



Christmas Office Lunch

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



The Green House Christmas 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

Beetroot, Dill and Gin-Cured Salmon, Herb Crème Fraiche, Brown Bread (NF)
Roast Cauliflower Soup, Truffle Oil (GF/VE/NF)
Potted Pork Belly, Sage and Onion Scone, Apple and Cider Chutney (NF)

To follow

Norfolk Black Roast Turkey with all the Trimmings
Mushroom and Barley Wellington, Bread Sauce (VE)
Roasted Cod, Tomato and Basil Potatoes, Brown Shrimp Beurre Blanc (GF/NF)

To follow

Sticky Gingerbread, Christmas Pudding Ice Cream
Irish Cream Crème Brûlée, Chocolate Chip Shortbread (NF)
Mulled Blackberry Roulade (GF/NF)
Coastal Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers (*£5 supplement*)

To finish

Coffee, Mincemeat Swirl

£19.00

per person

2 Courses

£23.00

per person

3 Courses

£5.00

per person

Christmas Punch
on arrival

Contact our events team: 01202 498 900 or events@thegreenhousehotel.com

The Green House Hotel, 4 Grove Road, Bournemouth BH1 3AX

thegreenhousehotel.com

