Crumb

Gin & Tonic Sorbet

MAINS

Traditional Honey-Roasted Turkey, Pigs in Blankets & All the Trimmings
Pan-Fried Sea Bass, Leek & Fennel Velouté, New Potatoes, Herb Oil
Rolled Rib of Beef, Roasted Root Vegetables, Seasonal Greens, Roast Potatoes, Gravy
Winter Vegetable Wellington, Roast Potatoes, Seasonal Vegetables, Gravy
Chicken Ballotine, New Potatoes, Apple & Squash Purée, Black Truffle Sauce, Pickled Salad

DESSERTS

Christmas Pudding, Brandy Sauce, Raspberry Coulis Vanilla & Rum Crème Brûlée, Shortbread Chocolate & Orange Torte, Orange & Mango Sorbet Apple & Blackberry Crumble, Crème Anglaise

TO FINISH

The Snooty Cheese Board – Stilton, Mature Cheddar, English Brie, Grapes, Figs, Apples & Artisan Crackers Coffee & Mince Pies

Dietary Information

Dairy-free and gluten-free options available on request.

Please note: not all ingredients are listed. If you have any food allergies, please speak with us in advance.

Availability 25TH December only

Payment

£10 per person non refundable deposit taken at the time of booking. Final payment and choices due 10 days prior to the event Arrival time needs to be 20 minutes prior to the booked table dining time. A discretionary 12.5% service charge will be added to your final bill.

