

festive
season
2024-25



THE
ROSEATE

READING



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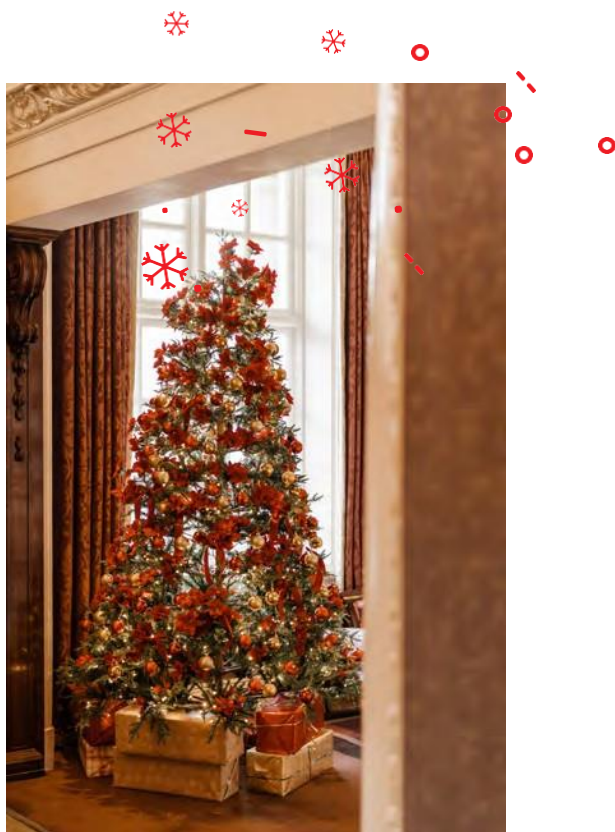
season of joy

“Christmas isn’t a season. It’s a feeling.” – Edna Ferber

Christmas for us at The Roseate Reading, is a relentless pursuit of magic! We are grateful to our guests who have chosen us every year for their festive celebrations and gatherings and look forward to creating magical moments together yet again. Awarded the Trip Advisor Traveller’s Choice Award year after year, offering the most elegant ambience, décor in a warm heritage setup along with immaculate service and hospitality, The Roseate Reading is the perfect destination for unforgettable festive celebrations with friends and family.

As we are ready to welcome you and your loved ones on the red carpet, get ready to experience the best time of the year in luxury. Enjoy exotic cocktails in our restaurant & bar, take memorable photos around our breathtaking glass bead chandelier made of 86000 crystals and a myriad objects d’ art, indulge in our finest festive menus curated for the season and make it even more special by staying overnight in one of our luxurious rooms and suites.

Enjoy an array of bespoke dining experiences, a delightful orchestration of fresh, seasonal, organic produce, taste, textures and flavour! The Reading Room Restaurant & Bar is a stylish, contemporary space recognised as one of the top spots for exemplary dining and cocktails in town. With the maximum capacity of hosting up to 105 people in stand up reception style events and 85 in sit down dinners, it is the ideal setting for any festive occasion. Indulge in exclusive Christmas food & wine and all things fine!



Immerse in the spirit of the season and enjoy a memorable staycation in our bespoke rooms and suites. Bring in the festive season amidst stunning, elegant décor, immaculate service, and hospitality and an unforgettable festive spirit.

Make this Christmas unforgettable!

#ChristmasAtRoseate

"Christmas waves a magic wand over this world and behold, everything is softer and more beautiful." — Norman Vincent Peale





private parties and events

"From home to home and heart to heart, from one place to another. The warmth and joy of Christmas bring us closer to each other." — Emily Matthews

Thinking of making your festivities more exclusive and special? Our stunning private dining rooms are perfect for festive lunches, Christmas parties and celebrations.

Every Christmas, the rooms are beautifully decorated, ensuring a charming festive experience.

For evening parties, the celebrations continue in The Reading Room Restaurant & Bar. Enjoy after-dinner drinks and spectacular live music entertainment in our distinctive circular booth

| Dining capacities | Minimum | Maximum |
|-------------------|---------|-----------|
| Roseate Suite: | 25 | 52 guests |
| Eden: | 25 | 52 guests |
| Library: | 15 | 24 guests |
| Cellar: | 08 | 16 guests |
| Whiskey Room: | 08 | 14 guests |
| Chef Table: | 08 | 12 guests |





festive lunches

“Christmas works like glue, it keeps us all sticking together.” — Rosie Thomas, Iris & Ruby

Get together with your loved ones and indulge in exquisite festive lunches crafted by our award winning Chefs, served in a relaxed and merry environment. Experience the finest of culinary delights amidst luxury.

The package includes:

- festive music playlist
- festive party novelties
- delicious three-course festive lunch
- glass of bubbles on arrival
- Christmas crackers
- place cards and table plan
- coffee, tea & mince pies
- fantastic Christmas atmosphere for you, your friends and family

Book festive lunches from 14th November 2024 onwards.

Bookings available from 12 pm – 2.30 pm.

Thursday to Saturday - £60 per person

Sunday to Wednesday - £55 per person



Christmas Festive Lunch Menu:

STARTERS

Parsnip veloute, chives, croutons, truffle oil

Smoked mackerel rillettes, pickle cucumber, fennel salad, roe caviar, capers, and tomato, sour dough

Sun-blushed tomato and goat cheese tart, red onion chutney, basil pesto, rocket

Chicken liver parfait, fig chutney, toasted brioche, balsamic glaze, baby leaves

MAIN COURSE

Roast Norfolk turkey, chestnut stuffing, pigs in a blanket, Brussels sprouts, fondant potato

Slow-roast pork fillet, roasted parsnip, Pomme purée, broccoli, red wine jus

Pan-fried sea bass fillet, herb crushed new potato, wilted spinach, chives, beurre blanc

Roasted aubergine, slow cooked lentils, almond yoghurt, arugula, pomegranate, tomato and basil sauce

DESSERTS

Dark chocolate délice, candied pecans, cranberry ice-cream

Raspberry chocolate sponge cake

Sticky toffee pudding, spiced caramel sauce, stem ginger ice-cream

Selection of cheeses, home-made chutney, fruit and cracker

TO FINISH

Coffee, tea and mince pies

Our menu contains allergens. Kindly inform us if you have any food related allergies or intolerance.



Intimate Festive Lunches

If you're looking for an intimate dining experience with your loved ones, savour our delectable festive three course meal in an elegant semi-private space within The Roseate Reading Restaurant & Bar.

Enjoy a delightful welcome drink and canapes on arrival

WHISKEY ROOM

Available for exclusive use

(minimum of 8-10 guests, seating capacity of 14 guests)

CHEF'S TABLE

Available for exclusive use

(minimum of 8-10 guests, seating capacity of 12 guests)

christmas parties

“At Christmas play and make good cheer, For Christmas comes but once a year.” Thomas Tusser

Our much loved Christmas parties are back and better than ever before! Save yourself the last minute stress of organising your Christmas party and let us take care of all those important details that guarantee a joyous celebration.



Enjoy our signature festive drink on arrival for a perfect reception, followed by a special three course menu in a fun filled atmosphere with delightful, festive music at The Reading Room. After dinner, it's time for our Resident DJ to take over and turn it into a night to remember.

The package includes:

- spectacular and vibrant atmosphere throughout the evening
- signature festive cocktail on arrival at 6:30 pm
- festive music playlist
- late-night DJ on Thursday, Friday and Saturday nights (subject to bookings)
- festive party novelties
- three-course festive dinner at 7.00 pm
- Christmas crackers, place cards, table plans, cloakroom

Book Christmas party nights from 14th November 2024 onwards.

Thursday to Saturday - £69 per person

Sunday to Wednesday - £65 per person



Festive Dinner Menu:

STARTERS

Cauliflower Velouté, toasted chia seeds, chives, truffle oil

Beetroot cured salmon, horseradish cream, fennel salad, caviar, yuzu gel

Pressed ham hock and leek terrine, celeriac remoulade, granny smith apples, mustard vinaigrette

Sun-blushed tomato and goat cheese tart, red onion chutney, basil pesto, rocket

MAIN COURSE

Roast Norfolk turkey, chestnut stuffing, pigs in blanket, Brussels sprouts, fondant potato

Roasted lamb rump, potato gratin, beetroot, grelot onion, rosemary sauce

Oven-baked cod fillet, braised fennel, baby courgette, potato purée, saffron cream sauce

Roasted Aubergine, slow cooked lentils, almond yoghurt, arugula, pomme granted, tomato and basil sauce

DESSERTS

Dark chocolate délice

candied hazelnuts, cranberry ice-cream

Passion fruit cheesecake

pineapple salsa, coconut sorbet

Raspberry chocolate sponge cake

Selection of cheeses

home-made chutney, fruit and crackers

Our menu contains allergens. Kindly inform us if you have any food related allergies or intolerance.



Drinks package

HOUSE WINE

Package includes - Half bottle of Red, White or Rosé | bottle of still or sparkling water

£15.00 per person

PREMIUM WINE

Package includes - Half bottle of Premium Red, White, Rosé | bottle of still or sparkling water

£20.00 per person

HOUSE WINE AND AN EVENING DRINK

Package includes - choice of beer, cider, house spirit and mixer, glass of prosecco or soft drink

£20.00 per person

MOËT & CHANDON IMPÉRIAL CHAMPAGNE

Half a bottle of Moët & Chandon Imperial Champagne | bottle of still or sparkling water

£40.00 per person



Drinks tokens

Redeemable against a choice of beer, cider, glass of house wine & soft drinks

£7 per person, per token

BUCKET OF BEER

A choice of Corona, Peroni, Budweiser, Ale and Cider

5 for £25, 10 for £50

BUCKET OF SOFT DRINKS

Coke, diet coke, lemonade, ginger ale and j20

5 for £15.00, 10 for £30.00

PITCHER OF JUICE

orange / apple / cranberry

£12.00

christmas eve

**“T’was the night before Christmas, when all through the house, not a creature was stirring, not even a mouse.”—
Clement Clarke Moore**

But at The Reading Room, we are all set to make the night before Christmas very special indeed! Enjoy our delightful Christmas Eve menu.

The evening commences with bubbly, followed by a delicious three-course buffet dinner. A great way to get Christmas started.

Bookings available between 6:30 pm - 9:30 pm

£65 per person



Christmas Eve Festive Buffet Menu:

STARTER

Bread roll

Potatoes salad
mayonnaise, shallot, chives, dill

Beetroot salad
roasted salted baked beetroot, mixed leaves, aged balsamic

Greek salad
feta cheese, olives, tomatoes, mixed leaves, house dressing

Cured meat platter
bresaula, prosciutto, salami, artichoke, mixed leaves, sundried tomatoes,
olives, gherkin, fresh orange

HOT FOOD

Turkey
roast Norfolk turkey, chestnut stuffing, pigs in a blanket, Brussel sprouts and
roasted potato

Salmon fillet
oven-baked salmon fillet, braised fennel, baby courgette, potato purée,
saffron cream sauce

Penne pasta
tomato sauce, mixed roast vegetable

Honey glazed roasted winter vegetable
green beans, roasted mushroom

SELECTION OF DESSERTS

Tart
apricot, honey and cinnamon frangipane

Cheesecake
strawberry and raspberry cheesecake



christmas day

“O Christmas Sun! What holy task is thine! To fold a world in the embrace of God!” — Guy Wetmore Carryl

Christmas is a magical time. Indulge in an exquisite five-course tasting lunch crafted by our award winning Chefs. There really isn't a better place than our fine dining restaurant 'The Reading Room', to sit back, relax and enjoy the finest cuisine with your loved ones. We have it all planned, including a visit from Santa Claus, beautiful decor and spectacular live music.

The package includes

- canapés & champagne on arrival
- five-course tasting lunch – tea infusions, coffee & mince pies
- live entertainment
- Christmas crackers

Bookings available from 12pm. Last seating at 3pm.

£110 per person (adult)

£55 per child under 12 years of age

Enjoy a film screening alongside lunch, at £10 extra per person

Christmas Day Lunch Five Course Tasting Menu:

ENTREES

Chef's choice canapes on arrival

Artichoke Espuma

Jerusalem artichoke espuma, artichoke crisp, truffle

Artisan bread

Home-made artisan bread served with herb butter

STARTERS

Pressed duck and foie grass

rhubarb, pistachio, cabernet sauvignon jelly, charred leeks, pickled shimeji

OR

Cauliflower velouté

truffle crotons, truffle oil

Crab and salmon roulade

avocado, blood orange, wasabi yoghurt, dill sponge

OR

Burrata

winter tomato, pitta olives, sourdough toast, grilled squash

MAINS

Roast Norfolk turkey

pigs in a blanket, chestnut stuffing, Brussels sprouts, fondant potato, cranberry sauce

OR

Pan fried halibut

cauliflower, Pomme cocotte, wilted spinach, shitake mushroom

OR

Butternut squash risotto

winter truffle, feta cheese, chestnuts, sage



Christmas Day Lunch Five Course Tasting Menu:

DESSERTS

Raspberry chocolate sponge cake

or

Lychee and white chocolate delice

or

Strawberry sorbet, croustillant crumbled, brandy snap, cherry

or

Selection of three cheeses, home-made chutney, fruit and crackers

TEA, COFEE AND MINCE PIES



festive afternoon tea



"Christmas is like candy; it slowly melts in your mouth sweetening every taste bud, making you wish it could last forever." — Richelle E. Goodrich

Begin with a warming shot of mulled wine before choosing one of the hotel's 20 loose leaf teas which include a special blend of aromatic spices, followed by a selection of delectable treats specially prepared by our Executive Pastry Chef. It is the season to be jolly!

Festive Afternoon Tea - £40 per person

Afternoon Tea with a glass of Prosecco - £48 per person

Afternoon Tea with a glass of Kombucha (non-alcoholic) - £42 per person

Afternoon Tea with a glass of Moët Brut - £55 per person

Afternoon Tea with a glass of Rose Brut - £57 per person

Book one of our festive Afternoon Tea sessions from 14th November 2024.

Booking starts at 12.30pm. Last seating at 3.30 pm.



Festive Afternoon tea menu:

ENJOY A SELECTION OF FRESHLY MADE SANDWICHES

Egg mayonnaise and water cress on white bread

Scottish smoked salmon, dill crème fraîche on granary bread

Turkey and cranberry on onion bread

Roast courgette and hummus on basil bread

Onion chutney and applewood cheese on beetroot bread

FRESHLY BAKED PLAIN AND CRANBERRY SCONES

served with Cornish clotted cream and strawberry jam

FESTIVE PATISSERIE DELIGHTS

Christmas plum and brandy fruit cake

Strawberry mousse Santa hat

Elderberry and cinnamon macaron

Cherry and berry tart



boxing day brunch

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May the glow of the Christmas tree and the company of loved ones warm your heart this Boxing Day. Unwind on Boxing Day over a spectacular 'Bottomless Fizz Brunch' at The Reading Room.

Bookings available from 12pm. Last seating at 3pm.

£49 per person (includes 90 minutes of unlimited fizz)

£29 per child under 12 years of age

NYE gala dinner

"The new year stands before us, like a chapter in a book, waiting to be written." — **Melody Beattie**

Let's do this right! The Reading Room will be hosting a spectacular night with the best DJ in the house, an incredible reception with champagne and canapés to get you buzzing and a magnificent culinary experience featuring our bespoke four-course tasting menu created for the occasion. At the stroke of midnight, welcome 2025 with a bubbly toast and mini gourmet burgers, and party on.



New Year Eve Gala dinner and party: £125.00 per person

INCLUDES:

- champagne & canapé reception at 6:45 pm in our bar
- five-course delicious tasting dinner
- fantastic ambience and décor throughout
- live entertainment and music with our fantastic resident DJ till early hours
- midnight toast to celebrate the New Year
- mini gourmet burgers

New Year Eve party ticket: £39 per person

INCLUDES:

- access at 10pm
- drink on arrival
- midnight toast to celebrate New Year
- mini gourmet burgers



New Year's Eve Tasting Menu:

AMUSE BOUCHE

Chef's choice canapes

Cauliflower, caviar, almond toast

Artisan bread

home-made artisan bread served with herb butter

STARTERS

Dorset crab and smoked salmon

fennel, avocado emulsion, caviar, charred cucumber, sour bread

or

Candied beetroot and goat cheese

walnuts, chicory, raspberries sponge, chardonnay, compressed black berries

MAIN COURSE

Dried aged sirloin of beef

heritage carrots, truffle pressed potato, Roscoff onion, sauce bordelaise

or

Winter vegetables wellington

truffle cream sauce, wilted spinach, parmesans foam

PRE-DESSERT

Rhubarb

poached rhubarb, rhubarb jelly, rhubarb sorbet

DESSERT

Dark chocolate delice

brûlée banana, candied hazelnuts, coconut gel, strawberry sorbet

or

Raspberry chocolate sponge cake

festive family upstage mini club

22nd December 2024

It's the most wonderful time of the year!

Celebrate the festive spirit with your family at our luxurious 30-seater private cinema hall 'Upstage Mini'. Enjoy a three-course festive lunch followed by popcorn and screening of the film 'The Grinch'.



Includes:

- delicious three-course lunch
- movie screening and popcorn

Popcorn | Film screening - £10 per person

Lunch | Film screening - £45 per adult

Half price for children under 12 years and complimentary dining
for children under 3 years of age



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exclusive hire

Planning for an exclusive celebration with your family and friends? Our stunning private dining rooms decorated beautifully, are perfect for your Christmas lunches, dinner, parties and all kinds of celebrations. The charming ambience will make it merry for you and your guests.

For evening parties, continue the night in The Reading Room Restaurant & Bar. Enjoy after-dinner drinks and spectacular live music entertainment in our distinctive circular booth.

Please contact our team for exclusive hire of The Roseate Reading



aheli spa



**"Have yourself a merry little Christmas, let your heart be light." —
A Jolly Christmas from Frank Sinatra**

Treat yourself and your loved ones at Aheli Spa this festive season.

Wellness at Aheli Spa by The Roseate Reading encompasses every element – design, service, experts and a bespoke menu of treatments. Signature services at the spa are designed to detox, cleanse, nourish, nurture, heal and rejuvenate. These include body rituals, scrubs, wraps, facials and skin. A range of wellness products and bespoke treatments ready to be wrapped and kept under your loved ones' Christmas trees. Relax. Rejuvenate. Unwind

Gift an Experience

**"Christmas is doing a little something extra for someone." —
Charles M. Schulz**

Thoughtful gifts for the people you love most.

From the ultimate overnight stay inclusive of breakfast, a fine dining experience or an exquisite afternoon tea at The Reading Room. Find a perfect gift this Christmas.





stay with us

Experience the magic of the Holidays by staying overnight in one of our rooms when attending your Christmas event, and enjoy special tariffs. The Roseate Reading houses 55 well-appointed luxury rooms and suites. Each room has a perfect mixture of art, lighting, sound and comfort, with Nespresso machine and luxurious Penhaligon amenities. Everything you need for a stylish, unforgettable stay.

Enjoy special holiday tariffs this Christmas.

Use Code 'Festive24' while making a reservation.



Scan to Book

or call us direct on +44 1189 527 770

or email us at events.tflr@roseatehotels.com

Booking terms and conditions during the festive season


1. To book your event, please contact our events team on 01182075883 or 01182075885 or email us at events@roseatehotels.com. We will be delighted to discuss the menu options along with your seating preferences and any other requirements and questions that you may have. Please note that we will endeavour to seat large parties together, however due to the nature of the sharing parties in the restaurant and the layout and design of our spaces, this may not be always possible or guaranteed.
2. We strongly recommend pre ordering the wines or drinks to avoid waiting time during busy hours.
3. Pre-orders for festive dinners and festive lunches must be received 21 days prior to the event, along with dietary requirements. We sincerely regret our inability to honour any requests made 12 hours prior to the event.
4. Table plans will be finalised once all the bookings for the day have been received. We will aspire to earmark seating in due accordance, however, no group table plans can be confirmed or guaranteed at the early stage of booking.
5. The dress code for all events is dress to impress – no jeans, trainers or t-shirts allowed but, Christmas Jumpers are encouraged.
6. No additional food or drinks of any kind are permitted to be brought into the hotel by party organisers or guests.

Booking terms and conditions during the festive season

7. A deposit of £20.00 per person is required at the time of the booking to confirm the event. This deposit is non-refundable or transferable and this payment term is not flexible. This deposit amount is non-refundable and non-transferable. The terms of payment are not flexible. The deposit has to be made within five business days from the date of booking. The balance of the payment must be completed 21 days prior to the event and bookings for which payment is not received by this date may be automatically released and cannot be guaranteed after this time. Any additional charges incurred during the event must be settled prior to departure. All packages are non-transferable or refundable. A gratuity of 12.5% will be added to the final bill. Gratuities are at your discretion.
8. In the unlikely event that the programme has to be cancelled by the hotel, all payments will be refunded or an alternate date will be offered without any further liability to the hotel. For Christmas parties, a minimum number of bookings are required to confirm an event.
9. In case government guidelines prohibit the occurrence of your event, all pre-paid payments shall be refundable.

We look forward to enjoying the festive season with you.

#EperienceTheUnimagined
@roseatereading

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To book your events

call us direct on +44 1189 527 770

or email us at events.tflr@roseatehotels.com

The Roseate Reading

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