



Merry Christmas

2026

THE
SNOOTY FOX

ESTD 1594





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2026

Celebrate a Cotswold's festive season at The Snooty Fox with cosy Christmas lunches, festive gatherings and hearty seasonal menus served in our warm and welcoming surroundings. Gather friends, family or colleagues together and let us take care of the celebrations— we'll say cheers to that.



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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

Christmas Pudding
Brandy Butter
Baileys Trifle
Chestnut & Chocolate Torte
Chocolate Brownie
Salted Caramel Brittle, Salted Caramel Ice Cream
English Cheeses, Grapes, Celery, Walnuts, Artisan Biscuits





Cheers to **CHRISTMAS DAY LUNCH**

FRIDAY 25TH DECEMBER 2026

CHRISTMAS DAY LUNCH

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

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

From elegant starters to traditional favourites and decadent desserts, our Christmas Day Lunch is designed to delight every palate in warm surroundings with heartfelt hospitality.

£119
5 COURSES

£49
CHILDREN
UNDER 12

Terms & Conditions

Pre booking and pre orders only. A 20% non refundable deposit must be made 72 hours after booking through a payment link.

Final Payment and orders are due by 15th December.

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5 COURSE - CHRISTMAS DAY LUNCH MENU | 2026

GLASS OF CHAMPAGNE

AMUSE-BOUCHE

Truffled Jerusalem Artichoke Arancini, Apple, Chicory & Walnuts

STARTERS

Smoked Salmon Pâté - Cucumber Ribbons, Dill, Salmon Roe, Crème Fraîche

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

Pork, Sage & Prune Terrine - Red Onion Marmalade, Toasted Brioche

Beef Carpaccio - Caper Berries, Parmesan Shavings, Rocket

MAIN COURSES

Traditional Roast Turkey, Roast Potatoes, Pig in Blanket, Roast Parsnips & Carrots
Chestnut & Cranberry Stuffing, Bread Sauce & Turkey Gravy (GFO)

Beef Medallions, Bordelaise Sauce, Papillote Gratin Potatoes
& Chive-Buttered Carrots (GF)

Chestnut, Mushroom, Ricotta, Leek & Truffle Strudel, Thyme Mash, Swiss Chard
& Tomato-Chive Butter Sauce (V)

Pan-Roasted Duck Breast, Spiced Apple Charlotte, Rosemary & Cranberry Red
Cabbage, Confit Potato & Rich Duck and Blackberry Pan Gravy (GF)

Herb-Crusted Cod, White Bean & Tomato Stew, Cavolo Nero (GF)

PALATE CLEANSER

Watermelon Sorbet

DESSERTS

Traditional Christmas Pudding & Brandy Sauce (GF)

Pistachio Tiramisu, Amaretto-Steeped Blackberries

Pear & Chocolate Frangipane Tart, Salted Caramel Ice Cream

Iced Mango Parfait, Cassonade & Ginger Shortbread (GFO)

Chocolate & Salted Caramel Torte

Artisan Cheese Board - Frozen Grapes, Celery, Biscuits & Fig Chutney

PETIT FOURS & MINCE PIES

TEA OR COFFEE

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





GOOD TO KNOW

Our kitchen is NOT an allergy-free kitchen.

While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team about the ingredients in meals before placing your order.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
Please note menu may be subject to change.



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