



BERESFORD HOUSE

Dès 1894

EVENTS MENUS

Beresford House hosts a variety of events,
from weddings and celebrations to
corporate parties and full house takeovers.

We offer a full range of menus, from set menus to long-table feasts,
as well as truly bespoke event menus which we can develop with you.

To make an enquiry, please contact us at
eat@beresford-house.com

*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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Simple Set Menu

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

*A simple set menu of one-option-per-course allows us to offer
better value to event organisers, with the same popular dishes.
For broader choice for your event, please see 'Curate Your Own 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. 16



BERESFORD HOUSE

Simple Set 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

Cod

*Leaf spinach, shellfish sauce, citrus
dressing, saffron aioli NGCI*

Navarin of lamb

*Slow-cooked lamb, potatoes, carrots,
seasonal vegetables NGCI DF*

Grilled chicken

*Creamy mash, roast carrots, pancetta,
sage, and Madeira sauce NGCI*

Sirloin of beef

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

Fillet of beef

*Roast vegetables, potatoes NGCI
+£12 SUPPLEMENT PER PERSON*

Hake

Carrot, cabbage, lemon, thyme NGCI

Pudding – pick one option for your entire party

Tiramisu

House Jersey chocolate ice cream V

Fresh fruit

*Mango sorbet, passion fruit sauce VV
NGCI DF*

Orange crème brûlée

Sauternes sultanas, lemon shortbread 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*



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Long-Table Feasts

*Banquet-style feasting,
with sharing dishes served centre-table –
perfect for weddings, celebrations, or large events.*

Our Long-Table Feasts option includes:

House selection of starters, placed centre-table

House selection of feasting mains and side, placed centre-table

The host's selection of two dessert options, placed centre-table

How it works:

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

Speak with us about **any extras** that you'd like to include

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. 16



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Long-Table Feasts

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

Starters – served to share

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 feast – served to share

Sliced sirloin of beef

Red wine gravy NGCI

Grilled cod

*Leaf spinach, shellfish sauce, citrus
dressing, saffron aioli NGCI*

Roast chicken

*Whole roast chickens, served to share,
sage, Madeira sauce NGCI DF*

SUPPLEMENT:

Fillet of beef sharing board

Roast vegetables, potatoes NGCI

+£7.5 SUPPLEMENT PER PERSON

Jersey-butter mash

V NGCI

Seasonal greens

V NGCI

Jersey-butter carrots

V NGCI

House chips

VV NGCI DF

Pudding – pick two options for your entire party – family service, to share

Tiramisu

House Jersey chocolate ice cream V

Baked Alaska coupe

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

Orange crème brûlée

Sauternes sultanas, lemon shortbread V

Banana sticky toffee pudding

*Butterscotch, house Jersey vanilla ice
cream V NGCI*

Fresh fruit

*Mango sorbet, passion fruit sauce VV
NGCI DF*

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



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Curate Your Own Menu

Curate your own set menu, tailored to your particular event.

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

Our Curate Your Own Menu option includes:

A maximum of three choices 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. 16



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Curate Your Own 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

Cod

Leaf spinach, shellfish sauce, citrus
dressing, saffron aioli NGCI

Navarin of lamb

Slow-cooked lamb, potatoes, carrots,
seasonal vegetables NGCI DF

Grilled chicken

Creamy mash, roast carrots, pancetta,
sage, and Madeira sauce NGCI

Sirloin of beef

Jersey-butter mash, red wine gravy NGCI

Fillet of beef

Roast vegetables, potatoes NGCI
+£7.5 SUPPLEMENT PER PERSON

Hake

Carrot, cabbage, lemon, thyme NGCI

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

Tiramisu

House Jersey chocolate ice cream V

Baked Alaska coupe

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

Orange crème brûlée

Sauternes sultanas, lemon shortbread V

Banana sticky toffee pudding

Butterscotch, house Jersey vanilla ice
cream V NGCI

Fresh fruit

Mango sorbet, passion fruit sauce VV
NGCI DF



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House Grazing Table

*A smorgasbord of dishes, presented buffet-style or centre-table
for events where guests can easily mingle*

Our House Grazing Table option includes:

House selection of cold appetiser, starter, and side dishes

The host's choice from our menus of hot dishes

Option of a dessert table

All presented as a buffet or centred along tables

How it works:

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

Select your grazing menu and speak to us about **any made-to-order dishes**

We'll 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. 16



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House Grazing Table

£45 per person

Supplements and a 10% service charge apply

Starters, Appetisers, and Sides (included with either menu A or menu B)

Scottish smoked salmon

Horseradish cream, rye crisps

Chicken & duck liver parfait

Grape chutney, cornichon, sourdough toast

Roast beetroot &
pickled pear salad

*Green lentil, local sundried tomatoes,
pecorino, pine kernels, mint VC NGCI*

Marinated olives

VVDFNGCI

House sourdough &
Guinness bread

Olive oil, balsamic vinegar

Jersey-butter new potatoes

VNGCI

Jersey-butter carrots

VNGCI

Seasonal greens

VNGCI

Grazing menu A

Roast pork

Apple and pickled fennel salad

Roast Beef Sirloin

*Bourguignon-style, smoked bacon, shallots,
mushrooms*

Crottin goat's cheese

*Olive tapenade, heritage tomatoes, roast
vegetables VNGCI*

Grazing menu B

Salmon en croûte

*Spinach, brown butter & tarragon
hollandaise*

Mushroom & spinach

Wellington

Pine kernels, tomato sauce

Pudding – £12 supplement per person

Tiramisu

House Jersey chocolate ice cream V

Banana sticky toffee pudding

*Butterscotch, house Jersey vanilla ice
cream VNGCI*

Orange crème brûlée

Sauternes sultanas, lemon shortbread V

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



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Fork Buffet

*A selection of cold seafood, meats, and salads – fresh, summer flavours,
that work just as well through winter*

Our Fork Buffet option includes:

House selection of seafood, meats, and salads

Option to add starters and appetisers

Option of a dessert table

All presented as a buffet

How it works:

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

Contact us if you wish to add **any made-to-order dishes**

We'll 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. 16



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Fork buffet

£37 per person

Supplements and a 10% service charge apply

Starters & Appetisers – £10 supplement per person

Scottish smoked salmon

Horseradish cream, rye crisps

Chicken & duck liver parfait

Grape chutney, cornichon, sourdough toast

Roast beetroot &
pickled pear salad

*Green lentil, local sundried tomatoes,
pecorino, pine kernels, mint VC NGCI*

Marinated olives

VV DF NGCI

House sourdough &
Guinness bread

Olive oil, balsamic vinegar

Fork buffet

Melon & cured ham

Balsamic dressing

Italian-style seafood salad

*Prawns, squid, mussels, & cockles, with
a lemon, garlic, & herb dressing*

Coronation chicken

*Spicy chicken bound in mayonnaise and
yoghurt with coriander, chilli and grapes*

Roast pepper & lentil salad

Basil labneh

Charred broccoli

Hummus, pine kernels, crispy shallots

Jersey Royals

Pudding table – £12 supplement per person

Tiramisu

House Jersey chocolate ice cream V

Banana sticky toffee pudding

*Butterscotch, house Jersey vanilla ice
cream V NGCI*

Orange crème brûlée

Sauernes sultanas, lemon shortbread V

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



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Canapés

A selection of canapés, served to guests ahead of the main event

£17.50 per person
10% service charge will apply

Select a maximum of five options from the canapés below

Smoked salmon <i>Crème fraîche, rye crisp</i>	Bruschetta <i>Goat's cheese, tomato</i>	Chicken liver parfait <i>Brioche</i>	Gougères <i>Truffle, cheddar cheese</i>
Mini chicken skewers <i>Goan mayo</i>	Beef crostini <i>Horseradish</i>	Cod fritters <i>Saffron Aioli</i>	Tofu fritters <i>Firecracker mayo</i>

How it works:

Contact us to add canapés to your event

Select **five options** from the canapés above

We'll 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. 16



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Made-to-Order Dishes & Bespoke Events

*Make your event truly unique by adding any of the following
made-to-order dishes to our Long-Table Feasts or House Grazing Menus*

£POA

10% service charge will apply

Jersey lobster
Thermidor

Jersey lobster
mayonnaise

Dressed Jersey
spider crab

Scottish
langoustines

Jersey rock oysters
*Cabernet sauvignon and
shallot vinegar*

Jersey crab
*Jersey-crab hummus, apple,
pickled fennel, sourdough*

Baked cod
Spinach, shellfish sauce

King prawns
Garlic butter

Goan king prawns

Roast sirloin of beef
*Served pink, mustard mayonnaise,
cornichons*

Fillet of beef sharing board
Roast vegetables

For truly bespoke events, from customised banquets to full house takeovers,
please contact us



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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.

Room hire for meetings

Our rooms can also be hired on an hourly or half-day basis for meetings. Room hire for meetings starts at £70 per hour, or from £150 per half day, and can be supplemented with breakfast or lunch options for attendees.

Please contact us to make an enquiry.



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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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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