



Traditional Christmas Dining

Following current Covid-19 guidelines maximum table of 6 people per booking



Enjoy 2 Rosette & Michelin plate dining served in our beautiful, period hotel in the heart of Bournemouth - fully decked out to get you in a festive mood.

To start

Cured Chalk Stream Trout, Pastrami Spices, Toasted Sourdough (Df, Gfo, Nf)
Roast Celeriac Soup, Toasted Hazelnuts, English Truffle Oil (Ve, Gf, Nfo)
Chinese Pork Belly Scrumpt, Pickled Apple Puree, Fennel Slaw (Df, Nf)
Chestnut Mushroom & Tarragon Pate, Cheese & Onion Scone, Chutney (V, Nf)

To follow

Roast English Turkey Breast, Pigs in Blanket, and Crushed Roots
Served with Roast Potatoes, Turkey Gravy and Buttered Vegetables (Nf, Dfo, Gfo)
Bouillabaisse with Old Winchester Crouton and Saffron Rouille (Nf, Gfo)
Creedy Carver Duck Breast, Confit Leg, Spring Roll, Broccoli Puree, Soy & Sesame Dressing (Nf, Df)
Braised Lamb Shoulder, Swede Tart Tatin, Swede & Black Pepper Puree (Nf)
Root Vegetable and Chestnut Korma, Apricot and Pistachio Biryani (Ve, Gf, Nfo)

To follow

Jaffa Yule Log, Whiskey and Marmalade Ice Cream (Nf, V)
Baked Granny Smith Apple, Mulled Cider Sorbet, Granola (Gf, Ve)
Sour Cranberry and Orange Blondie, Cranberry Ripple Ice Cream (Nf, V)
Christmas Pudding Brulee, Ginger Snap Cookie (V)
Coastal Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers
(Gfo Nf)(£5 supplement)

To finish

Coffee, Mincemeat Swirls

£28.00

per person

2 Courses
Sunday-Wednesday

£36.00

per person

4 Courses
Thursday-Saturday

£50.00

per person

4 Courses
Includes arrival drink &
1/2 bottle of wine of choice

Tables of up to 6

Contact events team: 01202 498 900
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