



festive
season
2025-26



ROSEATE
HOUSE

LONDON





Season of Joy

“Christmas waves a magic wand over this world, and behold, everything is softer and more beautiful.!”

Norman Vincent Peale

Experience the most wonderful time of the year amidst luxury.

A short walk from Hyde Park, Roseate House London, a luxury boutique hotel overlooking the verdant Westbourne Terrace, spreads across three mid -19th century Grade-II townhouses built in 1842. Awarded the Trip Advisor Traveller's Choice Award year after year, Roseate House London is the perfect destination for unforgettable celebrations with friends and family.

Behind the innocuous wooden doors of Roseate House London lies an oasis of quintessential British luxury and hospitality, The Hyde Restaurant & Bar offering the finest selection of cocktails and exemplary European cuisine amidst live festive music. Indulge in exclusive Christmas food & wine and all things fine! The culinary delights will be nothing short of spectacular as our team of expert chefs have carefully crafted wonderful festive menus to complement every occasion. 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 an unforgettable festive spirit.

Make this Christmas unforgettable!

#ChristmasAtRoseate





christmas 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*

Enjoy a bespoke Christmas Afternoon Tea at The Hyde throughout the season, a perfect sweet & savoury gourmet experience offering dainty sandwiches followed by a selection of delectable treats specially prepared by our Executive Pastry Chef. The Festive Christmas Afternoon Tea is served along with an array of loose leaf teas which include a special blend of aromatic spices.

Christmas Afternoon Tea - £46.95 per person

Afternoon Tea with a glass of Prosecco - £49.95 per person

Afternoon Tea with Kombucha (non-alcoholic) - £49.95 per person

Afternoon Tea with a glass of Veuve Clicquot Yellow Label

Champagne - £64.95 per person

Book our Christmas Afternoon Tea sessions from

11th November 2025 to 11th January 2026.



CHRISTMAS AFTERNOON TEA MENU

Sweet cakes

- ✧ Traditional Matcha green tea & fruit scones

Finger sandwiches

- ✧ Roast chicken, cos lettuce, wild garlic mayo
- ✧ Scottish smoked salmon, dill infused cream cheese, pickled cucumber
- ✧ Beef pastrami, tarragon & horseradish cream
- ✧ English cucumber with minted crème fraîche
- ✧ Heirloom tomatoes, bocconcini, pesto

(G, E, M, Mu, P, So, Su, N)

Patisserie delights

- ✧ Hyde blueberry mousse
- ✧ Carrot & ginger cake
- ✧ Crème brûlée tartelette
- ✧ Seasonal macarons





VEGAN AFTERNOON TEA

Sweet cakes

- ✧ Traditional plain & fruit scones

Finger sandwiches

- ✧ Caramelized onion & vegan cheese
- ✧ Sweet corn hummus
- ✧ Wilted spinach & mushroom
- ✧ Pickled beet & avocado salsa
- ✧ Moroccan spiced carrot

Patisserie delights

- ✧ Carrot & walnut cake
- ✧ Hyde flapjack
- ✧ 75% dark chocolate tartelette
- ✧ Seasonal macarons





GLUTEN FREE AFTERNOON TEA

Sweet cakes

- * Traditional plain & fruit scones

Finger sandwiches

- * Roast chicken, cos lettuce, wild garlic mayo
- * Scottish smoked salmon, dill infused cream cheese, pickled cucumber
- * Beef pastrami, tarragon & horseradish cream
- * English cucumber with mint crème fraîche
- * Heirloom tomatoes, bocconcini, pesto

(prepared with gluten-free bread)

Patisserie delights

- * Hyde courgette cake
- * Flapjack
- * Fruit tart
- * Seasonal macarons





RARE & EXCLUSIVE TEAS

Black teas

Arbor Charm 20 years vintage Pu'Er

Rich and balanced with a long, refreshing, delicate sweet peach finish.

Chocolate Velvet Tea

Decadent and rich, with sweet chocolate notes. Malty and full-bodied with a burst of tart, sweet raspberry and a long caramel finish.

Green teas

British Jersey Fine Green Tea

Decadent and rich, with sweet chocolate notes. Malty and full-bodied with a burst of tart, sweet raspberry and a long caramel finish.

Tropical Green Rose

Fresh and aromatic with long lasting tropical sweet notes and a fragrant rose finish.

Infusions

Rooibos Lemon Delight

Full bodied and malty, with a fruity, tropical undertone and a subtle, fresh lemon citrus finish.

Oolong Teas

Blue Aurora Blend

Blue aurora is a unique colour changing antioxidant rich tea.

White Teas

Cristallo White Tea & Peach Blend

Inspired by Mount Cristallo in Italy overlooking the magnificent city of Venice, this blend has a sweet flavour of white tea, an undertone of juicy Sicilian peach and sharp pomegranate notes.





festive dining



"Christmas is the time for kindling the fire of hospitality!"
- *Washington Irving*

Christmas is a time to relax and celebrate the festive season with your family and friends. Enjoy a leisurely meal, over a delicious 3 course festive menu and warm, immaculate hospitality at The Hyde.

Includes

- delicious three-course festive lunch/dinner
- festive decor, place cards, table plans
- coffee, tea and mince pies

Book festive dining from 11th November 2025 until 11th January 2026.

Festive Menu - £59.00 per person

Festive Premium Menu - £89.00 per person





FESTIVE À LA CARTE MENU

Come Christmas season and our culinary team presents a selection of the finest of their signature festive creations, promising an extraordinary dining experience.

After all, it's the best time of the year and the perfect occasion to indulge!

The festive à la carte menu includes:

Starters

Hyde's Burrata £23 (Lactose, Nuts)

heirloom tomatoes, dried apricots, sultanas, cherry tomatoes, balsamic reduction

Pressed Duck and Foie Gras £26 (Mushroom, Lactose)

nashi pear, pickled shimeji mushrooms, white truffle oil, peach & ginger chutney

Hand Dive Orkney Scallops £24 (Lactose, Shellfish, celery)

24 hours pressed pork belly, charred corn kernels, Granny Smith medallions and samphire

Butternut Squash Veloute £15 (Lactose, gluten)

lemongrass, pumpkin seeds, goat cheese, hazelnut beurre noisette, seeded bread

Mains

Air Dry Aged Beef £45 (Mushroom, Mustard, Celery)

maple glazed charred leek, Anna potatoes, king oyster mushrooms, heritage carrots, activated charcoal emulsion

Trio of Lamb £38 (Celery, Mustard, Lactose)

pressed lamb shoulder, lamb rack, lamb bon bon, Maris Piper fondant, paprika curd, sous vide English asparagus

Black Cod £35 (Lactose, Gluten, Soya)

miso glaze, texture of carrots, miso buttered quinoa quenelle

Roast Norfolk Turkey £28 (Gluten free, Dairy)

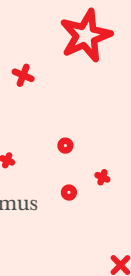
chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce

Truffle and Mushroom Risotto £25 (Lactose, Mushroom)

aged parmesan, butternut squash, toasted pumpkin seeds, crème fraîche

Texture of Vegetables £25 (Mushroom, Vegan, Sesame, Soya)

pickled spring vegetables, air-dried root vegetables, king oyster mushrooms, hummus





FESTIVE À LA CARTE MENU

Desserts

Mango & Pasionfruit Cheese Cake £20 (Lactose, Nuts, Gluten, Tree nut)
mango gel, pistachio sponge, coconut meringue, coconut sorbet

Strawberry Eton Mess £18 (Lactose, Egg)
Chantilly vanilla cream, lemon meringue, strawberry consommé, raspberry sorbet

Dark Chocolate Cremeux £17 (Egg, Lactose, Nuts)
macarated blackberries, raspberry gel, roasted hazelnuts, vanilla & whiskey ice-cream

Selection of cheese

5 Cheese £18 (Gluten, Dairy, Nuts)
Brie cheese, Stilton, Goat cheese, Gruyere, mature cheddar

3 Cheese £14 (Gluten, Dairy, Nuts)
Goat cheese, Gruyere, mature cheddar

served with quince jelly, fig chutney, grapes & crackers





christmas eve



"It's Christmas Eve and we are going to celebrate being young and being alive." - *The Holiday*

At the stunning 'The Hyde', we are all set to make the night before Christmas very special indeed!

Enjoy our delightful Christmas Eve menu amidst a festive atmosphere. The evening commences with bubbly, followed by a delicious three-course buffet dinner.

A great way to get Christmas started.

Monday to Sunday - £69.95 per person





CHRISTMAS EVE FESTIVE DINNER MENU

Starters

Hyde's Burrata £23 (Lactose, Nuts)

heirloom tomatoes, dried apricots, sultanas, cherry tomatoes, balsamic reduction

Pressed Duck and Foie Gras £26 (Mushroom, Lactose)

nashi pear, pickled shimeji mushrooms, white truffle oil, peach & ginger chutney

Hand Dive Orkney Scallops £24 (Lactose, Shellfish, Celery)

24 hours pressed pork belly, charred corn kernels, Granny Smith medallions and samphire

Butternut Squash Veloute £15 (Lactose, gluten)

lemongrass, pumpkin seeds, goat cheese, hazelnut beurre noisette, seeded bread

Mains

Air Dry Aged Beef £45 (Mushroom, Mustard, Celery)

maple glazed charred leek, Anna potatoes, king oyster mushrooms, heritage carrots, activated charcoal emulsion

Trio of Lamb £38 (Celery, Mustard, Lactose)

pressed lamb shoulder, lamb rack, lamb bon bon, Maris Piper fondant, paprika curd, sous vide English asparagus

Black Cod £35 (Lactose, Gluten, Soya)

miso glaze, texture of carrots, miso buttered quinoa quenelle

Roast Norfolk Turkey £28 (Gluten free, Dairy)

chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce

Truffle and Mushroom Risotto £25 (Lactose, Mushroom)

aged parmesan, butternut squash, toasted pumpkin seeds, crème fraîche

Texture of Vegetables £25 (Mushroom, Vegan, Sesame, Soya)

pickled spring vegetables, air-dried root vegetables, king oyster mushrooms, hummus





CHRISTMAS EVE FESTIVE DINNER MENU

Desserts

Mango & Pasionfruit Cheese Cake £20 (Lactose, Nuts, Gluten, Tree nut)
mango gel, pistachio sponge, coconut meringue, coconut sorbet

Strawberry Eton Mess £18 (Lactose, Egg)
Chantilly vanilla cream, lemon meringue, strawberry consommé, raspberry sorbet

Dark Chocolate Cremeux £17 (Egg, Lactose, Nuts)
macerated blackberries, raspberry gel, roasted hazelnuts, vanilla & whiskey ice-cream

Selection of cheese

Brie Cheese, Stilton, Goat cheese, Grayer, Cheddar (Gluten, Lactose)
served with quince jelly, fig chutney, crackers





FESTIVE CANAPÉS MENU

South coast crab bonbon (Crustaceans, Eggs, Gluten)
garlic aioli

Gin & beetroot cured salmon (Fish, Sulphites)
caviar, yuzu and avocado emulsion

Feta cheese (Dairy)
variation of melon, pitted olives

Truffle and saffron arancini (Gluten, Eggs, Sulphites)
curry emulsion

Duck liver pate (Dairy, Eggs, Gluten, Sulphites)
pickled shimeji mushrooms, burnt orange

Hummus (Sesame seeds)
chick peas and fresh parsley

Vine Cherry Tomato (Vegan)
basil & shallots

Goat curd & beetroot (Dairy, Gluten)
pita, olives

Avocado
tomatoes & coriander salsa (Vegan)

Dorset crab, avocado (Crustaceans, Gluten, Dairy)
chilli & lime on sour dough bread

Smoked salmon (Fish, Dairy)
crème fraîche, caviar and rye bread

4 different canapés of your choice £28

6 different canapés of your choice £35







festive private dining

"Have yourself a merry little Christmas. Let your heart be light."

- Judy Garland, Have Yourself a Merry Little Christmas

Festive, luxurious and bespoke. Enjoy the charm and elegance of festive dining with your loved ones.

Explore delightful private dining options or a festive 3 course menu prepared with the season's freshest, local, organic produce. Start with our signature bubbly on arrival.

Featuring signature Christmas favourites and innovative culinary creations, our menu caters to every palate, ensuring a memorable dining experience for you and your guests.

Experience immaculate service & hospitality.

Maximum : 12 guests | Minimum: 6 guests

Festive Menu - £69 per person

Premium Festive - £95 per person





FESTIVE CHRISTMAS BANQUET MENU

(Please choose any one from each course)

Festive Banquet Menu £69

Starters

Butternut Squash Veloute

lemongrass, pumpkin seeds, goat cheese, hazelnut beurre noisette, seeded bread

or

Duck Liver Pate

Granny Smith on brioche, balsamic glazed, sorrel

or

Smoked Trout and Prawn Rillettes

crostini, cucumber, roe caviar, capers and tomatoes

Mains

Roast Norfolk Turkey, Artichoke Puree

rainbow carrots, herbs de Provence, bordelaise, fleur de sel

or

Air Dry Aged Beef £45

maple glazed charred leek, Anna potatoes, king oyster mushrooms, heritage carrots, activated charcoal emulsion

or

Pan Fried Seabass

pickled shimeji mushrooms, potato pearls, baby tomatoes, clementine segment

or

Texture of Vegetables

pickled spring vegetables, air-dried root vegetables, king oyster mushroom, hummus





FESTIVE CHRISTMAS BANQUET MENU

(Please choose any one from each course)

Desserts

Dark Chocolate Délice

candied hazelnuts, cranberry ice-cream

or

Passion Fruit Cheesecake

pineapple salsa, coconut sorbet

or

Selection of Cheese (Gluten, Nuts, Dairy)

Brie, goat cheese, mature cheddar

To Finish

Tea, coffee & mince pies

Premium Banquet Menu £95

Starters

Hyde's Burrata

heirloom tomatoes, dried apricots, sultana, cherry tomatoes, balsamic reduction

or

Hand Dive Orkney Scallops

24 hours pressed pork belly, charred corn kernels, Granny Smith medallions and samphire

or

Pressed Duck and Foie Gras

nashi pear, pickled shimeji mushrooms, white truffle oil, peach & ginger chutney





FESTIVE CHRISTMAS BANQUET MENU

(Please choose any one from each course)

Premium Banquet Menu £95

Mains

Dry Aged Sirloin Beef

maple glazed charred leek, Anna potatoes, king oyster mushrooms, heritage carrots, activated charcoal emulsion

or

Trio of Lamb

pressed lamb shoulder, lamb rack, lamb bon bon, Maris Piper fondant, paprika curd, sous vide English asparagus

or

Truffle and Mushroom Risotto

aged parmesan, butternut squash, toasted pumpkin seeds, crème fraîche

Desserts

Mango & Pasionfruit Cheese Cake

mango gel, pistachio sponge, coconut meringue, coconut sorbet

or

Dark Chocolate Creamaux

macerated blackberries, raspberry gel, roasted hazelnut, vanilla & whiskey ice-cream

or

Selection of Cheese (Gluten, Nuts, Dairy)

Brie, goat cheese, mature cheddar

Served with home-made chutney, fruit & nut toast, quince jelly

To Finish

Tea & Coffee served with petit fours





Winter wonderland experience



Experience the most wonderful time of the year with your loved ones. Enjoy a luxurious overnight stay with spiced mulled wine on arrival, a hearty Full English Breakfast and tickets to Hyde Park's Winter Wonderland.

Winter Wonderland Package is for 2 guests





festive stay offer



Festive stay offer

Book Direct & Save

For an unforgettable, luxurious stay!

Enjoy an exclusive discount of 15% on our well-appointed rooms and 25% on the luxurious suites, when you book directly with us.

Includes:

- a glass of mulled wine on arrival
- room upgrade with our warmest compliments (subject to availability)
- tickets to the Winter Wonderland at Hyde Park (applicable for a stay of 3 nights or more)

Available from 13th November 2025 until 9th January 2026. While booking, please apply code: **RoseateFestive25**

****Blackout dates: 27th December 2025 to 31st December 2025**

On 23rd December 2025, resident guests can meet Santa in the lobby and enjoy delightful festive dining, alongside complimentary wine & canapés and charming live carols by singers from St. James Church at The Hyde.



Stay with us



This holiday season, celebrate Christmas over a luxurious stay at the Roseate House London. An intimate setting, redefining luxury across 47 exclusively designed rooms and suites promises to make your stay memorable.

Classic Double Room

The easeful feeling of a classic ambience with a snug Queen-sized bed is unmatched no matter where you travel. Classic Double Rooms offer views of London's canopy or private mews towards Marble Arch.

Executive Double Room

Accoutered with a handcrafted King-sized bed, the Executive Double Room is an epitome of luxury. Executive Double Rooms offer an option to be connected with another Executive Double Room on request. These luxurious rooms overlook the leafy Westbourne Terrace or London rooftops.

Executive Twin Room

With two handcrafted single beds, most Executive Twin Rooms overlook the private mews towards Marble Arch.

Roseate Suite

Overlooking Westbourne Terrace or London's rooftops, each of the Roseate Suites is adorned with beautiful period furniture, original oil paintings and a solid wooden writing desk. Each room features a hand-crafted four poster bed, tailor made with a silk ceiling and valances, a full sized gold gilded mirror and a private balcony.

BOOKING TERMS AND CONDITIONS

To book your event, please contact our events team on 0207479 6600 or email us at info.rhl@roseatehotels.com.

We will be delighted to discuss the menu options available along with your seating preferences amongst other requests.

Please note that we endeavour to seat large parties together, however due to the nature and individual design of our function suites, this may not always be possible.

1. Food pre-orders for Party Nights and Festive Lunches must be received 4 days prior to the event.
2. Special requests (e.g. dietary requirements) must be shared with the hotel team 14 days prior to the event.
3. A deposit of 50% deposit per person is required at the time of booking to confirm an event. This deposit is not refundable, transferable or flexible. The balance payment must be made within 28 days prior to the event, in the absence of which the booking will automatically be released and cannot be guaranteed any further. Any additional charges incurred during the event must be settled prior to departure. The hotel does not take responsibility for contacting you to collect final payment.
4. The dress code for all events is dress to impress - smart & casual. gratuities are at your discretion.
5. All events are subject to availability. All bookings will be treated as a provisional and will be held for a maximum of 5 days unless the deposit has been received. After 1st of November bookings cannot be held provisionally.
6. In the event of cancellation without 28 full day's prior notice before the day of the event, full charges will apply.
7. Individual room hire charges are treated as a non-refundable deposit.
8. In the unlikely event that the hotel is obliged to cancel the event, all payments will be refunded or an alternate date will be offered, without any further liability to the hotel.
9. For Christmas parties, a minimum number of bookings are required to confirm the event.

10. No food or drinks from outside are permitted to be brought into the hotel by party organisers or guests.
11. The Hotel reserves the right to amalgamate parties or move events to an alternative room to ensure optimum numbers.
12. Guests must be over the age of 18.
13. All details in this brochure are correct at the time of printing, but may be subject to alterations without prior notice.
14. Prices are in British Pounds and are inclusive of VAT. Gratuities at guest's discretion.

To book your events please call us direct on 0207 479 6600 or email us at: reservationsmgr.rhl@roseatehotels.com

We look forward to enjoying the festive season together with you.

#ExperienceTheUnimagined
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Roseate House London, 4 W Coates, Edinburgh EH12 5JQ

