

Christmas at The Green House



Traditional Christmas Parties

Exclusive use available for parties of 60-75. Smaller groups, no problem.

If you want a proper party for your group, we'll help you throw one to remember. Enjoy amazing food served by attentive staff in our beautiful, period hotel in the heart of Bournemouth – all decked out to get you in a festive mood. And when the meal's over, the partying doesn't have to be. Start practising your Dad dancing and disco grooves on the way to the dance floor...

To start

- Ham, Turkey and Brie Terrine, Cranberry Puree, Sprout Slaw (Gf, Nf)
- Baked Camembert, Spiced Tomato Chutney, Focaccia (Nf, V, Gfo)
- Parsnip & Coconut Soup, Onion Bhajee, Curry Oil (Ve, Gf)
- Salmon, Preserved Lemon & Dill Pate, Beetroot Chutney, Sourdough (Nf, Df, Gfo)

To follow

- Roast Breast of Turkey, Pigs in Blankets, Confit Carrot, Roast Potatoes, Gravy and Sprout Gratin (Dfo, Nf)
- Glazed Beef Cheek, Mushroom Ketchup, Buttered Kale (Nf, Gf)
- Grilled Mudeford Plaice, warm Marie Rose, Prawns in Blankets (Gf, Dfo, Nf)
- Puy Lentil and Roots Shepherds Pie, Mushroom Gravy (Nf, Gf, Veo)

To follow

- Mulled Berry Eton Mess (Ve, Gf)
- Spiced Caramel and Gingerbread Cheesecake, Christmas Pudding Ice Cream
- Orange and Cranberry Posset, Slow Gin Jelly, White Chocolate Shortbread (Gfo, Nf)
- Coastal Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers (Gfo, Nf)

To finish

- Coffee, Mincemeat Swirls



£35.00
per person

Includes novelties

£38.00
per person

Includes a disco
Sunday-Thursday

£40.00
per person

Includes a disco
Friday & Saturday

December Festive Lunch

Available throughout the Christmas season, including flexible private function space.

The December Festive Lunch is ideal for parties of 2 - 70 and will be served in our highly acclaimed Arbor Restaurant. If you're looking for a private lunch space, ask about our events rooms – we can set them up exactly as you want and allocate a team entirely to your group.

To start

- Ham, Turkey and Brie Terrine, Cranberry Puree, Sprout Slaw (Gf, Nf)
- Parsnip & Coconut Soup, Onion Bhajee, Curry Oil (Ve, Gf)
- Salmon, Preserved Lemon & Dill Pate, Beetroot Chutney, Sourdough (Nf, Df, Gfo)

To follow

- Roast Breast of Turkey, Pigs in Blankets, Confit Carrot, Roast Potatoes, Gravy and Sprout Gratin (Dfo, Nf)
- Glazed Beef cheek, Mushroom ketchup, Buttered Kale (Nf, Gf)
- Grilled Mudeford Plaice, warm Marie Rose, Prawns in Blankets (Gf, Dfo, Nf)
- Puy Lentil and Roots Shepherds Pie, Mushroom Gravy (Nf, Gf, Veo)

To follow

- Mulled Berry Eton Mess (Ve, Gf)
- Spiced Caramel and Gingerbread Cheesecake, Christmas Pudding Ice Cream
- Orange and Cranberry Posset, Slow Gin Jelly, White Chocolate Shortbread (Gfo, Nf)
- Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers (Gfo, Nf)(£5 supplement)

To finish

- Coffee, Mincemeat Swirls

£**28.00**
per person

2 Courses

£**32.00**
per person

3 Courses

£**6.50**
per person

Christmas Punch
on arrival



5-Course Festive Tasting Menu

For 10 - 30 guests. Available 12:30pm – 2pm and 6:30pm – 8:30pm.

If you're looking for something a bit special, our Christmas tasting menu picks out five of Chef's favourite dishes from our Christmas menus. Impress your guests, wow your colleagues with 5 courses designed with a Christmas theme. Don't worry, we'll cater for all dietary requirements.

To start

— Ham, Turkey and Brie Terrine, Cranberry Puree, Sprout Slaw (Gf, Nf)

To follow

— Salmon, Preserved Lemon & Dill Pate, Beetroot Chutney, Sourdough (Nf, Df, Gfo)

The main event

— Roast Breast of Turkey, Pigs in Blankets, Confit Carrot, Roast Potatoes, Gravy and Sprout Gratin (Dfo, Nf)

Pud

— Orange and Cranberry Posset, Slow Gin Jelly, White Chocolate Shortbread (Gfo, Nf)

To finish

— Coastal Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers(Gfo, Nf)



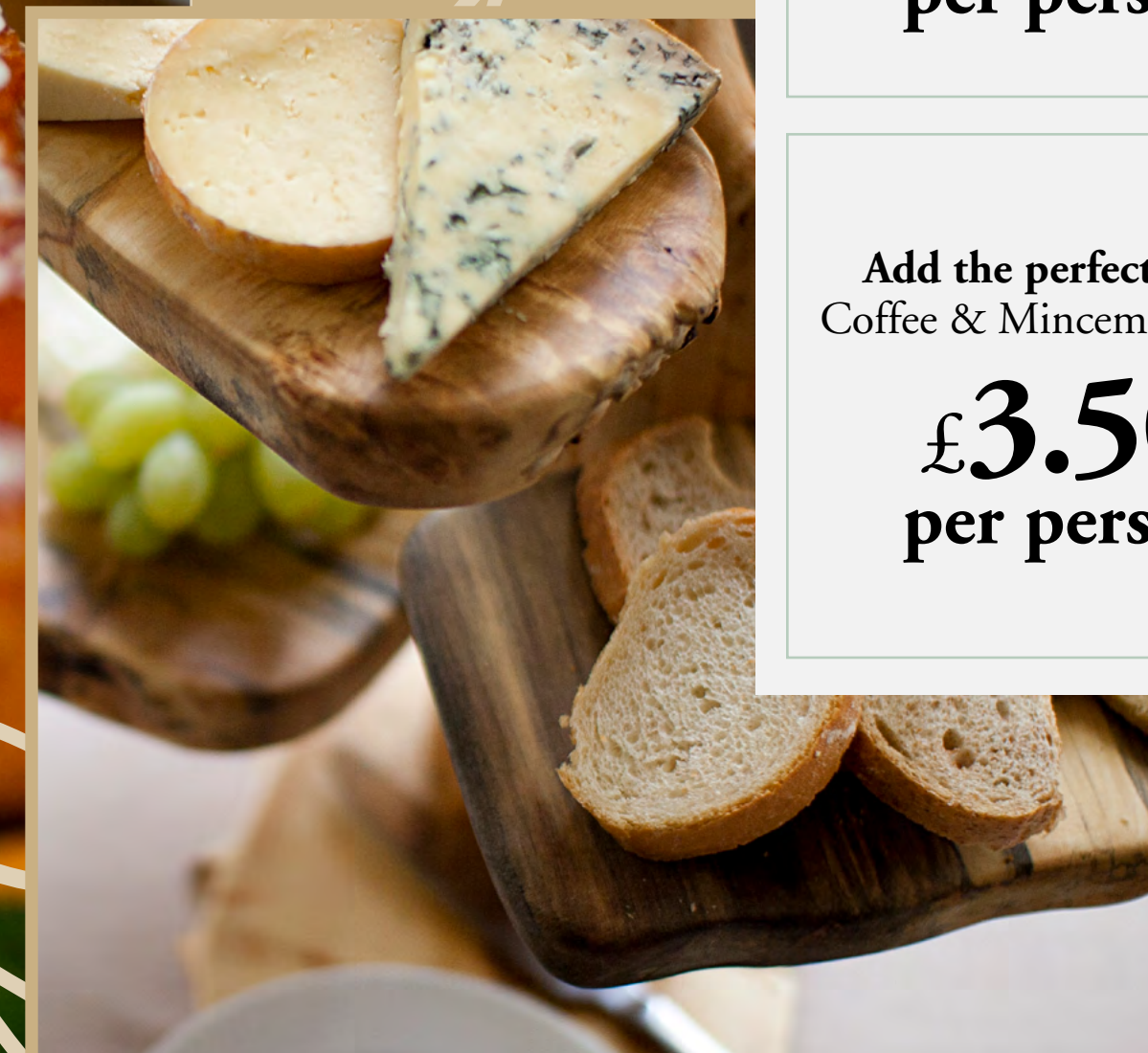
£40.00
per person

Add a wine flight
5 carefully selected wines
from around the world

£25.00
per person

Add the perfect finish
Coffee & Mincemeat Swirls

£3.50
per person



Arbor Christmas Afternoon Tea

Go for something different this season.

Two good reasons to try this:

1. There's something a bit decadent about celebrating through the afternoon.
2. It's all freshly baked homemade cakes, and lots of them.

It could be tea for two – reward for getting all the Christmas shopping done in time. It could be your entire company wanting a change from the usual. Whatever the reason, Christmas Afternoon Tea at Arbor will leave you feeling full of the festive spirit, and cake – did we mention that already?

Festive Finger Sandwiches

— Finger sandwiches with festive fillings such as smoked salmon, egg and cress, turkey and cranberry.

Chef's Fancies

— Freshly baked fancies such as puff pastry mince pies, chestnut and chocolate brownie, cranberry and white chocolate gingerbread men, and Christmas pudding parfait.

Warm Homemade Scones

— Chocolate chip & traditional scones, Dorset clotted cream, seasonal berry jam.

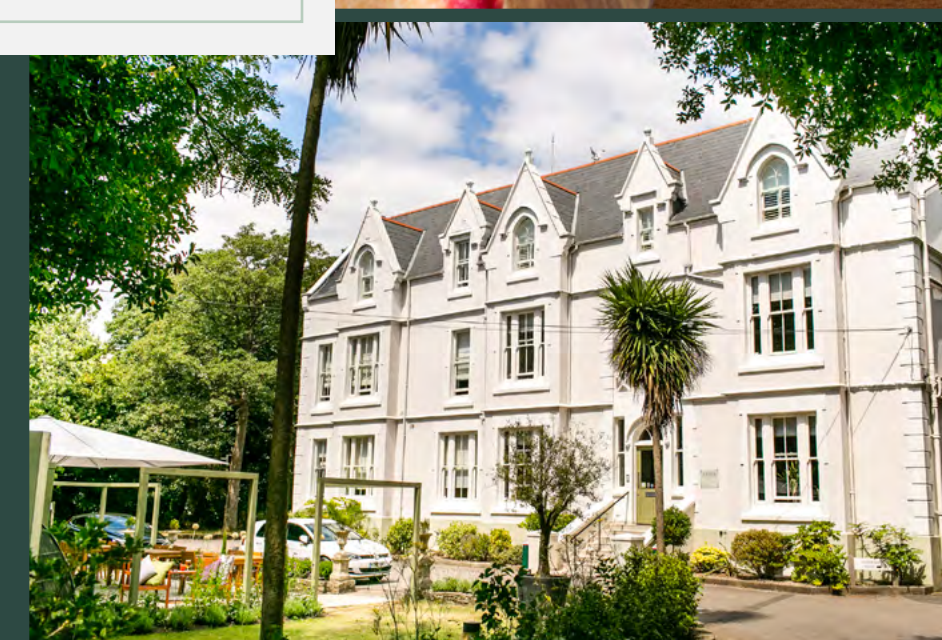
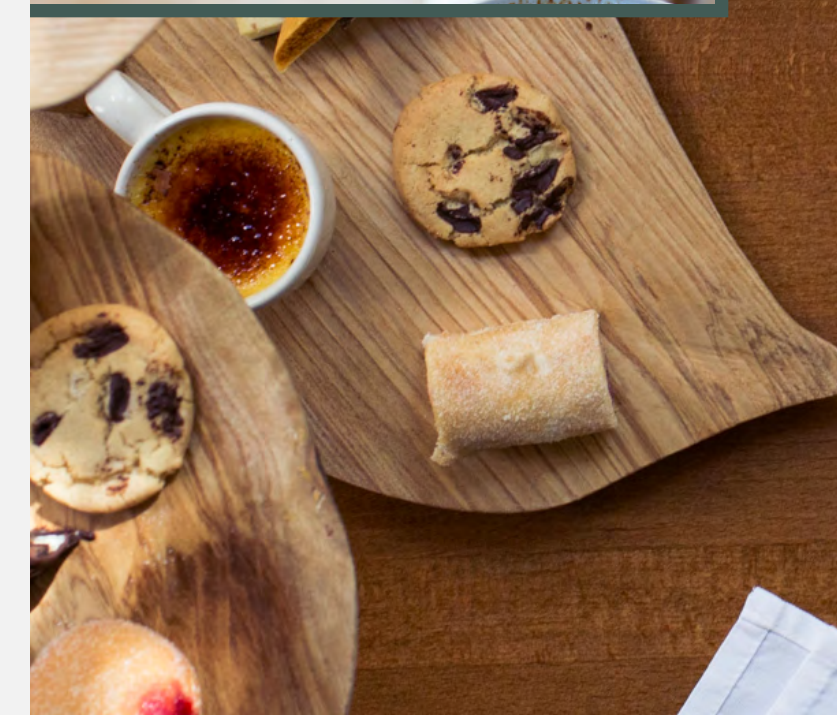
£18.50
per person

Champagne afternoon tea

£28.00
per person

£6.50
per person

Christmas Punch



Christmas Grazing Buffet

For groups of 50 upwards who just want to party.

If you're gathering 50 - 110 determined partygoers in one place, then we can cater for your event exclusively with our Christmas Buffet option. Available for off-peak & January parties, this works well for the group whose main focus, while they can still focus, is on the dance floor and the bar. (Please party responsibly. Though Christmas is just for Christmas, the effects of it may not be.)

A Selection of Homemade Organic Breads

Hot Dishes (choose 1)

- Beef Casserole, Chestnut, Tarragon Dumplings, Crushed New Forest Potatoes (Nf)
- Norfolk Black Turkey, Heritage Tomato Curry, Rice (Nf, Df, Gf)
- New Forest Wild Mushroom, Butterbean Cassoulet, Baby Jacket Potatoes (Gf, V)

Cold Dishes (choose 2)

- English Tomato, Mozzarella, Wild Rocket Salad (Gf, V, Nf)
- Mixed Leaf Salad, Cider Vinegar, Virgin Rapeseed Oil Dressing (Gf, V, Nf, Df)
- New Potato Salad, Bath Pig Chorizo, Spring Onions (Gf, Df)

Dessert (choose 1)

- Cinnamon Spiced Apple Pie, Cream (Nf)
- Seasonal Rice Pudding, Mulled Cranberries & Nutmeg (Gf, Nf)



£**22.50**
per person

Includes DJ and novelties

£**18.50**
per person
without a DJ

Available for groups of
50 upwards on request.

Available
Sunday-Wednesday
and January dates

7-Course Christmas Day Lunch

All the joy of the big day. None of the hassle. £80 per person.

Arrive at your leisure and join family and friends in our contemporary bar. Celebrate with a drink or two. We'll invite you to join us in our two rosette restaurant to sample Arbor's seven-course Christmas Tasting Menu.

To start

— Roasted Carrot Soup, Dukkah Spice

Five Foot Track Chardonnay Ve £24.00/£6.50/£4.60

To follow

— Cured Chalk Stream Trout, Cucumber and Apple

Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France V £27.00/£7.00/£5.10

To follow

— Roast Breast of Turkey, Slow-Cooked Thigh, Creamed Sprouts, Bread Sauce

Fouassier Sancerre Sur Le Fort, Loire, France O, Bb £44.00
Mozzafiato Primitivo, Italy Ve £27.00/£7.00/£4.90

To follow

— Conker Gin and Tonic Sorbet

50ml Conker G&T £9.50

To follow

— Sticky Ginger Cake, Christmas Pudding Ice Cream

I Capitelli IGT, Anselmi 75ml £7.00

To follow

— Isle of Wight Blue Cheese, Honey-Glazed Figs, Walnuts, Grape Chutney

Glenlivet 12yr 25ml £4.80
Fonseca 10yr Old Tawny Port 75ml £8.00

To follow

— Coffee, Mince Swirls

£85.00
per person

Christmas Day Packages

2 Night Package from

£280
per night

for two adults sharing to include dinner, bed and breakfast each night and Christmas lunch.

3 Night Package from

£255
per night

for two adults sharing to include dinner, bed and breakfast each night and Christmas lunch.

Early bird prices available, call us to check availability.



the
green
house

New Year's Eve Special

So you made it past Boxing Day still just about in one piece? That will never do. You need a break.

After the weeks of frantic shopping, wrapping, cooking, and just getting through the Christmas break, you'll be needing some time off.

We're starting the New Year as we mean to go on here at The Green House Hotel, with a gorgeously mellow and chilled out New Year's Eve two-night package. It's the perfect antidote to all that holiday madness, the ideal chance to enjoy some much-needed down time with friends and family (and this time, just the ones you actually like!) in utter comfort and luxury.

Enjoy dinner on both evenings of your stay from our two rosette a la carte menu. There'll be absolutely no turkey, we promise. Just lots of hearty, big flavoured dishes made with seasonal, organic ingredients – ethically sourced and lovingly prepared.

After dinner, you can either kick back over a few drinks in our chic, cosy bar or, if you're ready for something a bit more uptempo, you could always head into town to celebrate into the small hours.

Just be sure you make it down in time for our New Year, New Forest breakfast, followed perhaps by a resolution-fuelled walk on our beautiful beach, only minutes from the front door.



New Year's Eve Packages

2 Night Package from

£260
per night

for two in a small
double including dinner,
bed and breakfast
Upgrade to a luxury
double room from an
additional £40
per night.

Drinks Packages

Pre-book to save on the night.

Reception Drinks

Champagne reception for your party	£8.50 per person
Cocktail reception (Conker Gin Christmas Punch)	£7.50 per person
Prosecco reception	£7.50 per person

Table packages

10 bottles of house lager or ale	£35
4 bottles of house wine	£80
4 bottles of Champagne	£180
4 bottles of Prosecco	£140
Grahams LBV Port & Cheeseboard	£9.50 per person
Fonseca 10 year Tawny Port & Cheeseboard	£12.50 per person



Christmas Add-Ons

Canapés, bubbly, cocktails, mulled wine, entertainment...Power up your party & make it pop!

If you're a hungry and thirsty lot, upgrade your main party booking with our festive add-ons. After all, it's Christmaaaaaaas!

Christmas Canapés

- Roast Celeriac and Blue Vinney Arancini
- Peanut Satay Turkey Skewers
- Smoked Bacon and Macaroni Cheese Fritters
- Sticky Spiced King Prawns
- Cured Trout, Dill Beignets
- Confit Duck and Cranberry Spring Rolls
- Mince Meat Swirls
- Pistachio & cranberry macaroons

Drinks

- Christmas Cocktails
- Glass of Fizz
- Gin Bar (Stand alone, self-service gin bar with a selection of condiments & tonics)

Entertainment

- Magician
(1.5 hours entertainment during your sit down meal)
- Casino Tables
(1 x Roulette and 1 x Blackjack table downwith up to 3 hours of gaming)
- Magic Mirror Photo Booth
(Up to 3 hours of fun with personalised prints & extensive range of props)





The Green House Hotel
4 Grove Road
Bournemouth BH1 3AX

01202 498 900
info@thegreenhousehotel.com

thegreenhousehotel.com