



December Festive Lunch

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



The December Festive Lunch is ideal for parties of 6 and will be served in our highly acclaimed Arbor Restaurant.

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 Scrumpet, 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 (Nf)

Served with Roast Potatoes, Turkey Gravy and Buttered Vegetables (Nf, Dfo, Gf)

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)

To finish

Coffee, Mincemeat Swirls

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

thegreenhousehotel.com

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

£28.00
per person
2 Courses

£36.00
per person
4 Courses

£50.00
per person
4 Courses, Includes
arrival drink & 1/2
bottle of wine of
choice

Tables of up to 6

