



festive
season
2025-26



THE
ROSEATE

READING



season of Joy



“Christmas is the time for kindling the fire of hospitality!”

Washington Irving

Experience the most wonderful time of the year amidst luxury.

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, 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. Bring in the festive season amidst stunning, elegant décor, immaculate service, and hospitality and an unforgettable festive spirit.

Make this Christmas unforgettable!

#ChristmasAtRoseate





private parties and events

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

- Judy Garland, Have Yourself a Merry Little Christmas

Planning to make 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



“It is Christmas in the heart that puts Christmas in the air.”

- *W.T. Ellis*

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 20th of November 2025 onwards.

Bookings available at 12.30 pm & 1.30 pm.

Thursday to Saturday - £60 per person

Sunday to Wednesday - £55 per person



FESTIVE LUNCH MENU:

Starters

- * Parsnip velouté, chives, croutons, truffle oil
- * Smoked mackerel rillettes, pickle cucumber, fennel salad, roe caviar, capers, and tomato, sourdough
- * Sun-bushed tomato and vegan cheese tart, red onion chutney, herb oil, 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 potatoes
- * Slow-roast pork belly, roasted parsnip, pomme purée, broccoli, red wine jus
- * Pan-fried cod supreme, herb crushed new potatoes, wilted spinach, chives, beurre blanc
- * Roasted aubergine, slow cooked lentils, almond yoghurt, arugula, pomegranate, tomato & basil sauce

Desserts

- * Dark chocolate honey délice, candied pecans, cranberry ice-cream
- * Raspberry chocolate sponge cake
- * Sticky toffee pudding, spiced caramel sauce, stem ginger ice-cream
- * Selection of three cheeses, home-made chutney, fruit & nut toasts

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



“Christmas works like glue, it keeps us all sticking together.”

- Rosie Thomas, Iris & Ruby

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 evening.

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 6:30pm
- * 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 20th November 2025 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 cheese
homemade 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



"The joy of brightening other lives becomes for us the magic of the holidays."

- W.C. Jones

The night before Christmas has a very special charm. Celebrate at The Reading Room over a delightful Christmas Eve menu.

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

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

£55.00 per person



Merry Christmas

Christmas

Merry Christmas

CHRISTMAS EVE DINNER MENU

Starters

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

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

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

Mains

Roast norfolk turkey, chestnut stuffing, pigs in a blanket, brussels sprouts, fondant potato

Roasted pork fillet, mustard mash, 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, pomegranate, tomato and basil sauce

Desserts

Dark chocolate and maple delice

Candied hazelnuts, cranberry sorbet

Passion fruit cheesecake

Pineapple salsa, coconut ice cream

Raspberry chocolate sponge cake

Selection of three cheeses

Home-made chutney, fruit, and nut toasts





christmas day



“Christmas is the day that holds all time together.”

- *Alexander Smith*

Christmas is a magical time. Indulge in an exquisite six course tasting menu 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
- * six course tasting menu – tea infusions, coffee & mince pies
- * live entertainment
- * Christmas crackers

Guest arrival at 12 pm. Sit down lunch at 1 pm.

£115 per person (adult)

£57.50 per child under 12 years of age



Merry Christmas

MERRY CHRISTMAS

CHRISTMAS DAY LUNCH

SIX COURSE TASTING MENU:

Entrées

Butternut squash espuma

Pumpkin granola, curry banana, truffle oil

Starters

Rabbit and foie gras terrine

Pickled pear, charred leek, pistachios, nasturtium, plum

or

Cauliflower velouté

Truffle crotons, truffle oil

Pan fried mackerel

Pink grapefruits, horse radish cream, pickled mooli, caviar

Mains

Roast norfolk turkey

Pigs in a blanket, chestnut stuffing, brussels sprouts, fondant potatoes, cranberry sauce

or

Pan fried halibut

Cauliflower, pomme cocotte, wilted spinach, shitake mushroom

or

Crispy ratatouille

Baked courgette, cavolo nero, endive, tomato fondue, edamame beans

Pre-desserts

Variation of pears

pickled pear, sweet pear chutney, ginger crumbled and pear sorbet

Desserts

Raspberry chocolate sponge cake

(Gluten free & Nut free)

or

Strawberry and white chocolate delice

Strawberry sorbet, croustillant crumbled, brandy snap, cherry

or

Selection of three cheeses

Home-made chutney, fruit, and nut toasts

To finish

Coffee, tea, and mince pies

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT.

Kindly inform us if you have any food related allergies or intolerance.





Merry Christmas

festive afternoon tea



**“Christmas is the season of joy, of gift-giving,
and of families united.” - Norman Vincent Peale**

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 – £44 per person

Afternoon Tea with a glass of Prosecco – £53.00 per person

Afternoon Tea with a glass of Moët Brut – £60.00 per person

Afternoon Tea with a glass of Rose Brut – £63.00 per person

**Book one of our festive Afternoon Tea sessions from 20th
November 2025.**

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



MERRY CHRISTMAS

FESTIVE AFTERNOON TEA MENU:

Enjoy a fine selection of freshly made sandwiches

Egg mayonnaise and watercress on white bread

Smoked scottish salmon, dill cream fraiche on granary bread

Coronation chicken, raisins on onion bread

Roast courgette and hummus on basil bread

Onion chutney and mild cheddar cheese on tomato bread

Plain and cranberry scones

served with Cornish clotted cream and strawberry jam

Indulge in a selection of desserts

Christmas plum and brandy fruit cake

brandy custard, cinnamon butter, sugar sprinkle

Raspberry mousse santa hat

coconut belt, croustillant wafer, red velvet spray

Strawberry and cinnamon macaron

strawberry and cinnamon cream

Cherry and berry tart

fresh berry and cherry, cinnamon crumble

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT.

Kindly inform us if you have any food related allergies or intolerance.





boxing day brunch



"I will honor Christmas in my heart, and try to keep it all the year." - Charles Dickens

After the excitement of Christmas Day, unwind on Boxing Day over a spectacular three course festive brunch at the exquisite The Reading Room.

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

£49.00 per person (three course set menu)





BOXING DAY LUNCH MENU:

Starters

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

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

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

Mains

Roast norfolk turkey, chestnut stuffing, pigs in a blanket, brussels sprouts, fondant potato

Roasted pork fillet, mustard mash, 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, pomegranate, tomato and basil sauce

Desserts

Dark chocolate and maple delice

candied hazelnuts, cranberry sorbet

Passion fruit cheesecake

pineapple salsa, coconut ice cream

Raspberry chocolate sponge cake

Selection of three cheeses

home-made chutney, fruit, and nut toasts

*A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT.
Kindly inform us if you have any food related allergies or intolerance.*





nye gala dinner



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

Ring in the new year amidst unparalleled luxury! 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 with our bespoke five-course tasting menu created for the occasion. At the stroke of midnight, welcome 2026 with bubbly toast and mini gourmet burgers and party on.

New Year Eve Gala dinner and party 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

£125.00 per person

New Year Eve party ticket includes:

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

£40.00 per person



NEW YEAR'S EVE FIVE-COURSE TASTING MENU:

Amuse-Bouche

Variations of beetroot, pickled shimejis, chestnuts

Freshly made artisan bread & herb butter

Citrus cured salmon gravadlax

yuzu, herring caviar, sourdough, crispy capers, fermented kohlrabi, pickled red onion

Dry aged beef

truffle pomme, Roscoff onion, Jerusalem artichoke, marrow jus

or

Truffle linguini

Grana Padano foam, pumpkin seeds, leeks and egg yolk sauce

Pre-Desserts

Texture of cherries

Desserts

Dark chocolate cremeux

hazelnut sponge, macerated blackberry, coconut gel, blood orange sorbet

£125 per person

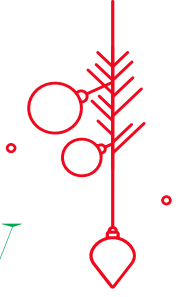
A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT.

Kindly inform us if you have any food related allergies or intolerance.





festive family upstage mini club



27th December 2025

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.



exclusive christmas hire



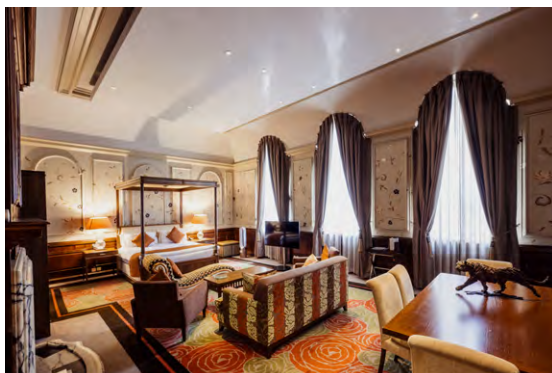
Private Parties and Events

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

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, 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



“Christmas waves a magic wand over the world, and behold, everything is softer and more beautiful.” - Norman Vincent

This festive season, treat yourself and your loved ones at Aheli Spa.

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 most truly Christmas when we celebrate it by giving the light of love to those who need it most.”

- Ruth Carter Stapleton

Thoughtful gifts for the people you love.

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 & suites. Each room has a perfect mixture of art, lighting, sound and comfort, with Nespresso machine and luxury amenities by Penhaligon. Everything you need for a stylish, unforgettable stay.

Enjoy special holiday tariffs this Christmas.

Use Code 'Festive25' 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

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.tflr@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.
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.

#ExperienceTheUnimagined
@roseatereading

 /roseatehouseareading

 /roseatehouseareading

To book your events
call us direct on +44 1189 527 770
or email us at events.tflr@roseatehotels.com
The Roseate Reading
26 The Forbury, Reading, Berkshire, RG1 3EJ

