



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 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)

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

