



Celebrate Christmas

with us at

The Great Barr Hotel

GB

THE
GREAT BARR
HOTEL

2025

Christmas Day Lunch

£89.50pp (includes crackers & novelties)

£45 per child under 12

To Start

Sweet Potato and Butternut Squash Soup

Served with a toasted coriander croute

Smoked Salmon and Roasted Beetroot

Salad

Served with a horseradish dressing and
toasted ciabatta croutes

Fig, Thyme and Goats Cheese Tart

Served with dressed rocket leaves and a
roasted tomato coulis

Potted Chicken Liver Pate with a Red

Wine Jelly Top

Resting on toasted brioche fingers with a
onion chutney

Oak Bar open from 11.30am

Lunch Served 12:30pm- 3:00pm

To Follow

Traditional Roasted Turkey

With pigs in blankets, roasted potatoes, roasted
root vegetables and sprouts

Slow Cooked Braised Feather Blade of Beef

Served with Yorkshire pudding, roasted potatoes,
roasted root vegetables and sprouts in a
bourguignon sauce

Roasted Lemon & Dill Salmon Fillet

Finished with a salsa Verde sauce and served with
roasted potatoes, roasted root vegetables and
sprouts

Homemade Vegetable Strudel

With a tomato and red pepper sauce and served
with roasted potatoes, roasted root vegetables
and sprouts

To Finish

Traditional Christmas Pudding

With a rich brandy sauce

Homemade Paris Brest

Filled with fresh berries and finished with a
toffee sauce

Chef's Baileys Crème Brûlée Tart

Drizzled with a white chocolate sauce and
finished with raspberries

Warm Chocolate Orange Brownie

Served with a salted caramel ice cream

To Relax

Coffee and Homemade Petit Fours

All special dietary requirements must be advised in advance.

Please see Terms & Conditions page for further information.

Christmas Party Tribute Nights

7pm - Late

Friday 28th November

The Jersey Boys £47.95

Saturday 29th November

Take That £47.95

Friday 5th December

ABBA £49

Saturday 6th December

Motown £55

Friday 12th December

Grease & Dirty Dancing £49

Saturday 13th December

Neil Dimond £55

Friday 19th December

Grease & Dirty Dancing £49

Saturday 20th December

Motown £55

*All Tribute Tickets Include a 3 - course meal,
Tribute Act & Disco*

(See the next page for our Christmas tribute menu)



Hi, I'm early bird.
Read further to know
more about me



TRIBUTE STAYOVER PACKAGE FOR 2 PEOPLE

Standard Double

£190

*Upgrade to a Club or Superior Double
for £30*

*INCLUDES A COMPLIMENTARY BOTTLE OF
PROSECCO & FULL ENGLISH BREAKFAST*

Christmas Party Dinner

Tribute & DJ

Oak Bar Open till late, Dinner served from 7pm - 8:30pm

Music until 1am

(See previous page for prices)

To Start

Roasted Root Vegetable Soup

Served with a toasted stilton croute

Prawn Cocktail with Crushed Avocado

Served with a tomato concass and brown bread with butter

Chicken Liver Pate

Served with melba toast and a onion marmalade

To Follow

*All of our main courses are served with
roasted potatoes, roasted root vegetables
and broccoli*

Roasted Turkey Breast

Served with cranberry stuffing, pigs in blankets and a thyme jus

Slow Cooked Braised Beef

Served in a rich red wine jus

Grilled Seabass

Finished with a lemon caper butter

Homemade Mushroom & Brie Wellington

Finished with a roasted red pepper and rosemary sauce

To Finish

Chef's Sticky Toffee Pudding

With a caramel sauce and ice-cream

Homemade Tarte au Citron

Served with a winter berry coulis

Lemon Meringue Tart

Served with a berry coulis and fresh mint

Homemade Chocolate Cheesecake

Served with a Biscoffe sauce

All special dietary requirements must be advised in advance.

Please see Terms & Conditions page for further information.

NEW YEARS EVE

Elvis & Neil Diamond Tribute & DJ

To Start

French Onion Soup

Served with a toasted parmesan croute

Smoked Salmon and Prawn Parcel

Served with Melba toast and a cucumber caper dressing

Dovetail of Melon

Served with fresh berries and vodka jelly finished with fresh mint

Quenelle of Chicken Liver Pate

Resting on toasted brioche fingers with a tomato chutney

To Refresh

Champagne Sorbet

To Follow

***All of our main courses are served with
a fondant potato, roasted root
vegetables and broccoli***

Roasted Corn Fed Chicken Supreme

Wrapped in Palm ham with a tarragon and wild mushroom fricassee

Glazed shin of beef

with a crumb of bone marrow and sourdough

Grilled Sea Bass

Finished with a fennel marinara sauce

Stuffed Bell Pepper

with Cous Cous

Finished with crumbled feta cheese and a olive tapenade

To Finish

Warm Chocolate Fondant

With clotted cream and a rich chocolate sauce

Coconut Panna Cotta

Served with roasted rum pineapple

Lemon Meringue Tart

Served with a berry coulis and fresh mint

Homemade Chocolate Cheesecake

Served with a Biscoff sauce

To Relax

Coffee and Homemade Petit Fours

All special dietary requirements must be advised in advance.

Please see Terms & Conditions page for further information.

*£97.95pp (includes crackers and novelties)
seating between 7pm – 8.30pm*



Prosecco Packages

Includes - 2 Tribute tickets, evening meal, double room, bottle of prosecco in the hotel room on arrival & full English breakfast the next morning.

CHRISTMAS TRIBUTE PARTY NIGHTS STAY OVER PACKAGE

£190 per couple

NEW YEARS TRIBUTE STAY OVER PACKAGE

£279 per couple

Call or email our Sales team to book.

0121 3571141

sales@thegreatbarrhotel.com



**upgrade to a club or
Superior Double**

for £30



BOOK NOW

Sing-A-Long Lunches

Thursday 11th December

Friday 12th December

Saturday 13th December

**£29.95 per person (Includes
Crackers and Novelties)**

**Oak Bar Open from 11:00am
Lunch served from 12:30pm**

Call or email our Sales team to
book.

0121 3571141

sales@thegreatbarrhotel.com

To Start

Roasted Root Vegetable Soup
Served with a toasted stilton croute

To Follow

Roasted Turkey Breast

Served with cranberry stuffing, pigs in blankets and a thyme jus

Homemade Mushroom & Brie Wellington

Finished with a roasted red pepper and rosemary sauce

**All of our main courses are served with a roasted potatoes,
roasted root vegetables and broccoli**

To Finish

Christmas Pudding

With a brandy sauce

Homemade Apple Strudel

Served with a vanilla custard

To Relax

Freshly Brewed Tea or Coffee with a Warm Mince Pie

All special dietary requirements must be advised in advance.

Please see Terms & Conditions page for further information.



PRIVATE & CORPORATE PARTIES

Book now for an unforgettable

Christmas celebration!

Celebrate Your Christmas Party with Us!

We have various function rooms to suit any party size and style! Whether you prefer a **3-course festive meal** or a casual **Christmas buffet**, we've got the perfect space for you. Enjoy a night of fun with a DJ & disco or opt for a more formal evening—the choice is yours!

Room Details	Minimum Number of Guests	Max Number of Guests	Bar	Room Hire
Palm Court	80	180	Main Hotel Bar	£295
Savoy	60	130	Private Bar	£195
Festival	20	40	Main Hotel Bar	£150

Dont pay room hire for your party when you hold your day delegate conference here with us in the month of December 2025 only (Minimum 25 Day Delegates).

Call or email our Sales team to book.

0121 3571141

sales@thegreatbarrhotel.com



PLANNING A PRIVATE PARTY?

Host a private event in one of our function rooms, whether its a family and friends occasion or the end of year office party

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 pâte with fruit chutney & toasted ciabatta fingers

Roast Shropshire Turkey
with sage & onion stuffing, chipolatas wrapped in bacon & 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 & new potatoes

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

£35.95 pp

Christmas Buffet

Menu 1

Sausage & marmalade vol au vents.
Hummus on ciabatta.

Burger sliders.
Crispy chicken canapes.

Potato wedges, sour cream & chive.
Mixed green salad.

Jelly shots.
Donut wall.
Chocolate drizzled fruit skewers.

£19.95 pp

Christmas Buffet

Menu 2

Brie & Grape Tartlets (V)
Smoked Salmon with Lemon & Dill Crème Fraîche
Winter Leaf Salad with Pomegranate & Toasted Walnuts (V, GF)

Hot Dishes
Beef & Mushroom Stroganoff
Vegetable & Chestnut Wellington with Cranberry Jus (V, Vegan option available)
Garlic & Rosemary Roasted Potatoes (V, GF)
Honey-Glazed Root Vegetables (V, GF)

Dessert
Winter Berry Cheesecake

Tea & Coffee Station

Tea & coffee

£27.95 pp

**All special dietary requirements must be advised in advance.
Please see Terms & Conditions page for further information.**

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 & 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 requirements.

Some food items may contain nuts.

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

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.



Call or email our Sales team to book.
0121 3571141
sales@thegreatbarrhotel.com

www.greatbarrhotel.com

Quote Early Bird offer! and receive **10%** off full ticket price when you purchase before October 3rd 2025

Terms & conditions apply

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

