

GB

THE
GREAT BARR
HOTEL

Christmas Events
DECEMBER 2023

Christmas Day Lunch

Roasted Tomato Soup - Vine roasted tomatoes with puree of basil & olive croutons(VE)

Charcuterie platter served with rustic pâté and grilled sourdough bread

Garlic mushrooms in a white wine & cream sauce served en croûte (V)

King prawn cocktail in a Marie rose sauce with crusty sourdough

Roast Shropshire turkey served with sage & onion stuffing, chipolatas wrapped in
bacon & a rich roast gravy

Roast Sirloin of beef served with roasted shallots & a burgundy wine sauce

Baked Cornish Hake with zesty lemon and herb butter sauce

Artichoke Hearts- with roasted tomatoes & mozzarella (V)

All main courses are served with honey- glazed parsnips, buttered carrots, brussels
sprouts, cauliflower mornay & roast potatoes

Selection of desserts from our dessert counter

including Christmas pudding & brandy sauce

English & continental cheese board, served with fruit chutney & savoury biscuits

coffee with chocolate truffle

[All special dietary requirements must be advised in advance](#)

£79.50 per person includes a glass of Prosecco on arrival
crackers and novelties

£39.50 child under 12

Oak Bar open from 11.30am Lunch Served 12:30pm- 3:00pm



Christmas Party Dinner, Tribute & DJ

Leek and Potato soup garnished with black pepper croutons (V)

Mushrooms stuffed with breadcrumbs, parmesan cheese, garlic and herbs(V)

Prawn and avocado Cocktail served with marie rose sauce and sourdough bread

Duck liver Pate, with fruit chutney & toasted ciabatta fingers

Roast Shropshire Turkey

served with Sage & Onion Stuffing, chipolatas wrapped in bacon & a rich roast gravy

Slow-cooked pork shoulder with red wine sauce

Baked supreme of Scottish salmon with garlic cream sauce

Portobello mushroom wellington, Portobello mushrooms wrapped in crisp puff pastry,
with baby spinach in a white wine & garlic cream [V]

All main courses are served with brussels sprouts,

buttered Carrots, honey-glazed parsnips & roast potatoes

Christmas pudding with brandy sauce

Selection of Desserts from our dessert counter

English & continental cheese board, served with Fruit Chutney & Savoury Biscuits

[All special dietary requirements must be advised in advance](#)

Saturday 2 December Motown with 'Babylove' £49.00 pp

Friday 8 December Grease & Dirty Dancing 45.00pp

Saturday 9 December ABBA £49.00 pp

Friday 15 December Motown with 'Babylove' 45.00pp

Saturday 16 December Divas of Pop £49.00 pp

Oak Bar Open till late

Dinner served from 7pm -8:30pm music till 1am

Price Includes Crackers and Novelties

SING A LONG LUNCH

Winter vegetable soup with bread roll (VE)

Roast Shropshire turkey served with sage & onion stuffing,
chipolatas wrapped in bacon and rich roast gravy

Portobello mushroom wellington, mushrooms wrapped in crisp puff pastry with
baby spinach in a white wine & garlic cream (V)

All main courses are served with glazed carrots,
brussels sprouts & roast potatoes

Christmas pudding served with brandy sauce
Apple crumble served with custard

Coffee with warm mince pie

£21.50 per person

Wed 13th, Thu 14th, Fri 15th, Sat 16th December

All special dietary requirements must be advised in advance

Oak Bar Open from 11:00am
Lunch served from 12:30pm
Price Includes Crackers and Novelties



BOOK NOW :0121 3571141

Bottomless Party Brunch

Bottomless Bubbles for 90 minutes

Prosecco, Bellinis, Bloody Marys & Gin, Bottomless Brunch Buffet

£35.00

Assorted Mini Quiches V, spinach and feta, bacon and cheddar

Classic Caesar Salad V with garlic croutons

Belgian Waffles GFO with a variety of toppings (fresh berries, whipped cream, chocolate sauce, maple syrup)

Chicken & Waffles fried chicken with maple syrup and a side of honey mustard sauce

Eggs Benedict GFO with hollandaise sauce and smoked salmon

Avocado Toast GFO with scrambled eggs, mushrooms and microgreens on sourdough toast

Assorted Mini Sliders GFO VE

Vegan Breakfast Hash with Vegan Sausage GF VE

Fresh Fruit Platter GF V with yogurt dip

VE VEGAN/ V VEGETARIAN/ GF GLUTEN FREE/GFO GLUTEN FREE OPTION AVAILABLE

WE OPERATE A NUT FREE KITCHEN FOR THIS SERVICE HOWEVER WE CANNOT GUARANTEE NO TRACES OF NUTS

Saturday 9th December 2023 | 12:00-3.30pm



bookings between 12.00-2pm
Price Includes Crackers and Novelties

NEW YEARS EVE DJ & NEIL DIAMOND TRIBUTE

Sweet Caroline, Hello Again, Cracklin Rosie
this tribute to Neil Diamond's stellar career spanning 50 years
is sure to have you singing along

Roasted tomato soup , vine roasted tomatoes with puree of basil & olive croutons (VE)

Smoked salmon with horseradish cream & lemon wedges

Crispy duck salad: shredded crispy duck served with mixed greens, red onion, and a ginger dressing

Champagne Sorbet

Tournedos Rossini

Fillet Steak, in a glistening Madeira sauce topped with a golden foie gras
served on a crunchy toast

Free range poussin served in white wine & shallot sauce

Fillet of Lemon sole cooked in a cream sauce with vermouth, white grapes & tarragon.

Artichoke hearts with roasted tomatoes & mozzarella

All main courses are served with fine green beans, honey glazed carrots
cauliflower mornay & parmentier potatoes

Selection of desserts from our dessert counter

English & continental cheese board, served with fruit chutney & savoury biscuits

coffee with chocolate truffle

Oak Bar Open from 12.30pm till
late

Dinner served from 7.30pm
Music till 2am

31st December seating between 7pm - 8.30pm

£91.95 pp includes crackers and novelties

All special dietary requirements must be advised in advance

NEW YEARS TRIBUTE STAYOVER PACKAGE FOR 2 PEOPLE

Standard Double

£260

upgrade to a Club

or

Superior Double

for £20

INCLUDES COMPLIMENTARY
BOTTLE OF PROSECCO & FULL
ENGLISH BREAKFAST



Wine Dine Party & Stay

Party & Visiting Friends/Family Rates Apply
throughout December 2023

ACCOMMODATION RATES

Single Room B&B from £60.00

Double or Twin Room B&B from £85.00

Club Room B&B from £110.00

Family Room B&B from £120.00

Applies throughout December 2023

Excludes New Year's Eve

BOOK DIRECT NOW 0121 357 1141

TRIBUTE STAYOVER PACKAGE FOR 2 PEOPLE

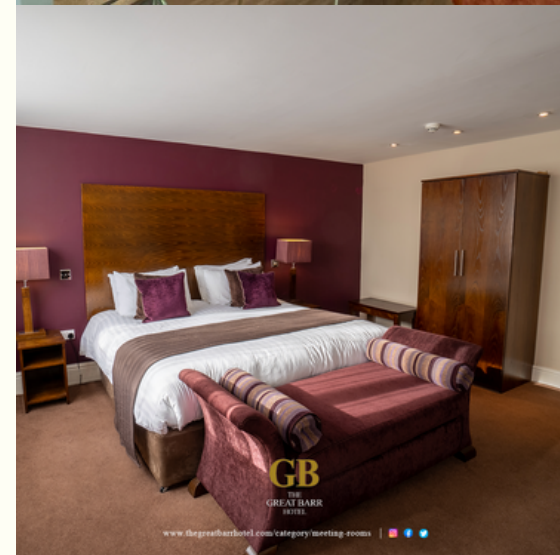
Standard Double

£190

upgrade to a club or
Superior Double

for £ 20

INCLUDES COMPLIMENTARY
BOTTLE OF PROSECCO & FULL
ENGLISH BREAKFAST



PRIVATE & CORPORATE CHRISTMAS PARTIES

Hold your festive party with us, enjoy an arrival drink & our resident DJ will ensure the right ambience with their beats.

Choose from a tasty buffet or a sit down meal.

Dont pay room hire for your party when you hold your day delegate conference here with us in the month of December 2023 only (Minimum 25 Day Delegates).

BOOK NOW 0121 357 1141



Room Details	Mininum Number of Guests	Max Number of Guests	Bar	Room Hire
Palm Court	80	180	Main Hotel Bar	£600
Savoy	60	130	Private Bar	£400
Festival DJ not included	25	40	Main Hotel Bar	£150

PRIVATE & CORPORATE CHRISTMAS PARTIES

Christmas Buffet Menu

Sausage rolls
Hummus on ciabatta

Burger sliders
Crispy chicken canapes

Shrimp tempura with sriracha mayo dip
Potato wedges, sour cream and chive
Mixed green salad

Jelly shots
Donut wall
Chocolate drizzled fruit skewers

£27.50 pp

**Package includes
either a glass of Prosecco or
Bottle of Beer pp for arrival drink**

BOOK NOW 0121 357 1141

Christmas Set Menu

Tomato & Basil, soup served with a drizzle of olive oil & herb
croutons (VE)

Prawn & avocado cocktail served with marie rose sauce
& sourdough bread

Duck liver pâté, with fruit chutney & toasted ciabatta
fingers

Roast shropshire turkey
served with sage & onion stuffing, chipolatas wrapped in
bacon & a rich roast gravy

Baked supreme of scottish salmon with garlic cream
sauce

Portobello mushroom wellington (VE)

All main courses are served with brussels sprouts,
buttered carrots, honey glazed parsnips, roast and new
potatoes

Christmas pudding with brandy sauce
Selection of desserts from our dessert counter

£37 pp



TERMS AND CONDITIONS

To purchase tickets for any of the events detailed in this brochure please call 0121 357 1141 with your credit or debit card details.

All prices are inclusive of VAT at 20%. All monies paid are non-refundable and non-transferable.

A pre-order is required for all meals no later than seven days prior to the event.

All special dietary requirements must be advised in advance.

Please note, our kitchen is not exclusively gluten free, cross contamination may occur.

Our guests are encouraged to consider their own individual meals & requirements. Some food items may contain nuts.

All items are subject to availability, the hotel reserves the right to provide a suitable alternative.

All images shown are for illustrative purposes only.

When making your booking, please request your preferred sit down time which will be allocated subject to availability.

All information is correct at the time of going to press.

The management reserves the right to change the advertised programme without prior notice.

The Great Barr Hotel

www.thegreatbarrhotel.com

Tel: 0121 357 1141

1. Bottomless brunch is time-limited to 90 minutes & commences from the time of your booking.
2. Your drink will be replenished once it has been finished. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted and all participants are required to drink responsibly at all times. Only selected beverages are included in this offer.
3. Management reserve the right to withdraw this offer at any time, without prior notice and we reserve the right to refuse alcohol to any participant at any time without notice.
4. Alcohol served to over 18's only & proof of ID may be required.
5. Service times may vary by business & are subject to licensing restrictions. 6. Bottomless bookings are required 24hrs in advance, & a deposit is required to hold a table. Your table time begins at the time of your booking for 90 minutes only. Please always inform your server of any allergies or intolerances before dining. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens are available on request, however we cannot provide information on other allergens. All above prices are inclusive of VAT. (v): Vegetarian (ve): Vegan : Gluten-Free (*): Option Available



Quote Early Bird offer! and receive **10%** off full ticket price when you purchase before October 2nd 2023

Terms & conditions apply

(May not be used in conjunction with other offers
& New Years Eve Stayover Package)