

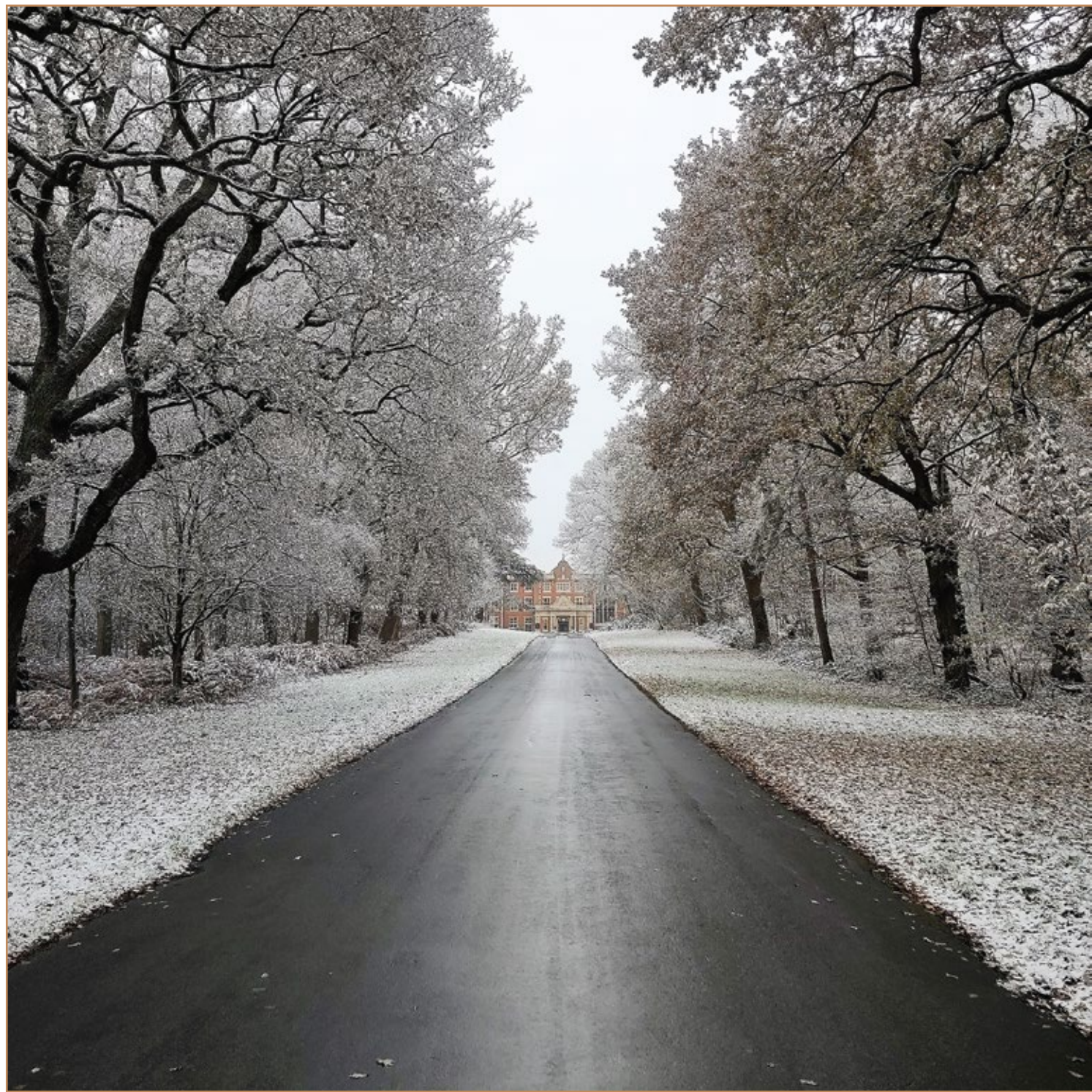


Christmas at

EASTHAMPSTEAD PARK

Wokingham

2025



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FESTIVE AFTERNOON TEA

Traditional Finger Sandwiches

Smoked Salmon, Cucumber and Dill (GFO, DFO, NF)

Egg Mayonnaise and Cress (GFO, DFO, NF, V)

Roast Beef and Horseradish (GFO, DFO, NF)

Turkey, Stuffing & Cranberry (GFO, DFO)

Savoury

Roasted Apple and Sage Sausage Roll (NF)

Prawn and Crayfish Quiche (NF, GFO)

Sweet Treats

Warm Plain and Sultana Scones (V, VGO, DFO, GFO, NF)

Served with Clotted Cream and Jam

Mini Iced Christmas Cake (V)

Christmas Pudding Bombe (V)

Salted Caramel Chocolate Tartlet (V, NF)

Red Velvet Cake (V, NF)

Tea & Coffee

Plant based, Gluten free or Dairy free available.

Inclusions:

Price:

Festive Afternoon Tea - £38.00 per person
£20.00 per child (12 years & under)

Prosecco Festive Afternoon Tea
£45.00 per person

Dates:

Available throughout December (excluding
Christmas Day & Boxing Day)

Times:

2pm – 5pm

Private room available upon request for
larger groups

For tables of 9 guests or more, contact the
sales team on 0118 974 7576

Scan or Click QR Code to Book







FESTIVE LUNCH & DINNER IN THE RESTAURANT

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO)

Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter

Mains

Roast Turkey Ballotine (NF, DFO, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips, Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted Carrots, Confit Onion & a Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF, V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Inclusions:

Three course meal with coffee and festive novelties

Price:

Lunch: £39.00pp | Dinner: £49.00pp

Dates:

Available in December
(excluding Christmas Day & Boxing Day)

Times:

Lunch served daily between: 12pm – 2pm

Dinner served daily between: 7pm – 9pm

Private room available upon request for larger groups

For tables of 9 guests or more, contact the sales team on 01189 74 75 76

Scan or Click QR Code to Book





PRIVATE CHRISTMAS PARTIES IN THE DOWNSHIRE BALLROOM

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO)

Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter

Mains

Roast Turkey Ballotine (NF, DF, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary
Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips,
Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted
Carrots, Confit Onion & a Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron
Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF, V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Inclusions:

A glass of prosecco on arrival

Table Decorations and Novelties

3-course meal with coffee and mince pies

DJ & Disco until midnight

Prices:

£75.00 per person

(Minimum 80 guests)

To Book
Call the sales team on
01189 74 75 76

Mistletoe Ball
CHRISTMAS JOINER PARTIES IN
THE KING SUITE

Easthampstead Park

Please call the sales team on 01189 74 7576 or
sales@eastpark.co.uk for more information.
Upon booking a completed booking form will be
required to secure the table along with the deposit
Please see our 'Booking Terms and Conditions'
on our website

Dress to Impress

Dress Code is Smart Evening Wear, Black Tie is optional.

Strictly no Jeans or Trainers

Discounted Bedroom Rates Available



MISTLETOE BALL IN THE KING SUITE

Joiner Christmas Party Package Inclusions

- Glass of Prosecco on Arrival
- 3 Course Festive Meal
- Tea, Coffee & Mince Pies
- Table Decorations and Novelties
- Live Music & Entertainment
- Disco with Sparkly White Dancefloor
- Cloakroom Facilities
- Free Parking

Discounted Bedrooms from £129.00 per room
including breakfast (based on two people sharing)

To Book
Call the sales team on
01189 74 75 76

Party Package Inclusions

Dates & Pricing:

Pricing from £65.00 +VAT per person

Dates:

Selected Dates available throughout
November & December

Scan the QR code below to see our latest
availability and pricing for your chosen date

Scan or Click QR Code to
Check Availability and Pricing



MISTLETOE BALL IN THE KING SUITE

Pricing from £65.00 +VAT
based on 12 guests per table.

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO)

Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter

Mains

Roast Turkey Ballotine (NF, DF, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips, Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted Carrots, Confit Onion & Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF, V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Scan or Click QR Code to
Check Availability and Pricing





LARGE PRIVATE PARTIES IN THE KING SUITE

Starters

Baby Artichoke and Wild Mushroom Bruschetta (VG, NF, GFO)

Served on Toasted Sourdough

Smoked Duck (GF, DFO, NFO)

Served with Blue Cheese, Pickled Black Cherries, Candied Walnuts & a Cherry Dressing

Beetroot Cured Salmon (GFO, NF)

Served with a Compressed Cucumber and Dill Salad on Rye Bread served with Horseradish Whipped Butter

Mains

Roast Turkey Ballotine (NF, DF, GFO)

Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary
Roasted Potatoes, Brussels Sprouts, Roasted Carrot and Parsnips,
Cranberry Sauce & Turkey Jus

Braised Beef Shortrib (NF, DFO, GFO)

Served with Wholegrain Mustard Mashed Potato, Beef Fat Roasted
Carrots, Confit Onion & a Red Wine Jus

Butter Roast Cod Loin (DF, NF, GF)

Served on a Mussel, Lobster and Coconut Bisque with Saffron
Potatoes & Wilted Kale

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Desserts

Citrus Cheesecake (NF, V)

Served with a Mulled Wine Winter Berry Compote

Classic Christmas Pudding with Brandy Custard (GFO, VGO)

Flavours of Christmas Iced Parfait (GF, V)

Served with a Ginger Syrup

Inclusions:

A glass of prosecco on arrival

3-course meal with coffee and mince pies

Table Decorations and Novelties

DJ & Disco until midnight.

Price:

£65.00 + VAT (Minimum 250 guests)

To Book
Call the sales team on
01189 74 75 76





CHRISTMAS DAY LUNCH

Starters

Spiced Lentil, Parsnip and Apple Soup (DF, VG, NF, GF)

Served with Coriander Oil

Venison Carpaccio (DF, NF, GF)

Served with Charred Red Endive, Passion Fruit, Cocoa Nibs & Mango Vinegar Dressing

Wild Mushroom Parfait (GFO, VG, NF)

Served with Pickled Wild Mushrooms, Shaved Button Mushrooms, Red Onion Marmalade served on Toasted Sourdough

Smoked Salmon and Crème Fraiche Terrine (NF, GF)

Served with a Cucumber, Dill & Fennel Salad

Mains

Roast Turkey Roulade Stuffed with Sage and Onion Sausage Meat (NF, DF, GFO)

Served with Thyme and Rosemary Roasted Potatoes, Roasted Carrot and Parsnips, Brussels Sprouts, Cranberry Sauce & Turkey Jus

Rare Fillet of Beef with Beef Fat Pressed Potato and Truffle Terrine (NF, GF)

Served with Mushroom Ketchup, Chicken and Marrowbone Whipped Butter, Wilted Kale & Bordelaise Sauce

Celeriac Steak with Root Vegetable Ragu (VG, NF, GF)

Served with Olive Oil Potato Puree, Mushrooms, Shallots and Chives

Stone Bass, Smoked Pancetta and White Bean Velouté (GF, NF)

Served with Confit preserved Lemon & Crispy Potato Matchstick Crisps

Desserts

Sherry Trifle (V)

Served with Pickled Raspberries, Pistachio Cream, Caramelized Nuts & Raspberry Gel

Truffled Brie (V, NF, GFO)

Served with Toasted Hazelnut Chutney, Sourdough Crackers

Traditional Christmas Pudding with Brandy Custard (GFO, VGO)

Inclusions:

A glass of Champagne and canapes on arrival

3-course meal with coffee and mince pies

Price:

£105.00 per person

£52.50 per child (12 years & under)

Date:

Thursday 25th December 2025

Time:

12pm – 3pm

Discounted bedroom rates available please contact sales for more information

To Book
Call the sales team on
01189 74 75 76



BOXING DAY BUFFET LUNCH IN THE RESTAURANT

To Start

Charcuterie and Cold Cuts (GF, NF, DF)

Smoked Salmon, Gravavlax and Beetroot Cured Salmon (GF, NF, DF)

Seafood Cocktail (GF, NF, DF)

Selection of Salads and Breads (GFO, DFO, V)

Main Courses

Fillet of Beef Wellington carved by chef (NF)

Roasted Supreme of Salmon with Caramelised Lemon
& Mediterranean Vegetables (NF)

Beetroot Wellington (NF, VG)

Selection of Potatoes, Vegetables or Rice (GF, NF, V)

Desserts

Yule Log (NF, V)

Sherry Trifle (V)

Panettoni Bread and Butter Pudding (NF)

Inclusions:

Three course Buffet
Additional Children's Menu available upon
request, contact the sales team for more
details

Price:

£49.00 per person

£27.50 per child (12 years & under)

Date:

Friday 26th December 2025

Times:

1pm – 3pm

To Book

Call the sales team on
01189 74 75 76



6 COURSE NEW YEARS EVE SUPPER IN THE RESTAURANT



Inclusions

A glass of Champagne and canapes
on arrival

6-course menu with Coffee

Price:
£95.00 per person

Date:
Wednesday 31st December 2025

Time: 7pm – 9pm

Discounted Bedrooms from £139.00 per
room including breakfast
(based on two people sharing)

• *Selection of Canapes on Arrival*

Smoked Salmon Blinis (NF, GFO)

Chicken Liver Cromesquis (NF)

Cherry Tomato, Basil Mayonnaise (VG, NF, GF)

Amuse-Bouche

Celeriac and Truffle Velouté (VG, NF, DF, GF)

Starter

Smoked Chicken and Confit Leek Terrine, Tarragon Emulsion
(GFO, NF, DF)

Fish Course

Pan Roasted Halibut, Anchovy, Pine Nut and Green Olive Butter,
Burnt Lemon (GF)

Main Course

Beer Braised Beef Shortrib, Beef Fat Roasted Carrots,
Wholegrain Mustard Mashed Potatoes (NF, DFO, GFO)

Desserts

Irish Cream Baked Alaska, Warm Chocolate Ganache (NF, V)

Cheese Course

Stuffed Brie de Meaux, Truffle Honey (V, NF, GFO)

To Book
Call the sales team on
01189 74 75 76





EASTHAMPSTEAD PARK

Wokingham

Easthampstead Park
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01189 74 75 76
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