



festive
season
2024-25



ROSEATE
HOUSE

LONDON





Season of Joy

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 is the season for kindling the fire of hospitality." –
Washington Irving**

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 - £44.95 per person

Afternoon Tea with a glass of Prosecco - £47 per person

Afternoon Tea with Kombucha (non-alcoholic) - £47 per person

**Afternoon Tea with a glass of Moët & Chandon Brut Imperial
Champagne - £55 per person**

**Afternoon Tea with a glass of Moët & Chandon Rosé Imperial
Champagne - £57 per person**

Book one of our Christmas Afternoon Tea sessions from
18th November 2024 to 21st January 2025.



Christmas Afternoon Tea Menu

SWEET CAKES

Traditional matcha green tea and 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 fraiche

Heirloom tomatoes, bocconcini, pesto

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

PÂTISSERIE DELIGHTS

Hyde Blue berry mousse

Carrot and ginger cake

Cream brulee 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

PÂTISSERIE DELIGHTS

Carrot and 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 cucumbers

Beef pastrami, tarragon & horseradish cream

English cucumbers with minted crème fraiche

Heirloom tomatoes, bocconcini, pesto

(prepared with gluten-free bread)

PÂTISSERIE DELIGHTS

Hyde courgette cake

Flapjack

Fruit tart

Seasonal macarons



Specialty Teas

BLACK TEAS

Exclusive British Breakfast

delightfully rich and smooth with classic, deep malty tones

Elite Earl Grey

robust, bold and malty with a flowery aroma and citrusy finish

Smoky Mountain Tea

subtly smoky with floral rose notes and freshness of lime

GREEN TEAS

Sakura Green Tea

vibrant and creamy premium grade Sencha tea with a juicy and sweet berry finish

Hojicha Chestnut Tea

nutty, bold and smoky yet subtle with a light caramel finish

INFUSIONS

Chamomile Flower Blossom

a light & herbal flavour with a soothing and creamy finish

Refreshing Mint

refreshing & elegant with a sweet, fresh finish and cooling sensation

Festive Dining

**"Christmas waves a magic wand over this world, and behold,
everything is softer and more beautiful."**

— Norman Vincent Peale

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

- glass of bubbly upon arrival
- delicious three-course festive lunch/dinner
- festive decor, place cards, table plans
- coffee, tea and mince pies

Book festive dining from 18th November 2024 until 21st January 2025.

Sunday to Thursday - £55 per person

Friday to Saturday - £59.95 per person



Festive A-La-Carte Menu

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

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

The festive a-la-carte menu includes:

STARTERS

Goat's curd salad £15

heritage beetroot, caramelized walnuts, chicory, macerated black berries, Riesling vinegar

Pressed duck terrine £17

nashi pear, charred leeks, pickled shimeji, truffle mayonnaise, peach and ginger chutney

Orkney scallops £21

slow cooked pork belly, sweet corn, granny smith apples, samphire

Veloute £12

pea and watercress, spring green vegetables

MAINS

STARTERS

Dried aged sirloin of beef £37

king oyster mushrooms, Anna potatoes, heritage carrots, wild garlic

Spring rack of lamb £34

slow cooked shoulder, ratatouille, artichoke, aubergine purée, pomegranate salsa

South coast stone bass £28

confit potato, pearl vegetables, samphire, chicken jus, sweet corn chowder

Roast Norfolk Turkey £25

chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce

Truffle and mushroom risotto £23

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



Festive A-La-Carte Menu

DESSERTS

Pistachio brulee £13

heritage beetroot, caramelized walnuts, chicory, macerated black berries, Riesling vinegar

Strawberry Eton mess £12

chantilly vanilla cream, lemon meringue, strawberry consommé, raspberry sorbet

Dark chocolate delice £12

passion fruit, banana brulee, coconut jelly, hazelnut ice cream

SELECTION OF CHEESE

Brie cheese, stilton, goat cheese, gruyere, mature cheddar

5 Cheese £18

3 Cheese £14

served with quince jelly, fig chutney, grapes & crackers



Festive Canapés Menu

DESSERTS

South coast crab bon bon
garlic aioli

Gin and beetroot cured salmon
caviar, yuzu and avocado emulsion

Feta cheese
variation of melon, pitted olives

Truffle and saffron arancini
curry emulsion

Duck liver pate
pickled shimejis, burnt orange

Hummus, chick peas
and fresh parsley

Vine cherry tomato
basil and shallots

Goat curd and beetroot
pitta olives

Avocado
tomato and coriander salsa

Dorset crab, avocado
chili and lime on sour dough bread

Smoked salmon
cream fraiche, caviar, and rye bread

4 different canapés of your choice **£28**

6 different canapés of your choice **£35**

Festive Private Dining

“Gifts of time and love are surely the basic ingredients of a truly merry Christmas.” – Peg Bracken

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

Sunday to Thursday - £55 per person

Friday to Saturday - £59.95 per person



Festive Christmas Banquet Menu

(Please choose any one from each course)

STARTERS

Parsnip volute, toasted almonds, truffle oil

Crab and smoked salmon roulade, avocado, caviar, pickle radish, capers and tomato dressing

Red Pepper, sun dried tomato and goats cheese tart, rocket salad, basil pesto

Duck liver pate, fig chutney, toasted brioche, mixed baby leaves

MAINS

Roast Norfolk turkey, chestnut stuffing, potato fondant, brussels sprouts, cranberry sauce

Roast lamb rump, potato gratin, beetroots, green beans, rosemary sauce

Oven baked sea bass, potato puree, tender stem broccoli, baby courgette, saffron cream sauce

Mosaic of vegetables, spring green, fondant potato, basil tomato sauce

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream

Strawberry cheese cake, coconut ice cream, fresh strawberry

Selection of cheese

Brie, goat cheese, mature cheddar

served with home-made chutney, fruit and nut toast, quince jelly

Dark chocolate tart, caramel ice cream, cranberry ice cream

TO FINISH

Tea, coffee and mince pies

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



Gift an Experience

Our Gift Vouchers are the perfect gift this festive season!
Choose from an array of experiences such as a luxurious stay or a delicious festive Afternoon Tea at The Hyde.
Make this Christmas truly unforgettable for your loved ones. To know more, please visit our website.

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FESTIVE. STAY OFFER



Book Direct & Save

Enjoy unparalleled luxury and comfort at Roseate House London and 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 18th November 2024 until 21st January 2025

While booking, please apply code: RoseateFestive24

****Blackout dates: 27th December 2024 to 31st December 2024**

On 23rd December 2024, 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

Accoutred 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 handcrafted 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
@roseatehouselondon

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 [linkedin.com/company/theroyalparkhotellondon-aroseatehouse/](https://www.linkedin.com/company/theroyalparkhotellondon-aroseatehouse/)

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