



CHRISTMAS AT THE OLD FOX 2025



Celebrate the festive season at The Old Fox!

We're taking Christmas bookings from
Friday 28th November to Saturday 20th December
(excluding Sundays), with both lunchtime
and evening sittings available. Enjoy a delicious two or
three-course lunch, or indulge in a festive three-course evening menu,
all crafted with seasonal, locally sourced produce. Optional canapés
are available at just £3pp. We welcome groups from intimate
tables of two to larger parties. Your table will be decorated
with crackers and festive trimmings, ensuring a warm, joyful
atmosphere as you celebrate the season in style.

Bookings require a completed pre-order form which needs to be returned to us at least 14 days prior to your booking date plus a £10 pp non-refundable deposit

To confirm your booking, please contact a member of our team who will guide you through our quick and easy payment process.

We recommend booking early to secure your chosen date and time. We look forward to sharing the seasonal festivities with you.

Best Wishes



Julie and the Old Fox Team

CHRISTMAS MENU

Optional Canapés for the table - £3pp

Smoked salmon bellini, crème fraiche, caviar Mushroom vol-eu-vent (vg)Confit chicken bonbon (gf)

STARTERS

Butternut squash soup, amaretti biscuit(v)
Game terrine, pickles & sourdough (gfa)
Smoked mackerel pate, pickle cucumber & treacle bread (gfa)
Beetroot tartare, avocado, crispy shallots & soya mayonnaise (vg)
Breaded pork belly, celeriac remoulade & apple textures (gf)

MAINS

Traditional roast turkey, roast potatoes, parsnip, carrot, apple & sage stuffing, pig in blanket, bread sauce, cranberry sauce & turkey gravy (gfa) Braised shin of beef, horseradish mash, carrot, parsnip & Beef jus (gf/dfa) Root vegetable & chestnut wellington, roast potatoes & vegetable jus (vg) Sea bream fillet, smoked haddock chowder (gf)(f) Gnocchi, wild mushrooms, mushroom puree, crispy kale & walnuts (v)(n)

DESSERTS

Christmas pudding, brandy sauce, berry compote Passion fruit pannacotta, white chocolate & pistachio (gf)(n) Trio of local cheese & biscuits, chutney & celery (gfa) Poached pear, mulled wine & apple sorbet (vg/gf) Chocolate fondant, honeycomb & chocolate sauce Americano coffee & macrons

Two Course £32 Three Course £40



DATES FOR YOUR DIARY

Wednesday 26th Nov, Christmas Wreath Making

Thursday 27th Nov, Thanksgiving

Friday 28th Nov, Christmas Party Season Begins

Saturday 6th Dec, Party Music Night - Chapter 2

Saturday 13th Dec, Party Music Night - Jay Watts

Thursday 18th Dec, Christmas Carols with The Coaley Choir

Saturday 20th Dec, Party Music Night - Mike Walsh

Friday 26th Dec, The Big Boxing Day Quiz

Wednesday 31st Dec, New Years Eve Party







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We Wish you a Merry Christmas, We Wish you a Merry Christmas, and a happy new year