



Cheers to **FESTIVE PARTY NIGHTS**

FRIDAY 20TH NOVEMBER – WEDNESDAY 23RD DECEMBER 2026

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.

£35

3 COURSES

MON - THURS

£37

3 COURSES

FRI - SAT

BOTTOMLESS FESTIVE PARTY

Go full festive. Our three-course bottomless party pairs the same mouth-watering menu with *90 minutes 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..

£49

**3 COURSES
BOTTOMLESS**

MON - THURS

£51

**3 COURSES
BOTTOMLESS**

FRI - SAT

Terms & Conditions

A non-refundable deposit of £10.00 per person is required to confirm the booking and must be paid within 72 hours of booking via a payment link.

Deposits become fully non-refundable within 72 hours of the event date.

Full payment is required no later than 7 days prior to the event.

Same-day cancellations will incur the full charge.

Guests are kindly requested to arrive 20 minutes prior to their reserved dining time.

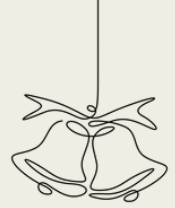
*Free flowing drinks - Includes Prosecco, house wines, real ales, draught Pravha Pilsner or Aspall Cider, Madri Zero, fruit juices, Pepsi Max or lemonade.

To make your booking email: reception@snooty-fox.co.uk T: 01666 330580

The Snooty Fox Hotel, Market Place, Tetbury, Gloucestershire, GL8 8DD



3 COURSE - FESTIVE PARTY MENU 2026



STARTERS

Smoked Salmon - Beetroot Remoulade, Salmon Caviar, Preserved Lemon Dressing

Za'atar Butternut Squash, Quinoa, Beetroot & Balsamic Hummus,
Charred Baby Gem Lettuce

Duck Liver Pâté - Red Onion Marmalade, Toasted Brioche

Prawn Cocktail - Gem Lettuce, Brown Bread, Lemon

MAINS

Traditional Roast Turkey
Cranberry & Sausage Stuffing, Redcurrant & Tawny Port Gravy

Wild Mushroom Wellington
Chestnut, Sweet Potato, Mushroom & Miso Gravy

Roast 35-Day-Aged Cotswold Sirloin
Caramelised Shallots, Red Wine Jus

Pan-Fried Hake Fillet
Fennel, Red Onion, Orange & Dill Salad

FOR THE TABLE

Pigs in Blankets | Garlic & Thyme Roast Potatoes
Yorkshire Pudding | Braised Red Cabbage | Golden Raisins
Brussels Sprouts | Roast Parsnips | Buttered Carrots
Bread Sauce | Cranberry Sauce | Horseradish Sauce

DESSERTS

Traditional Christmas Pudding & Brandy Butter (GF)
Baileys Trifle
Chestnut & Chocolate Torte
Chocolate Brownie, Salted Caramel Brittle, Salted Caramel Ice Cream

English Cheeses, Grapes, Celery, Walnuts, Artisan Biscuits

MINCE PIES TEA OR COFFEE

V - Vegetarian, Vg - Vegan, VGO Vegan Option, GF - Gluten Free, GFO - Gluten Free Option

