festive season 2023-24



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 - £40 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 24th November 2023 to 07th January 2024.



Christmas Afternoon Tea Menu

SWEET CAKES
Traditional scones with raisins & fruits
Matcha green tea scones

PATISSERIE DELIGHTS
Blueberry mousse
Butternut & ginger cake
Passionfruit curd
Chocolate and cocoa nib macaron

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 tomato, bocconcini, pesto



SPECIALITY 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 evening, over a delicious 3 course festive menu and warm, immaculate hospitality at The Hyde.

Thursday to Saturday - £69.95 per person

Sunday to Wednesday - £59.95 per person



Christmas Day Menu

STARTERS

Parsnip velouté, toasted almonds, truffle oil

Smoked trout and prawn rillettes, crostini, cucumber, roe caviar, capers and tomato

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 a blanket, Brussel sprouts, fondant potato

Roasted lamb rump, potato gratin, beetroot, grelot onion, rosemary sauce

Oven-baked sea bass, braised fennel, baby courgette, potato purée, saffron cream sauce

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

DESSERTS

Dark chocolate délice
candied hazelnuts, cranberry ice-cream

Passion fruit cheesecake
pineapple salsa, coconut sorbet

Pear and almond tart
stem ginger ice-cream

Selection of Cheeses
home-made chutney, fruit and nut toasts

TO FINISH

Coffee, Tea and Mince Pies

festive private dining at club privé

"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 Club Prive. Explore delightful private dining options or a festive 3 course menu prepared with the season's freshest, local, organic produce. Experience immaculate service & hospitality.

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

Sunday to Wednesday £59.95 per person

Thursday to Saturday £69.95 per person

Christmas Private Dining
(24th November - 31st December 2023)

Maximum : 12 guests | Minimum: 6 guests

boxing day fizz brunch

“Christmas isn’t a season. It’s a feeling.”
– Edna Ferber

Unwind on the day after Christmas over a spectacular bottomless brunch at The Hyde. Sip on sparkling champagne or enjoy refreshing mimosas as you raise a toast to the joyous spirit of Boxing Day.

Relax, Revel, Celebrate!

Boxing Day Fizz Brunch - £49.95 per person

Bookings available between 11am and 4pm



Boxing Day Menu

STARTERS

Seasonal exotic fruit platter

Freshly baked Danish pastries
croissant, pain au chocolate, pain au raisin

Healthy smoothies
papaya, mixed berries

Mixed seafood platter
smoked salmon, cured mackerel, cocktail prawn, capers, pickled radish

Meat platter
turkey ham, Spanish chorizo, beef pastrami, Parma ham

Artisan bread board

A FINE SELECTION OF DELICACIES

Traditional cooked breakfast

Two free range eggs cooked to your preference

Smoked back bacon, Cumberland sausages, black pudding, grilled tomato and mushroom

Eggs benedict
poached free range eggs, Parma ham, toasted English muffin, hollandaise sauce

Poached free range eggs
hash avocado, olive oil, toasted English muffin

Roasted chicken breast
served with butternut mash, traditional root vegetables, rosemary sauce

Oven baked salmon
French green beans, peppercorn cream sauce

Penne pasta with mushroom, white wine and cream sauce

DESSERTS

Mango cheesecake/ Pear mousse/ Lemon curd tart



new year's day wellness dining

Start the New Year 2024 on a healthy note! The New Year's Day Wellness dining experience at The Hyde is a celebration of health, flavor and gastronomy.

The five-course menu has been mindfully curated to provide a balance of taste, texture and nutrition, each dish prepared with fresh, organic seasonal ingredients.

Served as:

Dinner on 31st December 2023 : 6:30 pm-9:30 pm

Lunch on New Year's Day, 1st January 2024: 12:30 pm – 2:30 pm

New Year's Day Wellness Dining - £55 per person

Bookings available between 12.00 PM and 2.30 PM

Afternoon Tea with a glass of Rose Brut – £52 per person



New Year's Day Wellness Menu

APPETIZERS

Beetroot carpaccio
pickled slice beetroot, wild rocket, mustard seeds

Strawberry bubble
yoghurt, strawberry puree, tarragon

Plant cream salmon roll
lemon zest, dill, capper

SOUP

Tomato consume
cucumber & mint jelly

Chicken clear soup
chicken parfait

MAINS

Barley asparagus risotto
choice of chicken, prawn

Zucchini involtini
choice of tofu, chicken

Baked herbed vegan polenta
baby courgette, asparagus

Protein power
sous-vide chicken, edamame bean salsa, kale

Cleanser
Blue Aurora ice

DESSERTS

Fruit platter
served with raspberry sorbet

Chia seed pudding
coconut milk, almond flax, pumpkin seed

winter wonderland experience

Experience the magical season 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.



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 if requested. These luxurious rooms overlook the leafy Westbourne Terrace or London rooftops.

Executive Twin Room
With two handcrafted single beds, most Executive Twin Rooms have the view of private mews towards Marble Arch.

Roseate Suite
Overlooking Westbourne Terrace or London's rooftops, each of the Roseate Suites is adorned with beauteous 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 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 sharing parties in the restaurant, the layout and design of our spaces, this may not always be possible or guaranteed.

1. For party nights and New Year's Eve we strongly recommend pre ordering the wines or any reception drinks to avoid waiting time during busy hours.

2. Food pre orders for party nights and festive lunches must be received 14 days prior to the event, along with dietary requirements or restrictions, if any.

3. Table plans will be issued on receipt of all booking details. We endeavor to seat all guests (as per the booking) together in the same area of the restaurant, but no group table plans be confirmed or guaranteed at early stages of the booking in order to be able to offer the best seating plan to all the parties involved.

4. A deposit of 50% deposit per person is required at the time of the booking to confirm an event. This deposit is not refundable, transferable or flexible and has to be made within 5 business days following the date of booking. The balance payment must be made within 21 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. All packages are non- transferable or refundable. A gratuity of 12.5% will beadded to the final bill. Other gratuities are at your discretion.

5. The dress code for all events is dress to impress - no jeans, trainers or t-shirts allowed.

6. In the unlikely event that the hotel is obliged to cancel the event, all payments will be refunded or an alternative date will be offered, without any further liability to the hotel. For Christmas parties, a minimum number of bookings are required to confirm the event.

7. No food or drinks from outside are permitted to be brought into the hotel by party organisers or guests.

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

#EperienceTheUnimagned
@roseatehouselondon

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

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