



5-Course Festive Tasting Menu

For 10 - 30 guests. Available 12:30pm – 2pm and 6:30pm – 8:30pm.



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

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

To follow

Ham Hock Terrine, Piccalilli
(Df Gfo Nf)

The main event

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

Pud

Irish Crème Brulée, Chocolate Chip Shortbread
(Gfo Nf)

To finish

Coastal Cheddar & Dorset Blue Vinney, Chutney, Cheese Crackers
(Gfo Nf)

£35.00
per person

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

£22.00
per person

Add the perfect finish
Coffee &
Mince-meat Swirls

£3.50
per person

Contact events team: 01202 498 900
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