



5-Course Festive Tasting Menu

Available 12:30pm – 2pm and 6:30pm – 8pm. Indoors only, must be taken by whole table



If you're looking for something a bit special, our Christmas tasting menu picks out five of Chef's favourite dishes from our Christmas menus. Impress your guests, wow your colleagues with 5 courses designed with a Christmas theme. Don't worry, we'll cater for all dietary tastes.

To start

Roast Celeriac Soup, Toasted Hazelnuts, English Truffle Oil (Ve, Gf, Nfo)

To follow

Chinese Pork Belly Scrumppet, Pickled Apple Puree, Fennel Slaw (Df, Nf)

To follow

Gin-Cured Chalk Stream Trout, Cucumber and Apple, Avocado Purée (Nf Df Gf)

The main event

Norfolk Black Roast Turkey, Pigs in Blankets, Sage & Onion Stuffing, All the trimmings (Nf Gfo Dfo)

To finish

Irish Crème Brulée, Chocolate Chip Shortbread
(Gfo Nf)

£40.00
per person

Add a wine flight
5 carefully selected wines
from around the world

£25.00
per person

Add the perfect finish
Coffee &
Mincemeat Swirls

£3.50
per person

Contact events team: 01202 498 900
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