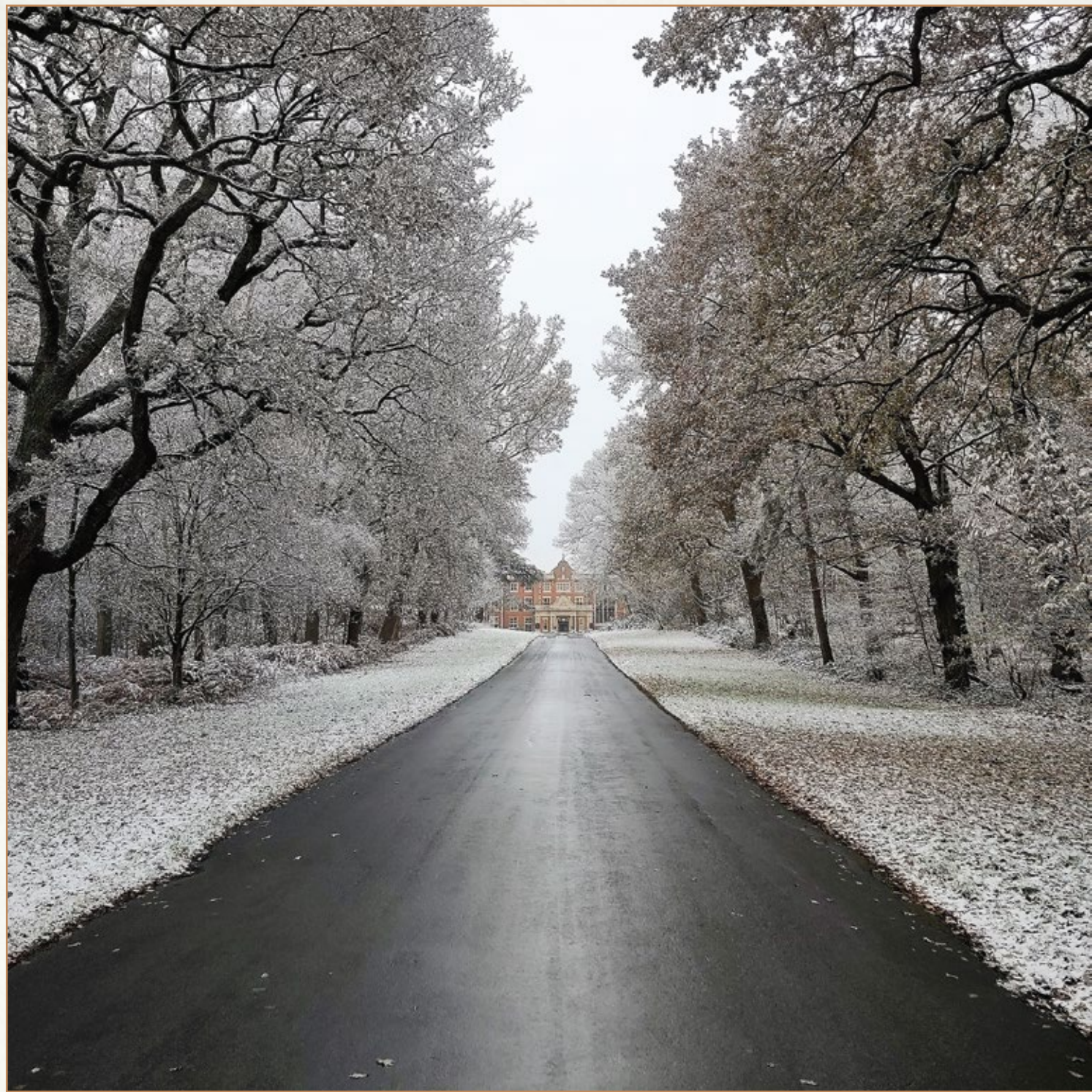


Christmas at
EASTHAMPSTEAD PARK

Wokingham

2026



CONTENTS

PAGES 1-2	FESTIVE AFTERNOON TEA
PAGES 3-4	FESTIVE LUNCH / DINNER IN THE RESTAURANT
PAGES 5-6	PRIVATE CHRISTMAS PARTIES IN THE DOWNSHIRE BALLROOM
PAGES 7-10	MISTLETOE BALL CHRISTMAS JOINER PARTIES IN THE KING SUITE
PAGE 11-12	PRIVATE CHRISTMAS PARTIES IN THE KING SUITE
PAGES 13-14	CHRISTMAS DAY LUNCH
PAGES 15	BOXING DAY BUFFET LUNCH
PAGES 16	DRINKS PACKAGES





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

Caramelised Apple and Sage Sausage Roll (NF)

Tomato and Basil Quiche (GF, DF, VG, NF)

Warm Plain and Fruit Scones (GFO, VGO, NF)

Served with Clotted Cream and Strawberry Jam

SWEET TREATS

Spiced Ginger Cake (V)

Mandarin Macaron (GF)

Chocolate and Cranberry Opera Cake (NF)

Fig and Almond Tart

Tea and 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 01189 74 75 76

SCAN OR CLICK QR
CODE TO BOOK





FESTIVE LUNCH & DINNER IN THE RESTAURANT

STARTERS

Sun Blushed Tomato and Basil Tart (VG, GF, NF)
Served with Basil Oil, Rocket and Pea Shoot Salad

Smoked Duck and Pickled Black Cherries (GF)
Served with Crumbled Blue Cheese and Candied Walnuts

Smoked Chalk Stream Trout (GFO, NF)
Served with a Compressed Cucumber and Dill Salad, Seeded Rye Bread with Whipped Horseradish Butter

MAIN COURSES

Roast Turkey Ballotine wrapped in Smoked Bacon (GF, NF, DF)
Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary
Roasted Chateau Potatoes, Brussels Sprouts, Roasted Carrots and Parsnips, Turkey Jus

Braised Beef Shortrib (GF, NF, DF)
Served with Thyme and Rosemary Roasted Chateau Potatoes, Brussels Sprouts, Roasted Carrots and Parsnips, Beef Jus

Roasted Supreme of Salmon (GF, NF, DF)
Served with Saffron Crushed Potatoes, Lobster and Coconut Bisque, Tenderstem Broccoli

Celeriac Steak (GF, DF, VG, NF)
Root Vegetable Ragu, Crushed Saffron Potatoes, Shallot and Chive
Vegan Cream Sauce

DESSERTS

Traditional Christmas Pudding (GFO, VGO) (contains alcohol)
Served with Brandy Custard

Citrus Cheesecake (V, NF)
Served with Christmas Spiced Winter Berry Compote

Chocolate and Raspberry Ganache Slice (GF, VG, NF)
Served with a Chocolate and Cherry Sauce

INCLUSIONS:

Three course meal with
coffee and festive novelties

PRICE:

Lunch: £40.00pp | Dinner: £50.00pp

DATES:

Available in December
(excluding Christmas Day & Boxing Day)

TIMES:

Lunch served daily between: 12pm – 2pm
Children's pricing available on request
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

Sun Blushed Tomato and Basil Tart (VG, GF, NF)
Served with Basil Oil, Rocket and Pea Shoot Salad

Smoked Duck and Pickled Black Cherries (GF)
Served with Crumbled Blue Cheese and Candied Walnuts

Smoked Chalk Stream Trout (GFO, NF)
Served with a Compressed Cucumber and Dill Salad, Seeded
Rye Bread with Whipped Horseradish Butter

MAIN COURSES

Roast Turkey Ballotine wrapped in Smoked Bacon (GF, NF, DF)
Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary
Roasted Chateau Potatoes, Brussels Sprouts, Roasted Carrots
and Parsnips, Turkey Jus

Braised Beef Shortrib (GF, NF, DF)
Served with Thyme and Rosemary Roasted Chateau Potatoes,
Brussels Sprouts, Roasted Carrots and Parsnips, Beef Jus

Roasted Supreme of Salmon (GF, NF, DF)
Served with Saffron Crushed Potatoes, Lobster and Coconut Bisque,
Tenderstem Broccoli

Celeriac Steak (GF, DF, VG, NF)
Root Vegetable Ragu, Crushed Saffron Potatoes, Shallot and
Chive Vegan Cream Sauce

DESSERTS

Traditional Christmas Pudding (GFO, VGO) (contains alcohol)
Served with Brandy Custard

Citrus Cheesecake (V, NF)
Served with Christmas Spiced Winter Berry Compote

Chocolate and Raspberry Ganache Slice (GF, VG, NF)
Served with a Chocolate and Cherry Sauce

INCLUSIONS:

A glass of prosecco on arrival
3-course meal with coffee and mince pies
Table Decorations and Novelties
DJ & Disco until midnight

PRICE:
£78.00 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 contact the sales team on 01189 74 75 76
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 Pie Station
- Table Decorations and Novelties
- Live Music & Entertainment
- Disco with Sparkly White Dancefloor
- Cloakroom Facilities
- Free Parking

Discounted Bedrooms from £125.00 per room
including breakfast (based on two people sharing)

PARTY PACKAGE INCLUSIONS & TIMINGS

DATES & PRICING:

Pricing from £65.00 +VAT
based on 10 guests per table

Selected Dates available through December,
Scan the QR code below to see our latest
availability and pricing for your chosen date

TIMINGS:

Arrival Drinks Reception from 6:45pm
Starters served at 7:30pm

TO BOOK
CALL THE SALES TEAM ON
01189 74 75 76

SCAN OR CLICK QR CODE
TO CHECK AVAILABILITY
AND PRICING





MISTLETOE BALL IN THE KING SUITE

Pricing from £65.00 +VAT
Based on a minimum of
10 guests per table.
Guest numbers under this may
be located on a shared table

STARTERS

Sun Blushed Tomato and Basil Tart (VG, GF, NF)
Served with Basil Oil, Rocket and Pea Shoot Salad

Smoked Duck and Pickled Black Cherries (GF)
Served with Crumbled Blue Cheese and Candied Walnuts

Smoked Chalk Stream Trout (GFO, NF)
Served with a Compressed Cucumber and Dill Salad, Seeded
Rye Bread with Whipped Horseradish Butter

MAIN COURSES

Roast Turkey Ballotine wrapped in Smoked Bacon (GF, NF, DF)
Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary
Roasted Chateau Potatoes, Brussels Sprouts, Roasted Carrots
and Parsnips, Turkey Jus

Braised Beef Shortrib (GF, NF, DF)
Served with Thyme and Rosemary Roasted Chateau Potatoes,
Brussels Sprouts, Roasted Carrots and Parsnips, Beef Jus

Roasted Supreme of Salmon (GF, NF, DF)
Served with Saffron Crushed Potatoes, Lobster and Coconut Bisque,
Tenderstem Broccoli

Celeriac Steak (GF, DF, VG, NF)
Root Vegetable Ragu, Crushed Saffron Potatoes, Shallot and
Chive Vegan Cream Sauce

DESSERTS

Traditional Christmas Pudding (GFO, VGO) (contains alcohol)
Served with Brandy Custard

Citrus Cheesecake (V, NF)
Served with Christmas Spiced Winter Berry Compote

Chocolate and Raspberry Ganache Slice (GF, VG, NF)
Served with a Chocolate and Cherry Sauce

SCAN OR CLICK QR CODE
TO CHECK AVAILABILITY
AND PRICING



PRIVATE CHRISTMAS PARTIES IN THE KING SUITE

STARTERS

Sun Blushed Tomato and Basil Tart (VG, GF, NF)
Served with Basil Oil, Rocket and Pea Shoot Salad

Smoked Duck and Pickled Black Cherries (GF)
Served with Crumbled Blue Cheese and Candied Walnuts

Smoked Chalk Stream Trout (GFO, NF)
Served with a Compressed Cucumber and Dill Salad, Seeded
Rye Bread with Whipped Horseradish Butter

MAIN COURSES

Roast Turkey Ballotine wrapped in Smoked Bacon (GF, NF, DF)
Stuffed with Sage and Onion Sausage Meat, Thyme and Rosemary
Roasted Chateau Potatoes, Brussels Sprouts, Roasted Carrots
and Parsnips, Turkey Jus

Braised Beef Shortrib (GF, NF, DF)
Served with Thyme and Rosemary Roasted Chateau Potatoes,
Brussels Sprouts, Roasted Carrots and Parsnips, Beef Jus

Roasted Supreme of Salmon (GF, NF, DF)
Served with Saffron Crushed Potatoes, Lobster and Coconut Bisque,
Tenderstem Broccoli

Celeriac Steak (GF, DF, VG, NF)
Root Vegetable Ragu, Crushed Saffron Potatoes, Shallot and
Chive Vegan Cream Sauce

DESSERTS

Traditional Christmas Pudding (GFO, VGO) (contains alcohol)
Served with Brandy Custard

Citrus Cheesecake (V, NF)
Served with Christmas Spiced Winter Berry Compote

Chocolate and Raspberry Ganache Slice (GF, VG, NF)
Served with a Chocolate and Cherry Sauce

INCLUSIONS:

A glass of prosecco on arrival
3-course Festive Meal, Tea, Coffee &
Mince Pie Station
Table Decorations and Novelties
DJ & Disco until midnight

PRICE:

From £78.00 per person
Including 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 (DE, VG, NF, GF)
with Coriander Oil

Venison Carpaccio (DE, 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

MAIN COURSES

Roast Turkey Ballotine Stuffed with Sage and Onion Sausage Meat (NF, DE, 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

Beetroot Wellington (VG, NF)
Chateau Potatoes, Roast Parsnips and Carrots, Brussels Sprouts, Chestnut
& Sage Stuffing, Cranberry Jus

Stone Bass, Smoked Pancetta and White Bean Velouté (GF, NF)
with Confit preserved Lemon & Crispy Potato Matchstick Crisps

DESSERTS

Sherry Trifle (V)
with Pickled Raspberries, Pistachio Cream, Caramelized Nuts & a Raspberry Gel

Truffled Brie (V, NF, GFO)
with Toasted Hazelnut Chutney, Sourdough Crackers

Traditional Christmas Pudding with Brandy Custard (contains alcohol) (GFO, VGO)

Selection of English Cheese
Served with a Selection of Chutneys, Grapes, Celery Stick and Crackers

INCLUSIONS:

A glass of Champagne and canapés on arrival
3-course meal with coffee and mince pies.

PRICE:

£110.00 per person
£55.00 per child (12 years & under)

DATE:

Friday 25th December 2026

TIME:

12pm or 3.45pm

Bedroom Pricing from £99.00 per room
based on single occupancy



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 Compound Salads and Breads (GFO, DFO, V)

MAIN COURSES

Fillet of Beef Wellington (NF)
carved by our inhouse chef

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

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:

Saturday 26th December 2026

TIME:

1pm – 3pm

TO BOOK
CALL THE SALES TEAM ON
01189 74 75 76



DRINKS PACKAGES

PACKAGE 1

1 x Bucket of 12 Beers
2 x Bottles of House Wine (1 x White & 1 x Red)
1 x Bottle of Still Water
1 x Bottle of Sparkling Water
£100.00

PACKAGE 2

2 x Bottles of Prosecco
4 x Bottles of House Wine (2 x White & 2 x Red)
2 x Bottles of Still Water
2 x Bottles of Sparkling Water
£155.00

PACKAGE 3

8 x Mixed Bottled Beers
£40

PACKAGE 4

8 x Mixed Still & Sparkling Soft Drinks
£30.00

PACKAGE 5

1 x Bottle of Nosecco
4 x 0% Beers
4 x Soft Drinks
£55.00





EASTHAMPSTEAD PARK

Wokingham

Easthampstead Park
Off Peacock Lane
Wokingham
Berkshire
RG40 3DF

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sales@eastpark.co.uk
www.eastpark.co.uk