



SMOKEY
BARRELS
BAR AND GRILL

Christmas
with Smokey
Barrels

BOOK YOUR TABLE TODAY

SITTING TIMES:
BETWEEN 12PM - 13:45 PM



SMOKEY BARRELS

4 COURSES

ADULTS £64.95 CHILDREN (4-12) £28.95

APPETISER

Cream of Mushroom Soup

Garnished with Cream, chopped Parsley
and served with a Bread Roll

TO START

Classic Prawn Cocktail

Prawns dressed in A Marie Rose Sauce and Served on a bed of
Iceberg Lettuce with fresh Lemon and a Pinch of Paprika

Spiced Lamb Chops

Lamb marinated in Yoghurt and Spices, Cooked in a Clay
Tandoor (Clay Oven). Served with Mint Yoghurt Sauce

Buttermilk Chicken Strips

Skewered Crispy Coated Buttermilk Chicken
Served with Honey Mustard Dressing

Chicken Tikka

Tender Pieces of Chicken marinated in Yoghurt along
with Indian Spices and served with Mint Chutney

Mac N Cheese

Moorish Macaroni in a two Cheese Sauce topped with
more Melted Cheese then baked to perfection

Chunky Brie Wedges

Deep Fried delicious Crispy Coated Chunky Brie Cheese
Wedges served with Rocket and Festive Chutney

 **VEGETARIAN**

MAIN COURSE

Traditional Christmas Dinner

Roasted Turkey, Mashed Potatoes, Crispy Roast Potatoes, Honey Roasted Parsnips, Stuffing Balls, Pigs in Blankets, Yorkshire Pudding and accompanying Vegetables. Served with Chef's Gravy and Cranberry Sauce

Sirloin Steak

The most flavoursome cut of our Steak in our opinion!
Served with House Chips, Seasonal Vegetables and Creamy Peppercorn Sauce

Chargrilled Salmon

Chargrilled Atlantic Salmon Steak served with a Mixed Leaf Salad, Baby New Potatoes and seasonal Vegetables

Chef's Traditional Tandoori Platter

Chicken Tikka, Lamb Chops, Chicken Wings, Amritsar Fish & Shish Kebab, served with sizzling Onion and Peppers, fresh Naan and accompanying sauce

Lamb Curry

Ideal for the spice lovers, tender Lamb pieces cooked in Chef's rich spicy Masala Sauce with aromatic spices, served with steamed Rice and fresh Naan

Festive Nut Roast

Chef's Festive Nut Roast made with Bulgur Wheat, Peanuts, Almonds, Walnuts and Mature Cheddar. Served with Rosemary Potatoes, Honey Roasted Parsnips, accompanying Vegetables and Chef's Vegetarian Gravy

DESSERT

Christmas Pudding

Dark, sticky, and dense Sponge Fruitcake, made of Mixed Dried Fruit, Candied Fruit Peel, Apple and Citrus Zests served with Brandy Sauce

Apple Pie

A slice of warm deep filled Apple Pie served with Custard

Chocolate Fudge Cake

A dense, single-layer Chocolate Cake with more Chocolate served with Cream

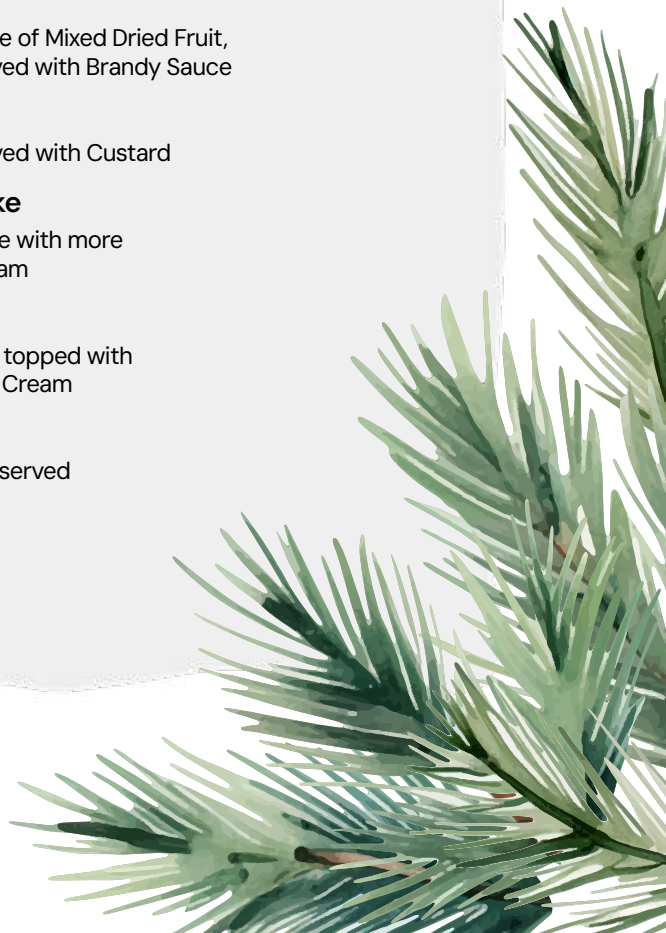
Vanilla Cheesecake

Rich and creamy Vanilla Cheesecake, topped with Strawberry Drizzle, served with Cream

Chocolate Brownie

Warm dark Chocolate Brownie served with Vanilla Ice Cream

 **VEGETARIAN**



Booking form

Please bring your completed form with your deposit to the restaurant or alternatively call **0121 764 5519**.

Contact Name

Company Name

Address

Postcode

Contact Number

Email

Booking date

No. of adults

Seating time

We have three seating times please indicate your preference.
The restaurant closes at 4pm, we would kindly request that tables be vacated at 4pm as doors close at 4.30pm prompt - thank you.

12:00PM

☐

12:15PM

☐

12:30PM

☐

12:45PM

☐

1:00PM

☐

1:15PM

☐

1:30PM

☐

1:45PM

☐

2:00PM

☐

TERMS & CONDITIONS

To secure your booking, a £10 deposit per person must be paid on or before the 1st December 2026. Children must be aged 12 years old or under.

I have read and agree to the booking terms and conditions and acknowledge the deposit is non-refundable.

Signed

Print Name

Date