



Private Dining at Fanhams Hall

Autumn Winter 23-24

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 £65.00 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

Crispy Duck Spring Roll, Hoisin Dip

Mini Quiche Lorraine

Salami Arancini, Pear Gel

Sesame Prawn on Toast

Mackerel and Horseradish Pate, Sourdough Croute

Bang Bang Chicken

Vegetable Samosa, Mango Chutney (Ve)

Goats Cheese and Fig Bruschetta (V)

Scampi and Chip Skewer

Ratatouille Tart, Balsamic, Baby Basil (Ve)



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

Wild Mushroom Veloute (V)

Pickled Shimeji Mushrooms, Truffle Granola

Whipped Duck liver Pate

Quince, Port and Raisin Chutney, Toasted Brioche

King Prawn and Crayfish Tian

Wasabi Mayonnaise, Radish and Cucumber Salad, Mizuna, Puffed Wild Rice

Caramelised Celeriac and Shallot Tart (V)

Parmesan, Tomato Fondue, Tendrills

Cured Rainbow Trout

Pink Grapefruit, Pickled Ginger, Cucumber, Baby Radish

Ham Hock and Gherkin Terrine

Root Vegetable Remoulade, Burnt Fig, Toasted Sourdough Bread

Flamed Mackerel

Apple, Beetroot, Crème Fraiche, Dill

Beet Tart Tatin (V)

Whipped Goats Cheese, Balsamic Caviar, Watercress

Lamb Arancini

Pumpkin and Mint Caponata, Pecorino



Formal Dining Menu

Sorbets (price start from £6pp)

Passion Fruit
Lemon
Orange
Blackcurrant
Apple

Main Course

Butter Roasted Chicken Breast
Mustard Mash, Lyonnaise Cabbage, Carrot, Carrot Puree, Chicken Emulsion

Pan Fried Sea Bream Fillet
Orzo Pasta, Roast Pumpkin, Sweet and Sour Fennel, Chilli, Orange

Pumpkin, Fennel, Chilli and Saffron Risotto (V)
Pangrattato, Raddichio

Gressingham Duck Breast
Vanilla Fondant Potato, Braised Red Onion, Parsnip Textures, Duck Sauce

Oven Roasted Coley Supreme
Potato Rosti, Spring Greens, Tenderstem Broccoli, Cauliflower Puree, Caper Buerre Blanc

Wild Mushroom, Winter Truffle and Leek Pathivier (V)
Fondant Potato, Tenderstem Broccoli, Carrot Puree, Kale and Pumpkin Seed Pesto

Pan Fried Hake Supreme | £8 supplement
Crushed New Potatoes, Wilted Spinach, Samphire, Romesco Sauce

Butter Roasted Celeriac 'Steak' (Ve)
Potato Rosti, Spring Greens, Pickled Shallot and Watercress Salad, Peppercorn Sauce

Slow Cooked Bavette Steak | £10 supplement
Parmesan Polenta, BBQ Cabbage, Wild Mushrooms and Baby Onions, Kale Pesto, Red Wine Jus



Formal Dining Menu

Dessert

Rippled Chocolate Cheesecake

Aerated Chocolate, Milk Chocolate Foam, Cinnamon Croutons

Passion Fruit Panna Cotta

Green Tea Sable, Kalamansi Gel, Crunchy Coconut Meringue

Roasted Plum Apple Crumble

Honeycomb Ice Cream, Plum Honey Curd, Spiced Crab Apple

Pecan Toffee Pie

Pecan Nibs and Gingered Popcorn, Ginger Ice Cream, Charred Oranges

Roasted Spiced Pear

Chocolate Roulade, Brown Sugar Crumbs, Pomegranate

Burned Lemon Crème Brûlée

Blackberry Chutney, Sesame Cardamon Snap

Plum Frangipane

Sugared Hazelnuts, Compressed Plums, Vanilla Ice Cream

Caramel Panna Cotta

Toffee Orange Fillets, Madeleine

Gingered Apple Eton Mess

Green Apple Sorbet, Candied Ginger Gel

Winterberry Trifle

Maple Crème Patissiere, Poppy Seed Cream



Formal Dining Menu

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!

2023

Friday - Cosy - £115 | Classic - £130 | Cool - £149 | Cool Family - £175

Saturday - Cosy - £125 | Classic - £140 | Cool - £159 | Cool Family - £185

Sunday - Cosy - £110 | Classic - £125 | Cool - £135 | Cool Family - £155

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

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.