



# *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.

To make your booking email: [reception@snooty-fox.co.uk](mailto:reception@snooty-fox.co.uk) T: 01666 330580  
The Snooty Fox Hotel, Market Place, Tetbury, Gloucestershire, GL8 8DD



## 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)

Aged Beef Wellington, Mushroom Duxelles, Herb Pancake, Red Wine Jus

Wild Mushroom Wellington, Filo Pastry, Chestnut, Sweet Potato,  
Mushroom, Miso Gravy

Hake Fillet, Prawn Mouse, Spinach, Pithivier, Samphire, Shellfish Sauce

#### PALATE CLEANSER

Mango Sorbet

#### 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

Yule Log, Macerated Raspberries, Lemon Sorbet  
Orange, Cranberry, Pistachio Pavlova

Cheese Table - English Cheeses, Grapes, Celery & Walnuts, Selection of Biscuits

#### PETIT FOURS & MINCE PIES TEA OR COFFEE

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

