

## **Christmas Day Lunch**

Butternut squash and sweet potato soup (optional topped with a chilli cream rose ). (VE) (V)

Scottish smoked salmon paupiette on a bed of rocket & wholemeal sour dough bread.

Chicken liver pate with fruit chutney & toasted ciabatta fingers.

Stuffed mushroom bruschetta, Large flat mushroom stuffed with red pepper topped with goats cheese atop toasted bruschetta.

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Turkey ballotine, pigs in blankets & a rich roast gravy
Braised beef served with roasted shallots & a Burgundy wine sauce.

Roasted Scottish salmon, crushed onion and sage potato rosti served with a jug of dill &

Champagne sauce.

Butternut squash wellington served with lentils (V)

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

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Selection of desserts from our dessert counter including Christmas pudding & brandy sauce

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

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coffee with chocolate truffle

£89.50 per person includes crackers and novelties

£45 child under 12 Oak Bar open from 11.30am Lunch Served 12:30pm- 3:00pm

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

### Christmas Party Dinner, Tribute & DJ

Tomato & red pepper soup with herb croutons. (V)(VE)

Cheddar & leek tarts with rocket salad. (V)

Prawn, avocado & chilli bruschetta.

Chicken liver pate, with fruit chutney & toasted ciabatta fingers.

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Turkey ballotine served with sage & onion stuffing,

pigs in blankets & a rich roast gravy.

Braised beef with red wine sauce & Yorkshire pudding.

Oven roasted sea bass with tomatoes, thyme & basil.

Shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion

marmalade and sunflower and pumpkin seeds. (VE)(GF)

All main courses are served with Brussels sprouts,

buttered carrots, honey-glazed parsnips & roast potatoes

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Christmas pudding with brandy sauce.

Selection of desserts from our dessert counter.

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

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Friday 29 November Grease & Dirty Dancing £39.75 pp Saturday 30 November ABBA' £42.00 pp Friday 6 December Motown "Baby Love" 45.00pp Saturday 7 December Grease & Dirty Dancing £49.00 pp Friday 13 December Neil Diamond 47.00pp Saturday 14 December ABBA £49.00 pp Friday 20 December Motown' 47.00pp Saturday 21 December Grease & Dirty Dancing £49.00 pp

Oak Bar Open till late
Dinner served from 7pm -8:30pm music till 1am
Price Includes Crackers and Novelties

All special dietary requirements must be advised in advance.

Please see Terms & Conditions page for furthur information,



TRIBUTE STAYOVER
PACKAGE FOR 2 PEOPLE

Hi, I'm early bird. Read further to know more about me Standard Double £190

upgrade to a club or Superior Double for £ 30 INCLUDES COMPLIMENTARY BOTTLE OF



## NEW YEARS EVE DJ & MOTOWN TRIBUTE

Groove into the New Year with Motown Magic: A Soulful Celebration on New

### Year's Eve!

Sweet potato, lime & coconut soup served with croutons
Lightly seasoned smoked salmon, crab, prawn dill cream cheese bruschetta.

Jerusalem artichokes with creamy mushroom & lemon sauce on bed of sourdough toast. (VE)

Elderflower Sorbet.

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Grilled filet mignon served with a red wine reduction sauce. (cooked to medium)

Crispy slow-cooked pork belly served with a sweet & tangy apple & cider reduction.

Pan-seared sea bass fillet topped with a white wine reduction,

shallots, lemon juice & butter

Layers of creamy polenta stacked with a flavourful ratatouille made from tomatoes, aubergine, courgette, & bell peppers

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

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Selection of desserts from our dessert counter
English & continental cheese board, served with fruit chutney & savoury biscuits

coffee with chocolate truffle

31st December seating between 7pm - 8.30pm £97.95 pp includes crackers and novelties

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

Oak Bar Open from 12.30pm till late Dinner served from 7.30pm Music till 2am

NEW YEARS TRIBUTE STAYOVER PACKAGE FOR 2 PEOPLE

Standard Double £279

upgrade to a Club

or

Superior Double for £30

INCLUDES COMPLIMENTARY
BOTTLE OF PROSECCO & FULL
ENGLISH BREAKFAST





### SING A LONG LUNCH

Leek & potato soup with bread roll (VE)

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Turkey ballotine served with sage & onion stuffing, chipolatas wrapped in bacon & rich roast gravy parcel

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Shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade and sunflower and pumpkin seeds. (VE) (GF)

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

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Christmas pudding served with brandy sauce
Apple crumble served with custard

Tea & coffee with warm mince pie

£29.95 per person
Thu 12th, Fri 13th, Sat 14th December

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

CALL 0121 357141 TO BOOK NOW

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

## Wine Dine Party & Stay

Party & Visiting Friends/Family Rates Apply throughout December 2024

# 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 2024
Excludes New Year's Eve (see NYE page)

BOOK DIRECT NOW 0121 357 1141



# TRIBUTE STAYOVER PACKAGE FOR 2 PEOPLE

Standard Double
£190
upgrade to a club or
Superior Double
for £ 30

INCLUDES COMPLIMENTARY

BOTTLE OF PROSECCO & FULL

FIGURE OF PROSECCO & FULL

FIGURE OF PROSECCO & FULL

Quote Early Bird offer! and receive **10%** off full ticket price & accommodation T&CS Apply





# 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 2024 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	20	40	Main Hotel Bar	£150

# PRIVATE & CORPORATE CHRISTMAS PARTIES

### Christmas Buffet Menu

Sausage & marmalade vol au vents. Hummus on ciabatta.

Burger sliders.
Crispy chicken canapes.
Shrimp tempura with sriracha mayo dip.

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

Jelly shots.

Donut wall.

Chocolate drizzled fruit skewers.

£29.50 pp

#### 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

### Turkey ballotine

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

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

£38.95 pp

All special dietary requirements must be advised in advance.

Please see Terms & Conditions page for further information.

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

**BOOK NOW 0121 357 1141** 



### 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.

The Great Barr Hotel www.thegreatbarrhotel.com

Tel: 0121 357 1141

Quote Early Bird offer! and receive 10% off full ticket price when you purchase before October 2nd 2024 Terms & conditions apply (May not be used in conjunction with other offers & New Years Eve Stayover Package)