



Private Dining at Fanhams Hall

Spring Summer '24

Do you have something to celebrate?

We enjoy adding fun to every event and will help to arrange the party you dreamt of, a great location, scrumptious meal, well stocked bar and lively entertainment. All are in hand at Fanhams Hall.

Our formal dining packages includes...

3 Course sit down meal

Tea, coffee and mints

Linen, napkins & tableware

Dedicated Events Coordinator

All from £70.00 per person

Our stunning dining rooms...

Library	Up to 24 people (min of 15)
Oak Suite	Up to 45 people (min of 25)
Great Hall	Up to 120 people (min of 60)
Lakeside Pavilion	Up to 130 people (min of 60)

Pssst?... We have included our room hire in our price per person.

**The Library is subject to availability and cannot be guaranteed unless within 3 months.*

** Bookings for the Great Hall will include the Conservatory Bar. Bookings for the Lakeside Pavilion can make use of the Atrium Bar however this will not be exclusively private unless booked in advance.*



A Warm Welcome

Welcome your guests in the best way possible....add some canapés to your drinks reception to add an extra edge to your special occasion.

Your Drinks Reception

Bucks Fizz & Pimms Reception (2 Glasses) | £18.00 per person
Jug of Fresh Fruit Juice (4 Glasses) | £9.95 per jug
Jug of Sparkling Elderflower Presse (4 Glasses) | £13.50 per jug
Jug of Pimms | £26.00 per jug
Bottles Beers (Peroni, Corona, Asahi, Meantime Pale Ale) | £6.25 per bottle
Bottles Wine | from £29.50 per bottle
Prosecco Reception (6 Glasses) | £49.00 per bottle
Taittinger Champagne (6 Glasses) | £90.00 per bottle

Sample Canapé Menu

4 items from the selection | From £10.00 per person

Mushroom Rarebit, Cheddar Scone (V)
Potato Trim Rosti, Roast Garlic Mayonnaise, Chive (V)
Vegetable Samosa, Mango Chutney (VE)
Mini Vegetable Spring Roll, Sweet Chilli Sauce (VE)
Duck Spring Roll, Hoi Sin, Sesame, Spring Onion
Confit Chicken and Caper Roulade, Toasted Sourdough, Lovage Emulsion
Lamb Kofta, Pomegranate, Yoghurt, Coriander
Pea and Goats Cheese Fritter, Crispy Parma Ham
Prawn and Baby Radish Tartlet, Marie Rose Dressing
Scottish Salmon, Courgette and Lime Fritters, Yoghurt
Scampi and Chip Skewer, Tartare Sauce



Formal Dining Menu

Dining with over 40 ... Please choose one Starter | Main | Dessert to offer for the entire group... don't worry we will cater for any dietary needs separately.

Dining with 40 or under ... Please choose either a set menu as above or three Starters | Mains | Desserts to offer to your guests. Your 3 choices are to include a vegetarian option.

Pre order with guests choices need to be sent in at least 4 weeks prior to your event.

Starter

Heirloom Tomato Salad (VE)

Burrata, mojo, tomato water jelly, pickled shallot, black olive crumb

Charred Courgette

Marinated courgette ribbons, lovage mayo, pickled wild mushroom, raw mushroom

Soy & Treacle Cured Sea Trout

Cucumber, watermelon radish & wasabi emulsion

Brixham Crab Risotto

Crab bisque, chilli & lime

Roasted Quail Breast

Orange & saffron braised endive, charred chorizo, nduja emulsion and quince

Confit Duck Leg Presse

Whipped duck liver tart, cherry, pickled turnip, hazelnut



Formal Dining Menu

Sorbets (*price start from £4pp*)

Champagne, Passion Fruit, Lemon, Lime, Orange

Lime and Tequila Sorbet

Blood Orange and Campari Sorbet

Bellini Sorbet

Main Course

Cauliflower Schnitzel

Walnut ketchup, apples in herb oil, capers

Crispy Tofu

Charred cucumber, pumpkin seed satay, soy roasted pumpkin seed, bok choi & lime gel

Hake Wrapped in Leek

Creamed leek, hasselback potato, sea vegetables, tarragon

Pan Fried Seabass

Courgette, asparagus, peas & beans, wild garlic pistou, frisée

Rosemary Marinated Lamb Rump

Black garlic boudin, lamb fat roast potato, tenderstem broccoli, braised onion

Roast Sirloin of Beef

Beef kofta, saffron potato terrine, spring onion, burnt carrot, carrot puree, cumin jus

Beer & Honey Glazed Chicken Breast

Chicken thigh sausage meat & sage presse, corn puree, Roscoff, baby leek



Formal Dining Menu

Dessert

Dark Chocolate Toffee Brownie

Chocolate praline spread, salted caramel ice cream, crunchy bee pollen

Pistachio Macaroon

Charred pineapple, passion fruit salsa, mango & passionfruit sorbet

Selection of British Cheese

Apple chutney, grapes, celery, cheese biscuits

Limoncello Posset

Charred orange, yuzu madeleine, kalamansi gel

Summer Berry & Peach Eton Mess

Chantilly cream, meringue, pink foam

Milk Chocolate Cheesecake

Hazelnut, white chocolate espuma, sugared cocoa nibs

Key - allergens listed on the items mean they are or can be adapted too suit that dietary requirement.

GF = Gluten Free

G = Gluten

F = Fish

M = Milk

E = Egg

Su = Sulphites

V = Vegetarian

Cru = Crustation

Moll = Mollusc

Soya = Soya

Ve = Can be made Vegan

DF = Dairy Free

Ses = Sesame

Cel = Celery

Nut / Alm = Contains nuts

All prices include VAT at the current rate unless indicated. Menu and prices are subject to change.

Please advise us of any allergies or intolerances



Something for the little ones

Ensuring there is something for everyone, your children will have a set menu from our children's menu below available to children 10 years and under

Starters

Garlic Bread (V)

Tomato Soup (V)

Melon Boat (V)

Main Course

Sausages, Mashed Potato, Baked Beans

Plaice Goujons, Chunky Chips, Garden Peas

Breaded Chicken Strips, Chunky Chips, Peas

Penne Pasta with Tomato Sauce, Cheddar Cheese (V)

Cheese and Tomato Pizza (V)

Beef Burger with Sesame Bun, Chunky Chips and Ketchup

Desserts

Layered Fruit Jelly Cocktail (Ve)

Chocolate Cookies and Ice-cream

From £30.00 per child

Please select 1 choice per course, all children will have the same option



We'd love you to stay

There are 77 bedrooms available for guests wishing to stay over.

Bedrooms are available on a "first come, first served" basis so ensure your guests book early to avoid disappointment!

2024

Friday – Courtyard Cosy – £120 | Courtyard Comfy – £140 | Courtyard Family – £200

Saturday – Courtyard Cosy – £135 | Courtyard Comfy – £155 | Courtyard Family – £215

Sunday – Courtyard Cosy – £110 | Courtyard Comfy – £130 | Courtyard Family – £180

These special rates above are for the night of your event.

Special rates are applicable for our Courtyard bedrooms only. As our main house bedrooms are limited, these rooms are bookable on our best available rate via our direct website.

All rates are inclusive of VAT, breakfast and are based on double occupancy

Sunday prior to Bank Holiday Monday will be charged at Saturday rates

Bank Holiday Monday will be charged at Sunday rates

Bank Holiday Friday will be charged at Saturday rates

Our special rates require a full pre-payment at the time of booking and are non-refundable. Terms and conditions apply.