



Christmas & New Year

2026 - 2027



Foxfields Country Hotel
Hotel & Weddings



ARTISAN RIBBLE VALLEY

Contact Us

01254 822 556 | www.foxfieldshotel.com

All enquiries please email enquiries@foxfieldshotel.co.uk

Our Address

Whalley Road, Billington, Clitheroe,
Lancashire, BB7 9HY



On All December

Artists at Artisan

Music every Friday and Saturday in December.

Starting from 7:00pm till late.

£28.50 Per Person

*Add a glass of Prosecco for an extra £8.50
or Mulled Wine for an extra £6*

Festive Afternoon Tea

Spiced Carrot & Honey Soup
Pig in Blanket
Pork, Cranberry & Chestnut Sausage Roll
Turkey & Cranberry Sandwich
Egg & Cress Sandwich
Coronation Chicken Wrap Sandwich
Ham Mustard Mayo & Tomato Sandwich
Mini Mince Pie
Victoria Sponge Cake
Baked Lemon Cheesecake
Chocolate & Rum Delice
Mini Banoffee Pie
Sultana Scone, Clotted Cream, Strawberry Jam

Served everyday starting from 31st November, from 12:00pm - 4pm.

Festive treats Daily Festive Lunch & Dinner

2 Courses

Lunch £25.50

Dinner £29.50

3 Courses

Lunch £29.50

Dinner £33.50

Starters

Spiced Carrot & Honey Soup

Chilli oil, warm bread roll (GF VE)

Ham Hock Terrine

Artisan piccalilli, croutes, mixed leaf salad (Gluten free on request)

Leek & Lancashire Cheese Tart

Tomato fondue, balsamic glaze, endive

Beetroot Cured Salmon Gravalax

Wasabi mayo, crab fritter, caper dressing, pickled fennel (Gluten free on request)

Mains

Roast Turkey

Roast potatoes, chestnut & cranberry stuffing, pig in blanket, Koffman cabbage, Brussel sprouts, roast parsnip, turkey gravy (Gluten free on request)

Braised Blade of Beef

Pomme puree, spiced red cabbage, glazed carrot, red wine jus (GF)

Fillet of Salmon

Spinach, crushed new potatoes, tenderstem broccoli, lemon & caper sauce

Butternut & Lentil Wellington

Roast new potatoes, panache of vegetables (GF VE)

Desserts

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (Gluten free on request)

Chocolate & Orange Tart

Cherry compote, orange sorbet (GF VE)

Christmas Pudding

Brandy sauce, red currants (Gluten free on request)

Lemon Meringue Cheesecake

Raspberry coulis, fresh raspberries

Served from Monday 31st November to Thursday 24th December.

Lunch: 12pm - 5pm, Dinner: 5pm - 9pm.

These are the good times

Party Nights

£42.50

Per Person

4th & 5th, 11th & 12th,
18th & 19th of December

Starters

Duo of Melon

Cantaloupe and honeydew, raspberries, elderflower syrup (GF VE)

Spiced Carrot & Honey Soup

Chilli Oil, warm bread roll (VE) (Gluten free on request)

Chicken Liver Pate

Onion chutney, ciabatta croutes (Gluten free on request)

Beetroot Cured Salmon Gravalax

Horseradish potato salad, pickled cucumber, crostinis (Gluten free on request)

Mains

Roast Turkey

Roast potatoes, cranberry & chestnut stuffing, roast parsnips, pig in blanket, turkey gravy
(Gluten free on request)

Braised Blade of Beef

Pomme Puree, spiced red cabbage, red wine jus (GF)

Salmon Fillet

Spinach, crushed new potatoes, tenderstem, lemon & caper sauce (GF)

Butternut & Lentil Wellington

Roast new potatoes, tenderstem broccoli, vegetarian gravy (VE)

Sprouts, carrots and swede on the table

Desserts

Chocolate & Orange Tart

Chocolate sauce, seasonal berries (GF VE)

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (Gluten free on request)

Lemon Meringue Cheesecake

Raspberry coulis, fresh raspberries

Christmas Pudding

Brandy Sauce (Gluten free on request)

Arrival 7pm. Dinner Served From 7:30pm



All parties required to pre-order 14 days prior to the event. A non-refundable, non-transferable deposit of £25 per person is required on booking. Full pre-payment is required 4 weeks prior to the event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask at time of booking.



Michael Bublé Tribute Nights

£30 Per Person

Tuesday 8th and Tuesday 15th December

Dinner served from 7:30pm.

Please see the Party Night Menu on the previous page.



Make Time for a Magical Visit

Treat your family to a festive breakfast or supper this Christmas, with delicious food, fun activities and a special gift for every child!

Breakfast with Santa

£19.50 Per Person

Arrival 10:30am

Start the day with a delicious artisan breakfast. Little ones can enjoy waffles, pancakes, or a mini English breakfast served with fresh juice, whilst taking part in fun colouring and craft activities. The morning ends with a magical visit to Santa's grotto, where every child receives a special gift. Adult tickets include a full English breakfast, so the whole family can join in the festive fun.

Dates: 5th, 6th, 12th, 13th, 19th, 20th, 21st & 22nd December



Supper with Santa

£15 Per Person

Arrival 5:00pm

Join us for a festive evening of pizza, pasta and holiday magic. Children will enjoy a delicious meal before visiting the grotto for a magical encounter and a special gift. Full pre-payment is required when booking, ensuring a smooth and joyful experience for all families attending.

Dates: 21st & 23rd December

When attending our Christmas functions,
enjoy a special Bed & Breakfast rate at £125

Price for Two Persons



Make memories together

Christmas Day

Arrival 12:30pm or 1:30pm.

Children's Menu (Under 12s)

£50 Per Child

Starters

Trio of Melon - Cantaloupe, Honeydew, Watermelon, Winterberries, Elder Flower Syrup, Orange Sorbet (GF VE)

Creamy Tomato Soup with Bread & Butter
Battered Crispy Chicken Goujons, Barbeque Dip

Mains

Half Size Traditional Turkey Dinner (GF on request)

Half Size Sirloin Beef Dinner (Gluten free on request)

Sausage & Chips, Garden Peas, Gravy

Margarita Pizza (GF on request)

Pepperoni Pizza (GF on request)

Tomato Linguine, Parmesan Shavings (GF & VE on request)

Desserts

Kids Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (Gluten free on request)

Chocolate Assiette

Apple & Raspberry Crumble Tart (GF VE)



There will also be an extra special visit from Santa!

Canapes

Feta, beetroot and walnut tartlet

Mini club sandwich

Smoked salmon bellini, crème cheese

Starters

£110 Per Person

Hot Smoked Salmon & Crab Rilette

Pickled beetroot, brown crab meat mayo, rye bread shards, salmon roe (Gluten free on request)

Trio of Melon

Cantaloupe, honeydew, watermelon, winterberries, elder flower syrup, orange sorbet (GF VE)

Duck Liver Parfait

Orange jelly, sweet onion chutney, toasted brioche

Smoked applewood & Ham Hock Tart

Tomato fondue, balsamic syrup



Mains

Roast Turkey

Roast potatoes, Koffman cabbage, cranberry and sage stuffing, pigs in blankets, roast parsnip, sprouts, turkey gravy (Gluten free on request)

Roast Sirloin of Beef

Duck fat potatoes, Koffman cabbage, cranberry and sage stuffing, pigs in blankets, Yorkshire pudding, roast parsnip, sprouts, gravy (Gluten free on request)

Baked Hake Fillet

Garlic mash, mussels, tenderstem, samphire, marinere sauce (GF)

Curried Aubergine

Bombay potatoes, lentil dahl, onion bhaji, mint yoghurt (V, VE on request)

Desserts

Apple and Raspberry Crumble Tart

Raspberry coulis, apple sorbet (GF VE)

Classic Christmas Pudding

Calvados brandy sauce (Gluten free on request)

Local Cheese Plate

Apple and date chutney, artisan crackers (Gluten free on request)

Assiette of Chocolate

Mini chocolate eclair, chocolate brownie, chocolate torte, white chocolate ice cream

Finish off your meal with tea, coffee, mince pies and truffles

Why not stay the night with our
Dinner, Bed and Breakfast rate at £345

Price for Two People Sharing

All parties required to pre-order 14 days prior to the event. A non-refundable, non-transferable deposit of £35 per person is required on booking. Full pre-payment is required 4 weeks prior to the event. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask at time of booking.

Boxing Day

Served from 12pm - 5:30pm

3 Courses
£37.50

2 Courses
£32.50

Starters

Prawn & Crayfish Cocktail

Apple, radish, marie rose, brown bread & butter (Gluten free on request)

Ham Hock Terrine

Piccalilli, ciabatta croutes, mixed salad (Gluten free on request)

Roast Tomato & Basil Soup

Smoked cheese dumpling & warm bread (VE) (Gluten free on request)

Beef Shin Croquette

Cauliflower puree, truffle jus

Thai Fish Cake

Salmon, smoked haddock, lemon grass coriander, Thai red sauce

Mains

Roast Sirloin of Beef

Roast potatoes, mash, carrot & swede, tenderstem, sage & cranberry stuffing, Yorkshire pudding, jus

Lamb Shoulder

Slow braised lamb, creamed potatoes, sticky red cabbage, mint jus (GF)

Seared Sea ass

Potato terrine, buttered asparagus, white wine and clam sauce (GF)

Roast Chicken Breast

Tarragon mash, wild mushroom & spinach fricassee, bourguignon sauce (GF)

Beetroot Risotto

Goats cheese & sage (Vegetarian & VE on request)

Desserts

Warm Treacle Tart

Clotted cream, candied orange zest

Tiramisu

Coffee sponge, whipped vanilla mascarpone & coco powder

Chocolate & Orange Tart

Cherry compote, orange sorbet (GF VE)

Lemon Tart

Raspberry coulis & raspberry sorbet

The fine print

Useful Information

These conditions apply to all guests attending Christmas functions and events.

All events and offers are subject to availability.

All Christmas programme bookings must be confirmed with a deposit specified per event and is payable with confirmation. All balances must be paid in full 4 weeks before the event. If a booking is made within 4 weeks of the event then full payment is required. If the final amount is not settled in advance the hotel reserves the right to cancel the booking.

The rate for the event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel, which may be sent by post or email. For accommodation, a £45 non-refundable deposit per person is required at the time of reservation, with the full balance being paid on arrival or prior to.

All prices shown are inclusive of VAT but may be subject to any other relevant taxes/levies at the current prevailing rate in force on the day of the event. Prices advertised are subject to change prior to booking.

We regret that all payments received, including deposits, are non-refundable and non-transferable, unless in the unlikely event that the hotel is obliged to cancel the event, all monies will be refunded or an alternative date or location will be offered (at the hotel's discretion) without further liability to the hotel.

We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation.

The management of the hotel reserves the right to refuse entry to the hotel. In addition the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks.

Groups of less than 10 may be required to share tables with other parties.

Special requests (e.g. dietary requirements) must be made known to the hotel at least 14 days before the event. The organiser of the party is responsible for paying the group's deposit, final full payment and pre-orders to the hotel. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests.

The hotel will endeavour to ensure that all the information and prices are accurate, however, occasionally errors occur and the hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made the hotel is entitled to cancel the booking without liability.



Our truly magical
Weddings At Foxfields

Situated in the heart of the Ribble Valley, located only minutes away from the picturesque and historic town of Whalley, Lancashire, Foxfields Country Hotel is nestled within 9 acres of beautiful landscaped gardens.

Weddings at Foxfields are held throughout the year. During the winter months, our weddings are truly magical. In summer, our grounds and gardens, the exquisite licensed gazebo and fantastic views form a stunning backdrop to the celebrations.

**Open days held frequently throughout the year,
for more information visit www.foxfieldshotel.com.**

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