

Christmas at The Green House 2025

WHAT'S ON



Traditional Christmas Party Nights

Exclusive use available for parties of 60-84. 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 practicing your Dad dancing and disco grooves on the way to the dance floor...

To Start

Roast Tomato Soup with Sundried Tomato and Harissa Tapenade

Crispy Pulled Pork Terrine, Celeriac and Mustard Slaw, Granny Smith Puree

Salmon and Prawn 'Cannelloni', Horseradish Mayonnaise, Pickled Cucumber and Dill Oil

Somerset Brie and Cranberry Arancino, Rocket and Balsamic Vinegar, Cranberry Gel

To Follow

Roast Breast of Turkey, Pig in Blanket, Cranberry and Sage Stuffing, Cider Braised Cabbage, Caraway Infused Carrot

Served with Garlic and Thyme Roast Potatoes, Turkey Gravy, Cranberry and Port Sauce, Truffle and Sage roasted Sprouts

Wild Mushroom and Chestnut Loaf, Plant Based Chipolata, Roast Vegetable and Miso Jus

Served with Garlic and Thyme Roast Potatoes, Gravy, Cranberry and Port Sauce, Truffle and Sage roasted Sprouts

Slow Cooked Beef Featherblade, Peppercorn Sauce, Confit Shallot, Creamed Potatoes and Chive Oil

Baked Chalk Stream Trout, Lemon and Dill Crushed Potatoes, Prawn and Cherry Tomato Butter Sauce

To Follow

Mascarpone Choux Bun, Coffee Ice Cream, Mocha Sauce

Rum-Soaked Christmas Pudding, Boozy Custard

Mulled Blackberry and Apple Compote, Almond Crumble, Vanilla Ice Cream

Coastal Cheddar and Dorset Blue Vinny, Red Onion Chutney, Crackers and Garnish

To Finish

Dorset Tea, Coffee, and Truffles



Thursday & Sundays

£49.00
per person

Includes novelties, Disco,
Photobooth & Prosecco on
arrival

Friday & Saturdays

£54.00
per person

Includes novelties, Disco,
Photobooth & Prosecco on
arrival

BOOK NOW

Festive Lunch Menu

Available 12pm – 4pm.

The December Festive Lunch is ideal for parties of 10- 84 guests and will be served in our highly acclaimed Arbor Restaurant, or if you are looking for an exclusive space our Private Events Room is available.

To Start

Roast Tomato Soup with Sundried Tomato and Harissa Tapenade

Crispy Pulled Pork Terrine, Celeriac and Mustard Slaw, Granny Smith Puree

Somerset Brie and Cranberry Arancino, Rocket and Balsamic Vinegar, Cranberry Gel

To Follow

Roast Breast of Turkey, Pig in Blanket, Cranberry and Sage Stuffing, Cider Braised Cabbage, Caraway Infused Carrot Served with Garlic and Thyme Roast Potatoes, Turkey Gravy, Cranberry and Port Sauce, Truffle and Sage roasted Sprouts

Wild Mushroom and Chestnut Loaf, Plant Based Chipolata, Roast Vegetable and Miso Jus served with Garlic and Thyme Roast Potatoes, Turkey Gravy, Cranberry and Port Sauce, Truffle and Sage roasted Sprouts

Baked Chalk Stream Trout, Lemon and Dill Crushed Potatoes, Prawn and Cherry Tomato Butter Sauce

To Follow

Mascarpone Choux Bun, Coffee Ice Cream, Mocha Sauce

Rum-Soaked Christmas Pudding, Boozy Custard

Mulled Blackberry and Apple Compote, Almond Crumble, Vanilla Ice Cream

To Finish

Dorset Tea, Coffee, and Truffles



£35.00

per person

Add a glass of prosecco

£8.00

per person



BOOK NOW

Contact events team: 01202 498 901 | events@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 Arbor will leave you feeling full of the festive spirit, and cake – did we mention that already?

Festive Afternoon Tea includes:

Festive Savories

Savoury selection, made daily with locally sourced ingredients

Warm Homemade Scones

Traditionally and seasonally flavored Scones, Dorset Clotted Cream and homemade seasonal preserves

Chef's Fancies

A variety of sweet treats freshly prepared by our Pastry Chef

Pot of Tea

A pot of locally sourced Dorset Tea

£**25.00**
per person

Champagne afternoon tea

£**35.00**
per person

£**12.00**
per person

Christmas
Cocktail

BOOK NOW



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Drinks Packages

Pre-book to save

Silver Package

4 x Bottles of House Wine
10 x Bottled Beers
£145 Saving £22.00

Gold Package

2 x Bottles of House Wine
10 x Bottled Beers
2 x Bottles of Prosecco
£165 Saving £22.00

Alcohol-free package

1 Jug of Festive Mocktail
Bucket of 10 bottles of soft drinks
£50.00 Saving £8.00

Reception Drink

Upgrade to Champagne	£6.00 per person
Upgrade to Festive Cocktail	£4.00 per person

Festive Drinks

Jug of Mulled Wine	£30.00
Jug of Mulled Cider	£18.00
Jug of Festive Cocktail	POA
Jug of Festive Mocktail	£18.00

Other

Bottle of House Wine	£26.00
Bucket of 10 Bottled Beers	£50.00
Bar Tab	POA



Christmas Add-Ons

Canapés, cheeseboards, accommodation and entertainment... Power up your party & make it pop!

Push the boat out and add our fabulous canape selection or add an amazing locally sourced cheese platter to your festive celebration.

- Canapes £10pp
- Cheese platter for the table £7pp

Accommodation (Breakfast included)

- from £99 single occupancy
- from £120 double occupancy

Entertainment

Make your evening unforgettable by adding one of our recommended entertainment professionals.

- Magician
Magic by Alfie
info@magicbyalfie.com
- Casino Tables
Absolute Fun Casino
mail@absolutefuncasino.co.uk





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Please get in touch for specific allergen information