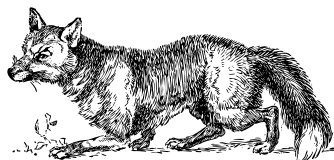


EVENTS AT THE FOX



WELCOME TO THE FOX INN AT ANSTY

Nestled in the heart of the Dorset countryside lies The Fox Inn at Ansty, an iconic English inn in operation since 1777. Initially a family residence, it has evolved into the welcoming inn it is today.

The inn combines traditional warmth with a contemporary flair. Delight in locally sourced cuisine crafted by our talented chefs, and savor our cider and wine from our own lands.

Choose from various function spaces, including the dedicated Broadclose Suite and a sunny summer marquee in our private garden.

Opt for The Den for intimate gatherings or reserve the entire Inn for grand celebrations.

The Fox Inn is licensed to host wedding ceremonies on-site, offering the possibility of hosting your entire wedding day here for an additional charge.



foxevents@electricpubs.co.uk | 01258 880166





OUR SPACES

PRIVATE GARDEN

Our private rear garden is a wonderful sun trap, perfect for enjoying a celebratory glass of bubbly surrounded by your nearest and dearest with the plenty of space for lawn games. .

SUMMER MARQUEE

Our traditional marquee situated in our private garden is perfect for your summer gathering, offering ample space for approximately 100 seated guests. We offer handmade long wooden tables and pews to style how you wish

BROADCLOSE SUITE

Seating up to 70 guests, the suite offers formal meals or buffet options for a relaxed dining experience. With exclusive use for the day and plenty of space, you can transition from dinner to dance floor with ease.

SUMMER MARQUEE

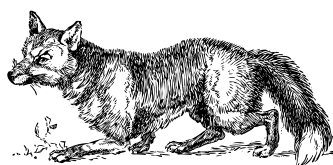
Located in our private garden, the traditional marquee is ideal for summer events with space for approximately 100 seated guests. Long wooden tables and pews are available for custom styling.

THE DEN

The Den offers an intimate setting for small gatherings. With seating for 10-12 guests and a cozy log burner, it's perfect for a warm and inviting atmosphere.

EXCLUSIVE INN USE

For larger events, exclusive use of our entire property is available. This customizable package is tailored to your needs, prices on quotation.



HIRE OUR SPACES



RESERVE OUR ENTIRE INN

Imagine having exclusive use of our entire Inn for your gathering!

Enjoy full access to the garden, marquee, Broadclose suite,
both indoor dining areas, bar, and Den.

Prices vary by season, on or off peak and day of the week, please
contact our dedicated events manager to discuss your potential
booking.

PRIVATE MARQUEE & GARDEN

Looking for an outdoor celebration? Our picturesque garden
includes a spacious marquee for your event.

Host up to 50 guests at £10 per head hire charge, alternatively
up to 100 guests reduces this to £5 per head.



BROADCLOSE SUITE

Indulge in our elegant Broadclose suite,
ideal for hosting up to 70 guests for private
parties & celebrations.

Priced on quotation.





MENU PACKAGES

Our chefs are dedicated to incorporating fresh, local, and seasonal ingredients into their creative and hearty dishes.

For a stress-free and delightful experience, explore our wedding packages.

If you have any specific dietary needs, allergies, or dish preferences, please reach out to us.

CANAPES

Choose four options £12.50 per head

Dorset crab tartlets with bisque jelly

Duck bonbon with plum sauce

Smoked Salmon, dill creme fraiche and caviar blini

Salt baked beetroot and whipped goat cheese croute

Savoury Welsh Cake with slow braised lamb

King prawn cocktail on prawn cracker

Conference pear and Blue Vinny spring roll with beetroot ketchup

Beef bresola and horseradish cream blini

Smoked mackerel on Blue Vinny rarebit

Chicken liver parfait with shallot jam on sourdough toast

Feta & sundried tomato filo tart

Vegan options are available on request





THREE COURSE FORMAL MENU

£37 per person

Choose three options from each course for your menu

STARTERS

Hot & cold smoked salmon mousse with caper & lemon dressed leaves

Twice Baked Dorset red souffle with leek & mustard

Ham hock & parsley terrine with piccalilli, toasted sourdough

Traditional Panzanella salad with goats cheese gratin

MAINS

Chicken roulade, Boulanger potato & lemon & thyme creme fraiche

Braised daube of beef, confit potato, glazed carrots & sauce piquant

Roast lamb rump, goats cheese croquette, marjoram peas, goats curd & red wine jus
Pan roasted cod, crushed new potatoes, samphire and wild mushroom, squid ink tuile

Wild mushroom bread & butter pudding with buttered beans & truffle sauce

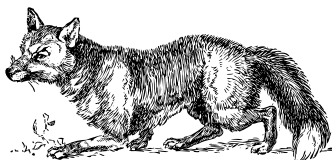
DESSERTS

Treacle tart with maple & pecan ice cream & vanilla salt

Vanilla buttermilk pudding, shortbread, cardamom & strawberries

Warm chocolate brownie with Kirche morello cherries & pistachio ice cream

Vegan options are available on request





THREE COURSE PREMIUM FORMAL MENU

£49 per person

Choose three options from each course for your menu

STARTERS

Searched scallops, confit chicken wing, sweetcorn fritter & sweetcorn relish

Glazed pigs cheek, celeriac remoulade, pickled apple & black pudding crumb

Dorset crab pudding, heritage tomato, chive & bisque cappuccino

Roasted romanesco, cauliflower puree, pakora, onion bhaji, mint yoghurt & pomegranate

MAINS

Turbot, fennel croquette, lyonnaise potato with Pernod & butter sauce

Pan roasted chicken breast, wild mushroom pudding, fondant potato & tarragon jus

Roast beef fillet, prosciutto wrapped tenderstem broccolli & smoked garlic pomme puree

Roast local venison loin, celeriac Boulanger fig tart fine with red wine & juniper jus

Salt baked potato, truffle mousse, confit potato, roast cep & XO sauce

DESSERTS

Dark chocolate fondant, nougatine biscuit & vanilla ice cream

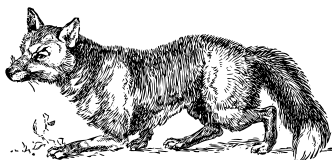
Assiette of desserts

Frangipan with clotted cream ice cream

AFTERS

Local cheese selection platters with crackers, chutneys & fruit

Vegan options are available on request



BUFFET MENU

Choose eight options for £17 per head

COLD

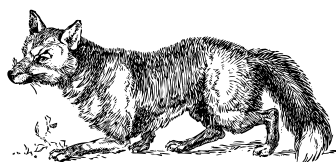
Smoked Salmon & spinach roulade
Venison Sausage rolls & mushroom ketchup
Wild boar gala pir & apple sauce
Selection of quiches
Cold cuts & pickles
Rare beef sirloin, watercress & blue cheese salad
Whipped goats cheese & trio of beetroot salad
Mackerel escabeche
Traditional Greek Salad
Coronation rice salad
Rainbow Slaw
Cous cous & citrus salad

HOT

Poached salmon & parsley sauce
Beef brisket bonbon & chipotle BBQ topping
Lamb kofta, pomegranate & yoghurt dip
Pulled jerk jackfruit, rice & peas
Chicken satay skewers & sweet chilli dip
Chargrilled halloumi & harissa tomato salad
Pulled jerk pork, rice & peas

Vegan options are available on request

If you're dreaming up quirky alternatives for your big day - think cozy tea parties, pizza feasts, traditional pies, hearty ploughman's spreads, or maybe even a tower of sugary donuts - our events manager is ready and waiting to make your unique vision a reality!



BUFFET SANDWICH MENU

Select three choices for £13 per person
Includes root vegetable crisps & crudities

Cheddar & chutney
Ham & mustard mayonnaise
Tuna & cucumber
Egg mayonnaise & rocket
Hummus & Harris with iceberg lettuce

Select three choices for £15 per person
Includes root vegetable crisps & crudities

Beef sirloin, horseradish sauce & rocket
Coronation chicken
Smoked salmon & dill mayonnaise
Traditional BLT
Coronation jackfruit
Goats cheese & pickled beetroot

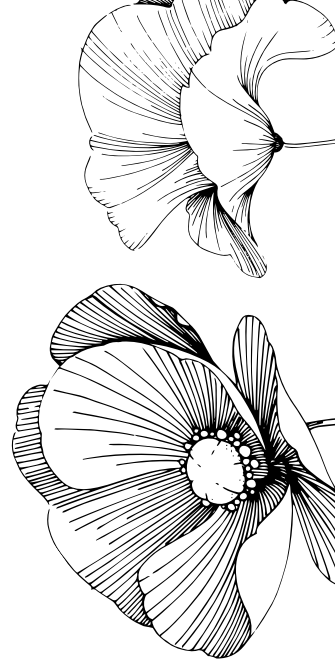
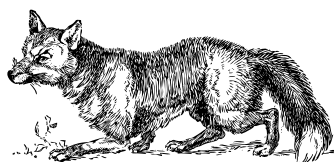
Salads

Select three choices for £3 per person

Traditional coleslaw
Potato & chive salad
Mixed leaf with house dressing
Vietnamese rainbow coleslaw

Select three choices for £5 per person

Pasta pesto with rocket
Waldorf salad
Rocket, tomato, gran pedant & balsamic
Traditional Caesar salad
Watercress, red onion, croutons & Blue Vinny boss dressing



DRINKS PACKAGES

We pride ourselves in having a wide range of locally produced drinks available aswell as your well known favourites. If you have a specific drink in mind, such as your favourite drinks, we can tailor a drinks selection. Alternatively if you may simply wish to pop some money behind the bar

DRINKS MENU ONE

One bottle of both
White & Red
per six guests

OR

Pitcher of your selected
cocktail or
mocktail on the table
£15 pp

DRINKS MENU TWO

Welcome drinks on
arrival choosing
2 options

Two glasses per person

+

One bottle of both
White & Red
per six guests

OR

Pitcher of your selected
cocktail or
mocktail on the table

£25 pp

DRINKS MENU THREE

Welcome drinks on
arrival choosing
2 options

Two glasses per person

+

One bottle of both
White & Red
per six guests

OR

Pitcher of your selected
cocktail or
mocktail on the table

+

Bride Valley Dorset Cremant
Toasting drink
One glass per person

£30 pp





ACCOMMODATION

For those with friends and family near or far we have an offering of 12 spacious and well appointed en-suite rooms with a contemporary country feel to accommodate you and your guests in style and comfort.

Our selection of rooms include standard or superior double and twin rooms and one double room with a double sofa bed

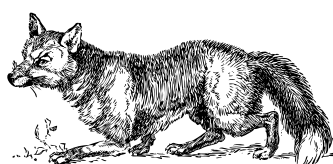
All rooms are provided with luxury toiletries, local tea, coffee, wifi, flatscreen television and stylish decor throughout.

All of our room stays include a freshly cooked breakfast selection
Dogs are welcome in selected rooms for an additional fee.

The team at The Fox front desk are happy and available to help with any queries or requirements that you may have during your stay.

Our rooms are located on the first & second floor, we unfortunately do not have a lift available.

Give us a ring or book via our website to book your room.



GET IN TOUCH

If you have any further queries regarding any of the information found in our brochure or you wish to book a visit for a chat, we will be happy to assist in any way possible.

You can contact us on:

EMAIL:

foxevents@electricpubs.co.uk

TELEPHONE:

01258 880328

ADDRESS:

The Fox Inn
Ansty
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