



# Private Dining at Fanhams Hall

## Do you have something to celebrate?

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

## Our informal dining packages includes...

One of our informal dining menus  
Linen, napkins & tableware  
Dedicated Events Coordinator

From £27 per person

## Our stunning dining rooms...

Oak Suite .....	Up to 60 people	From £400.00
Great Hall .....	Up to 200 people	From £650.00
Lakeside Pavilion .....	Up to 200 people	From £650.00

*\*Minimum numbers apply, please speak with your event coordinator.*

*\*Menu's are subject to change but we will inform you if this effects your event date.*

*\* 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



## Fanhams Fried Chicken

Southern Fried Chicken  
6oz Chargrilled Beef Burger  
Mac 'n' Cheese  
Dirty Fries  
Corn on the Cob

20% of Vegans Will Be Catered For  
Luxury Vegetable Burger, Buffalo Cauliflower 'Wings'

*All Served With The Following*

Floured baps, Red Cabbage Slaw, Selection of Sauces

**£35 Per Person**

## Pulled Pork

Garlic and Rosemary Slow Cooked Pork Shoulder

20% of Vegan Will Be Catered For  
BBQ Pulled Jackfruit

*All Served With The Following*

Roasted New Potatoes, Sage and Onion Stuffing, Toffee Apple Sauce

**£30 Per Person**



## Fanhams Barbecue

Honey Mustard Glazed Cumberland Sausage, Beer Braised Onions  
Lemon, Chilli and Garlic Chicken Thigh  
6oz Chargrilled Beef Burger, Sesame Bun  
Peri Peri and Lime Prawn Skewers  
Stonebaked Potatoes  
Herb Corn on the Cob  
Pesto Roasted Mediterranean Vegetables

20% of Vegetarians Will Be Catered For  
Luxury Vegetable Burger  
Vegan Cumberland Sausage, Beer Braised Onions

*All Served With The Following*

Red Cabbage Slaw  
Tomato, Red Onion, Cucumber, Sumac  
Garden Leaf Salad  
Grated Cheddar Cheese  
Burger Sauce, Mayonnaise, Ketchup

**£45 Per Person**

## Cheese and Meat Board (Minimum of 50 adults)

Selection of British Cheeses  
Cured Meats  
Pitted Olives, Sunblushed Tomatoes  
Chutneys, Biscuits, Celery, Grapes  
Baked Focaccia

**£48 Per Person**



## Sample Menu - Finger Buffet

Choose from 5 of our main course items and 1 dessert item to have with your finger buffet

### Main Courses

Sun Dried Tomato and Basil Arancini, Pesto (V)  
Cajun Chicken Goujon, Chive Sour Cream  
Tandoori Chicken Skewer, Raita  
Lamb Kofta, Sumac Yoghurt  
Pork and Njdua Sausage Roll  
Caramelised Shallot and Gruyere Tart (V)  
Thai Fishcake, Sweet Chilli Sauce  
Chicken Caesar Baby Gem Cups  
Parma Ham, Fig and Honey Mascarpone Bruschetta  
Warm Artisan Bread Selection, Balsamic and Olive Oil  
Selection of Filled Baguettes  
Smoked Haddock and Leek Filo Purse  
Beetroot and Coriander Bhaji, Cumin Yoghurt (V)  
Prawn and Crayfish Tartlette  
Roasted Pepper, Manchego and Onion Frittata (V)

### Desserts

Banoffee Meringue  
Chocolate Brownie  
Strawberry and Mint Choux Bun  
Mini Baked Egg Custard Tart

From £27.00 per person Additional Items are priced at £2.50 per person



## 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.*