



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

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| | <i>One choice per course for the whole group
From £45 per person</i> | |
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| | <i>Design a three-course menu for your party to enjoy
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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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



BERESFORD HOUSE

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



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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.



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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