



# 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

Gin-Cured Chalk Stream Trout, Cucumber & Apple, Avocado Purée (Nf Df Gf)  
Roast Carrot and Ginger Soup, Toasted Dukkah (Df Gf Ve Nfo)  
Ham Hock Terrine, Piccalilli (Df Gfo Nf)

## To follow

Norfolk Black Roast Turkey, Pigs in Blankets, Sage & Onion Stuffing, All the trimmings (Nf Gfo Dfo)  
Grilled Cod, Brown Crab and Prawn Sauce, Fennel Salad (Gf Nf)  
Chargrilled Butternut Squash, Sun-dried Tomato Polenta, Smoked Tomato purée (Ve Gf Nf Df)

## To follow

Sticky Gingerbread, Toffee Sauce, Christmas Pudding Ice Cream  
Irish Cream Crème Brûlée, Chocolate Chip Shortbread (Gfo Nf)  
Saffron and Lime Poached Pear, Coconut Sorbet, Pistachio Crumble (Gf Ve Df)  
Coastal Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers (Gfo Nf)  
(£5 supplement)

## To finish

Coffee, Mincemeat Swirls

£23.00

per person

2 Courses

£25.00

per person

3 Courses

£6.00

per person

Christmas Punch  
on arrival

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

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