



Traditional Christmas Parties

Exclusive use available for parties of 50-70. 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

Beetroot, Dill and Gin-Cured Salmon, Herb Crème Fraiche, Brown Bread (NF)
Roast Cauliflower Soup, Truffle Oil (GF/VE/NF)
Herb-Crusted Beef Carpaccio, Rocket Pesto, Parmesan Croutons
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)
Confit Duck Leg, White Bean & Chorizo Cassoulet (GF/DF/NF)
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

To finish

Coffee, Mincemeat Swirl

£30.00

per person

Includes novelties

£33.00

per person

Includes a disco
Sunday-Thursday

£36.00

per person

Includes a disco
Friday & Saturday

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

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

thegreenhousehotel.com





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





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 the 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.

Contact our events team: 01202 498 900 or events@thegreenhousehotel.com
The Green House Hotel, 4 Grove Road, Bournemouth BH1 3AX
thegreenhousehotel.com

£18.50

per person

Munching time:

1pm – 4pm

Group bookings welcome

£6.50

per person

For Prosecco

£5.00

per person

Christmas Punch

ARBOR

RESTAURANT

...at





Christmas Grazing Buffet

For groups of 50 upwards who just want to party.



If you're gathering 50 - 100 determined partygoers in one place, then we can cater for your event exclusively with our Christmas Buffet option. Available any day of the week, 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 novelties

£18.50

per person

without a DJ

Available for groups of
50 upwards on request

Available midweek
throughout December

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

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

thegreenhousehotel.com





Christmas Fizz & Flavours

Canapes, bubbly and mulled wine. Make it your centrepiece.
Or mix and match to upgrade any party booking.



If your party is 40 - 100 then we can cater for your event exclusively with our Christmas Fizz and Flavours. And if you're a hungry and thirsty lot, upgrade your main party booking with a few canapés and a glass of fizz. After all, it's Christmaaaaaaaas!

Christmas Canapés

- Mulled Wine Espuma (GF/V/NF/DF)
- Smoked Duck, Cranberry Spring Rolls (DF)
- Dorset Blue Vinney, Grape Filo Pockets (V/DF)
- Roasted Celeriac, Chestnut Risotto Cakes (NF)
- Curried Parsnip, Caraway Panna Cotta (GF)
- Game Suet Puddings, Brown Bread Sauce (NF)
- Sage & Onion Scones, Roast Chicken Rillette (NF)
- Sticky Glazed Chicken Wings (NF/DF/GF)
- Cinnamon Doughnut, Spiced Apple Sauce (NF)
- Sour Cherry Mincemeat Puffs (NF)
- Caramelized Satsuma Tart Tatin (NF)

£15.00
per person
for 8 flavours

£12.00
per person
for 6 flavours

£8.00
per person
for 4 flavours

Add £6 per person
to include a glass of fizz

Let us know if you
want a DJ

Contact our events team: 01202 498 900 or events@thegreenhousehotel.com
The Green House Hotel, 4 Grove Road, Bournemouth BH1 3AX
thegreenhousehotel.com





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

Roast Chestnut and Apple Soup, Sage Oil, Candied Chestnuts

Chardonnay Les Mougeottes IGP Pays d'Oc (Ve)
24.00/6.40/4.60

to follow

Pan-Seared Lyme Bay Scallop, Pig Cheek Terrine, Celeriac Slaw, Quince Purée

Shoreline, Lyme Bay
32.00/9.60/6.80

to follow

Roast Breast of Turkey, Slow-Braised Thigh, Creamed Sprouts and Bacon, Bread Sauce

Chablis, Domaine Bernard Defaix (Ve, PO) 42.00
Pinot Noir, Yealands (V)
37.00/11.00/7.40

to follow

Conker Gin and Tonic Sorbet

Conker G&T
£6.30

to follow

Sticky Ginger Cake, Christmas Pudding Ice Cream

Entice, Hattingley Valley, Hampshire
48.00/12.00

to follow

Isle of Wight Blue Cheese, Fig Carpaccio, Fig Jam, Walnuts

Glenlivet 12yr -25ml £4.50

To finish - Mince Pies

Quinta Do Infantado NV 10 Year Old 75ml £8.00

£80 per person

Christmas Day Packages

2 Night Package from

£260
per night

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

3 Night Package from

£225
per night

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



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

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

thegreenhousehotel.com

Happy New Year 2019

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.

Contact our events team: 01202 498 900 or events@thegreenhousehotel.com
The Green House Hotel, 4 Grove Road, Bournemouth BH1 3AX
thegreenhousehotel.com

New Year's Eve Packages

2 nights
Starts from

£222

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 £5.00 per person

(Black Cow Christmas Punch)

Prosecco reception £6.50 per person

Table packages

10 bottles of house lager or ale £35

4 bottles of house wine £72

4 bottles of Champagne £180

(NV Brut Grande Réserve Premier Cru, Gobillard)

4 bottles of Prosecco £120

Taylor's Tawny Port & Cheeseboard £9.50 per person

Grahams 10 Year Port & Cheeseboard £11.50 per person

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

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

thegreenhousehotel.com

