



christmas party menu 2026

starters

Prawn Cocktail, Avocado and Lime Purée, Compressed Cherry Tomatoes
Ham Hock Arancino, Apple and Celery Salad, Tarragon Oil
Roasted Red Pepper and Tomato Soup Basil Oil [ve]
Grilled Goats Cheese Honey, Truffle and Beetroot Dressing, Roast Walnuts



mains

Roast Breast of Turkey Pig in Blanket, Cranberry & Sage Stuffing,
Caraway Infused Carrot, Garlic & Thyme Roast Potatoes, Turkey Gravy,
Cranberry & Port Sauce, Truffle & Sage Roasted Sprouts
Crispy Butternut Squash, Bombay Potatoes, Onion Bhajee, Coconut Curry Sauce [ve]
Glazed Beef Featherblade, Hash Brown, Tarragon and Sage Stuffed Onion, Kale
Grilled Fillets of Salmon, Lemon and Horseradish Butter Sauce, Dill Oil, Buttered New Potatoes



desserts

Warm Banana Bread, Spiced Rum Butterscotch, Banoffee Ice Cream
Limoncello and Mascarpone Choux Bun, Lemon Curd, Raspberry Ripple Ice Cream
Warm Maple and Pistachio Flapjack, Blackberry Compote, Vanilla Ice Cream [ve]
Coastal Cheddar and Dorset Blue Vinny, Red Onion Chutney, Crackers and Garnish [v]

contact our events team to book:

01202 498 901 | events@thegreenhousehotel.com



the
green
house



ARBOR

RESTAURANT



AA Rosette Award
for Culinary Excellence

4 Grove Road, Bournemouth BH1 3AX

01202 498 901

events@thegreenhousehotel.com

thegreenhousehotel.com