



# Christmas

£45 for three courses  
Supplements and 10% service charge apply

*Celebrate the season with the finest local and seasonal ingredients,  
thoughtfully crafted into dishes made to savour and celebrate.*

## Starters

**Beef tartare**, soy-cured Jersey egg yolk, sourdough toast DF

**Hand-dived Jersey scallops**, sherry-vinegar butter, smoked bacon, crushed peas, pickled lemons NGCI

**Jersey Crab**, Jersey crab hummus (contains sesame), apple, pickled fennel, radish, sourdough DF

**Scottish smoked salmon**, capers, lemon, horseradish cream, Guinness bread

**Chicken & duck liver parfait**, grape chutney, cornichon, sourdough toast

**Crottin goat's cheese**, olive tapenade, Jersey tomato V NGCI

## Mains

**Royal festive turkey**, bacon, sage stuffing, Brussels sprouts, roast potatoes,  
carrots, parsnips, red wine gravy, port & cranberry sauce

**Smoked haddock**, poached egg, leaf spinach, mash, shellfish sauce NGCI

**Chicken Caesar schntizel**, fried egg, baby gem, parmesan, croutons, anchovy dressing, brown caper butter

**Sirloin of beef**, Jersey butter mash, red wine gravy NGCI  
(+ 5 SUPP)

**Shepherd's pie**, garden peas, rich gravy

**Hake**, carrot, cabbage, lemon, thyme NGCI

## Puddings

**Traditional Christmas pudding**, brandy sauce, vanilla ice cream V

**Banana sticky toffee pudding**, butterscotch, house Jersey vanilla ice cream V NGCI

**Baked Alaska coupe**, vanilla sponge, house tonka bean ice cream,  
spiced plums, orange, granola, meringue V

**Tiramisu parfait**, house Jersey chocolate ice cream V

**Fresh fruit**, mango sorbet, passion fruit sauce VV NGCI DF

**Orange crème brûlée**, sauternes sultanas, lemon shortbread V





# BERESFORD HOUSE

Dès 1894



CHRISTMAS  
EVENTS MENUS



Create that special, festive occasion,  
by booking your event at Beresford House.

Our menus for Christmas events include festive specials  
(such as turkey and Christmas pudding),  
as well as our popular House classics.

To make an enquiry, please contact us at  
[eat@beresford-house.com](mailto:eat@beresford-house.com)

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|   | <i>One choice per course for the whole group</i><br><i>From £45 per person</i>          |      |
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|   | <i>Design a three-course menu for your party to enjoy</i><br><i>From £65 per person</i> |      |
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*This version of our Events Menu published 07 August 2026;  
Events offer is subject to change – please check with us  
to make sure you have our latest Events Menu*



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# I

## Simple Set Christmas Menu

*A simple set menu of one-option-per-course ensures  
a quicker, simpler, & non-intrusive service.*

*The simple set menu of one-option-per-course allows us to offer  
better value to event organisers, with the same popular and festive dishes.  
For broader choice for your event, please see 'Curate Your Own Christmas Menu'.*

Our Simple Set Menu option includes:

A single choice for each course for the entire party

A single alternative course for those with dietary requirements

Seated table service

How it works:

**Email us** to make an enquiry (see p. 2 for contact details)

Select **one dish per course** to create a Simple Set Menu

We'll then ask about any **guests' dietary requirements or allergies**,  
in order to suggest a suitable dietary alternative

While there is no room-hire fee for events, events are subject to  
a minimum spend per room – please see p. 2



BERESFORD HOUSE

# Simple Set Christmas Menu

£45 per person for three courses  
Supplements and a 10% service charge apply

## Starter – pick one option for your entire party

### Beef tartare

*Soy-cured Jersey egg yolk, sourdough toast  
DF*

### Hand-dived Jersey scallops

*Sherry-vinegar butter, smoked bacon,  
crushed peas, pickled lemons NGCI*

### Jersey Crab

*Jersey-crab hummus (contains sesame),  
apple, pickled fennel, radish, sourdough DF*

### Scottish smoked salmon

*Capers, lemon, horseradish cream,  
Guinness bread*

### Chicken & duck liver parfait

*Grape chutney, cornichon, sourdough toast*

### Crottin goat's cheese

*Olive tapenade, Jersey tomato V NGCI*

## Main course – pick one option for your entire party

### Royal festive turkey

*Bacon, sage stuffing, Brussels sprouts, roast  
potatoes, carrots, parsnips, red wine gravy,  
port & cranberry sauce*

### Smoked haddock

*Poached egg, leaf spinach,  
mash, shellfish sauce NGCI*

### Chicken Caesar schnitzel

*Fried egg, baby gem, parmesan, croutons,  
anchovy dressing, brown caper butter*

### Sirloin of beef

*Jersey-butter mash, red wine gravy NGCI  
+£5 SUPPLEMENT PER PERSON*

### Shepherd's pie

*Garden peas, rich gravy*

### Hake

*Carrot, cabbage, lemon, thyme NGCI*

## Pudding – pick one option for your entire party

### Traditional Christmas pudding

*Brandy sauce, vanilla ice cream V*

### Banana sticky toffee pudding

*Butterscotch, house Jersey vanilla ice  
cream V NGCI*

### Baked Alaska coupe

*Vanilla sponge, house tonka bean ice  
cream, spiced plums, orange, granola,  
merengue V*

### Tiramisu parfait

*House Jersey chocolate ice cream V*

### Fresh fruit

*Mango sorbet, passion fruit sauce VV  
NGCI DF*

### Orange crème brûlée

*Sauternes sultanas, lemon shortbread V*



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## 2

# Curate Your Own Christmas Menu

*Curate your own set menu, tailored to your festive event.*

*Choose your options, send to your guests, and  
we'll take your pre-order a few days before your event.*

Our Simple Set Menu option includes:

A single choice for each course for the entire party

A single alternative course for those with dietary requirements

Seated table service

How it works:

**Email us** to make an enquiry (see p. 2 for contact details)

Curate Your Own Menu by selecting a **maximum of three options per course**

We'll then ask about any **guests' dietary requirements or allergies**,  
in order to suggest a suitable dietary alternative

**We'll send you a form** for your guest to select courses a few days before

While there is no room-hire fee for events, events are subject to  
a minimum spend per room – please see p. 2



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# Curate Your Own Christmas Menu

£65 per person for three courses  
Supplements and a 10% service charge apply

## Starter – pick a maximum of three options for your entire party

### Beef tartare

*Soy-cured Jersey egg yolk, sourdough toast  
DF*

### Hand-dived Jersey scallops

*Sherry-vinegar butter, smoked bacon,  
crushed peas, pickled lemons NGCI*

### Jersey Crab

*Jersey-crab hummus (contains sesame),  
apple, pickled fennel, radish, sourdough DF*

### Scottish smoked salmon

*Capers, lemon, horseradish cream,  
Guinness bread*

### Chicken & duck liver parfait

*Grape chutney, cornichon, sourdough toast*

### Crottin goat's cheese

*Olive tapenade, Jersey tomato V NGCI*

## Main course – pick a maximum of three options for your entire party

### Royal festive turkey

*Bacon, sage stuffing, Brussels sprouts, roast  
potatoes, carrots, parsnips, red wine gravy,  
port & cranberry sauce*

### Smoked haddock

*Poached egg, leaf spinach,  
mash, shellfish sauce NGCI*

### Chicken Caesar schnitzel

*Fried egg, baby gem, parmesan, croutons,  
anchovy dressing, brown caper butter*

### Sirloin of beef

*Jersey-butter mash, red wine gravy NGCI*

### Shepherd's pie

*Garden peas, rich gravy*

### Hake

*Carrot, cabbage, lemon, thyme NGCI*

## Pudding – pick a maximum of three options for your entire party

### Traditional Christmas pudding

*Brandy sauce, vanilla ice cream V*

### Banana sticky toffee pudding

*Butterscotch, house Jersey vanilla ice  
cream V NGCI*

### Baked Alaska coupe

*Vanilla sponge, house tonka bean ice  
cream, spiced plums, orange, granola,  
merengue V*

### Tiramisu parfait

*House Jersey chocolate ice cream V*

### Fresh fruit

*Mango sorbet, passion fruit sauce VV  
NGCI DF*

### Orange crème brûlée

*Sauternes sultanas, lemon shortbread V*

Cheese boards – £50 supplement per cheese board, each serving 4-6 guests



# 3

## Room capacities & Minimum Spend

### Lunch and dinner events

Beresford House **does not charge a room-hire fee** for dining events; however, private events are subject to a **minimum total spend** in each room.

Minimum spends are aligned to room capacities and typical average spends. **Peak weekend minimum spends** apply to Friday and Saturday evenings from late November into December.



## Gaspé

*Includes boardroom-style seating, widescreen television for presentations, video conferencing (through Teams, Zoom, etc.), Wi-Fi*

Capacity: up to 12 seated

| Minimum spend for lunch events | Minimum spend for dinner events | Minimum spend for peak weekends |
|--------------------------------|---------------------------------|---------------------------------|
| £500                           | £700                            | £800                            |

## Beresford

*Refined Victorian décor, long-table or round-table seating*

Capacity: up to 30 seated, or up to 40 standing

| Minimum spend for lunch events | Minimum spend for dinner events | Minimum spend for peak weekends |
|--------------------------------|---------------------------------|---------------------------------|
| £1,000                         | £1,200                          | £1,500                          |

## Lemprière

*Grand events room with private bar area*

*Layout options include drinks receptions or long-table dining*

Capacity: up to 70 seated, or up to 120 standing

| Minimum spend for lunch events | Minimum spend for dinner events | Minimum spend for peak weekends |
|--------------------------------|---------------------------------|---------------------------------|
| £1,750                         | £2,225                          | £3,000                          |

*\* All minimum spends may be adapted or waived on quieter days – please get in contact to discuss your event.*



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# 4

## Dietary Requirements & Allergies

In terms of guests' individual dietary requirements and allergies,  
every event is unique.

We have extremely robust allergen controls and processes in place, and we work with each host to ensure that we cater for the dietary requirements and allergies particular to their event.

How it works:

For all of our menus, **first select the main options** for the majority of guests

We can assist with **dietary and allergy forms**, to collate any requirements

We will suggest an **alternative starter, main, and pudding** which caters for all requirements in your group

On the day of your event, we will provide **full allergen and dietary information** to guests with any requirement

Dietary key for all menus within this brochure:

V = Vegetarian; VV = Vegan; VC = Dish can be adapted to vegan;

NGCI = No gluten-containing ingredients; DF = Dairy free;

PC = Picked crab – may contain shell



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