CHRISTMAS 2026

THEGREATBARRHOTEL.COM

Step into the magic of the festive season and make this Christmas truly unforgettable. Whether you're planning an intimate gathering or a grand celebration, our hotel offers the perfect setting filled with warmth, elegance, and festive cheer.

Let our dedicated team take care of every detail, so you can relax and enjoy the festivities with your guests.

Book early to secure your preferred dates.
To find out more or to make an enquiry, contact our friendly sales team today

Sales@thegreatbarrhotel.com
0121 357 1141

07768199261

thegreatbarrhotel.com

CHRISTMAS TRIBUTE NIGHTS

Saturday 28th November
ABBA Tribute *£47.95*

Friday 4th December
70's Tribute Night *£49.00*

Saturday 5th December
Motown Tribute *£55.00*

Friday 11th December
Grease & DirtyDancing Tribute *£49.00*

Saturday 12th December
The Jersey Boys Tribute *£55.00*

Friday 18th December
ABBA Tribute *£49.00*

Saturday 19th December
80's Tribute Night *£55.00*

Thursday 31st December
Grease & Dirty Dancing Tribute *£99.50*

Stayover Prosecco Package

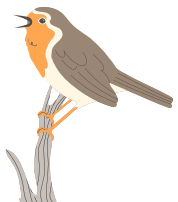
for 2 people
Includes:

Tribute tickets, three course Christmas meal, Dj entertainment, overnight stay, bottle of prosecco in your room on arrival and breakfast in the morning.

Standard Double £199
Upgrade to a Club for £30
For two

NEW YEARS EVE PACKAGE
Standard double £280

All tribute tickets include, three course Christmas meal, Tribute act & DJ.



Contact our sales team to book
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CHRISTMAS TRIBUTE/PARTY MENU

To Start

Leek & Potato Soup (V)
Served with a warm bread roll

Chicken Liver Pate
Served with lightly toasted sourdough and onion Chutney

Goats Cheese Tart (V)
Served with a balsamic glaze on a bed of rocket

To Follow

Roasted Turkey Breast
Served with sage and onion stuffing, pigs in blankets, a rich gravy, roasted potatoes, Brussels sprouts, Honey glazed roasted carrots & parsnip.

Slow Cooked Braised Beef
Served in a rich red wine jus, roast potatos, honey glazed roasted carrots & parsnip

Grilled Seabass
Finished with a lemon caper butter

Wild Mushroom & Chestnut Wellington (V)
With vegetable gravy, and all the trimmings

To Finish

Traditional Christmas Pudding
With brandy sauce

Duo of Chocolate Profiteroles
Served with dairy fresh cream

Fruits of the Forest Cheesecake
Served with dairy fresh cream

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

Oak Bar open till late, Dinner served from 7pm to 8.30pm
Music till 1am

SING A LONG LUNCHES

Join us for a delightful sing-along lunch featuring a classic Christmas meal, lively games, vibrant music for a little sing song, and an enchanting festive atmosphere!

Thursday 10th December

Friday 11th December

Saturday 12th December

£29.95 Per Ticket

(Includes crackers & novelties)

Call our sales team to book now!

0121 357 1141

Bar Open from 11.30, food served at 12.30

To Start

Roasted Root Vegetable Soup(V)

Served with a warm bread roll

To Follow

Roasted Turkey Breast

Served with sage & onion stuffing, pigs in blankets anda rich gravy

Wild Mushroom & Chestnut Wellington (V)

Served with all the trimmings.

Vegan options available on request.

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

To Finish

Christmas Pudding

With a brandy sauce

Fruits of The Forest Cheesecake

Served with fresh cream

To Relax

Freshly Brewed Tea or Coffee with a Warm Mince Pie

CHRISTMAS DAY LUNCH

£89.50 Per Person
(includes crackers & novelties)
£45 per child (under 12)

To Start

Roasted Tomato & Red Pepper soup (V)
Served with Cheese croutons

King Prawn Cocktail
Served with a cognac infused Marie Rose Sauce with hearty wholemeal bread & butter

Hamhock &Piccalilli Terrine
Served with toasted sourdough

To Follow

Traditional Roast Crown of Turkey
Served with sage & onion stuffing, pigs in blankets , rich gravy roasted potatoes, Brussels sprouts. Honey glazed roasted carrots & parsnip

Slow Braised Feather Blade of Beef
Served with horse radish mash, homemade yorkshire pudding, Brussels sprouts. Honey glazed roasted carrots & parsnip

Pan Roasted Cod Loin
Served with crushed potatoes, Tenderstem broccoli & buttered spinach finished with lobster bisque sauce.

Traditional Nutroast (V)
With a Vegetarian Gravy roasted potatoes, Brussels sprouts. Honey glazed roasted carrots & parsnip
Contains NUTs

To Finish

Traditional Christmas Pudding
With brandy sauce

Individual Trifles
Served with fresh dairy cream

Chefs Baileys & Cream Tart
White chocolate sauce

Warm Chocolate Orange Brownie
Served with ice cream

To Relax

Coffee & Petit Fours

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

NEW YEARS EVE
GREASE & DIRTY DANCING

£99.50 Per Person

(includes crackers & novelties)

***Stayover Package Available ***

To Start

Roasted Butternut Squash & Sage Soup (V)

Served with a warm bread roll & toasted croutons

Duck & Orange Parfait

Served with spiced plum chutney & toasted brioche

Heritage tomato & Burrata (V)

Served with basil oil & aged balsamic vinegar

Scottish Smoked Salmon & Prawn tian

Served with avocado mousse & citrus dressing

To Refresh

Lemon Sorbet

To Follow

Pan-Roasted Corn Fed Chicken Supreme

Served with dauphinoise potatoes, fine beans & wild mushroom sauce

Slow-braised Featherblade of Beef

Served with truffled mashed potato, roasted heritage carrots & parsnips a red wine jus.

Roasted Monkfish Medallion

Wrapped in parma ham, served with buttered spinach, crushed new potatoes, saffron & shelfish cream sauce.

Wild Mushroom, Spinach & Chesnut Wellington (V)

Served with fondant potatoes, roasted heritage carrots & parsnip a vegan jus.

To Finish

Warm Chocolate Fondant

Molten center, salted caramel sauce & Vanilla ice cream.

Sticky Toffee Pudding

Served with a butterscotch toffee sauce & clotted cream ice cream.

Vanilla & White Chocolate Cheesecake

Served with a raspberry gel & crushed honeycomb

Lemon Posset

Served with a shortbread crumb, winterberry compote & candied zest.

To Relax

Coffee & Petit Fours

Vegan options available.

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PRIVATE & CORPORATE PACKAGES

Christmas Buffet

Menu 1

Turkey & Cranberry Sandwiches
Chicken Liver Pate & Red Onion on Sourdough
Homemade Pork & Bri Sausage Rolls
Traditional Gala Pie
Crisps

Mince Pies
Fruit Skewers

Tea & coffee

£22.95pp

Christmas Buffet

Menu 2

Hot Buffet

Open fish Sandwich
Pulled Pork & Apple sauce Bap
Salt & Pepper Chicken Thighs
Tempura Prawns
Seasoned Wedges with Cranberry Salsa
Glazed root Vegetables

Tea & coffee

£28.95 pp

Christmas Buffet

Vegetarian

(Vegan Options available)

Buffet

Mushroom Burgers
Vegan Loaded Hot Dogs
Vegetarian Supreme Pizza
Mac & Cheese
Seasoned Wedges with Cranberry Salsa
Glazed root Vegetables

Tea & coffee

£28.95 pp

Desserts

Warm Homemade Brownies
Profiteroles with fresh cream
Mince Pies

£6.50pp

to be added onto a buffet

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

PRIVATE & CORPORATE PACKAGES

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	Mininum Number of Guests	Max Number of Guests	Bar	Room Hire
Millennium	40	120	Bottle Bar (Popup)	From £195
Savoy	50	120	Private Bar	From £195
Festival	20	40	Main Hotel Bar	From £150

Don't pay room hire for your party when you hold your day delegate conference here with us in the month of December 2026 only
(Minimum 25 Day Delegates)

Call or email our Sales team to book.

0121 3571141
07768199261
sales@thegreatbarrhotel.com

*Entertainment costs may vary, contact sales for more details.

BOOK NOW

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Quote Early Bird offer! and receive **10%** off full ticket price when you purchase before October 2nd 2026

Terms & conditions apply

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

TERMS & 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.