



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 dreamt of, a great location, a scrumptious meal, a 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

All from £22.00 per person

Our stunning dining rooms...

The Library	Up to 24 people	From £195.00
Oak Suite	Up to 60 people	From £300.00
Great Hall	Up to 200 people	From £500.00
Lakeside Pavilion	Up to 200 people	From £500.00

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



A Warm Welcome

Welcome your guests in the best way possible with one of our drinks reception options, and why not add some simple nibbles or canapés to add an extra edge to your special occasion.

Your Drinks Reception

Bucks Fizz & pimm's Reception (2 Glasses) | £11.00 per person
Jug of Fresh Fruit Juice (4 Glasses) | £8.50 per jug
Jug of Sparkling Elderflower Presse (4 Glasses) | £13.00 per jug
Bottled Beers (Corona, Budweiser, Asahi, Hop House 13) | £4.95 per bottle
Bottled Wine | from £25.00 per bottle
Prosecco Reception (6 Glasses) | £42.00 per bottle
Taittinger Champagne (6 Glasses) | £69.00 per bottle

Simple nibbles

Marinated Greek pitted olives, rosemary and parmesan cheese straws, sun-blushed tomato hummus, sea salt and cracked black pepper crisps (v) £5.00 per person

Create your own Canapé Menu

4 items from the selection | £8.00 per person

Crispy Duck Spring Roll, Hoisin Dip
Avocado on Toast, Cherry Tomato (V) (VEGAN)
Teriyaki Salmon, Spring Onion and Sesame Skewer
Shallot and Carrot Pakora, Cumin Yoghurt (V) (VEGAN)
Asparagus and Parmesan Tart (V)
Crispy Coated Chicken, Tartare Mayonnaise
Vegetable Samosa, Mango Chutney (V) (VEGAN)
Mini Sage and Maple Sausages
Scampi and Chip Skewer
Chicken Liver Paté and Red Onion Marmalade Cornet

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Build your own BBQ

Meats

Scottish Beef Burger
Lamb Kofta Kebab
Minted Lamb Burger
Cumberland Sausages Glazed with Mustard Onions
Chinese Style Chicken Thigh
Chicken and Apricot Sausage with Coriander Onions
Hickory Smoked BBQ Chicken Breast
Peri Peri Bacon Chop

Fish

Yellow Fin Tuna, Burnt Lime and Mango Salsa
Fajita King Prawn Skewer, Chunky Salsa
All served with Buttered Corn on the Cob and Stonebake Potatoes

Salad and Sides Bar

Mixed Leaf Salad
Penne Pasta, Paprika Roasted Peppers, Roquette, Roasted Red Onions
Tandoori Roasted Carrots, Chick Pea, Coriander, Toasted Seeds
Tomato, Mozzarella, Basil
Red Cabbage and Herb Slaw
Fennel and Asparagus Panzanella
Honey Mustard New Potato Salad, Spring Onions
Beetroot, Roasted Celeriac and Walnut Salad, Watercress

Please choose 3 Meat or Fish dishes and a selection of 3 Salads for your BBQ
20% Vegetarian Food will be included

From £35.00 per person Additional Salads will be charged at £2.00 per person

Fanhams Feast



The Fanhams Feast is served on rustic wooden boards with artisan breads

Main

Selection of Salamis, Figs, Mozzarella, Grilled Vegetables
Puff Pastry Pork and Fennel Roulade
Melon and Parma Ham Platter
Marinated Seafood and Fish Platter
Roasted Mediterranean Vegetables and Sun Blush Tomato Tarts (V)
Antipasti (V)
Aioli (V)
Red Onion Chutney (V)
Roquette Pesto(V)

Salad Bar - Your choice of 3 salads

Mixed Leaf Salad
Penne Pasta, Paprika Roasted Peppers, Roquette, Roasted Red Onions
Tandoori Roasted Carrots, Chick Pea, Coriander, Toasted Seeds
Tomato, Mozzarella, Basil
Red Cabbage and Herb Slaw
Fennel and Asparagus Panzanella
Honey Mustard New Potato Salad, Spring Onions
Beetroot, Roasted Celeriac and Walnut Salad, Watercress

From £25.00 per person Additional salads will be charged at £2.00 per person



Finger Buffet

Choose from 6 of our main course items and 1 dessert item to have with your finger buffet

Main Courses

Wild Mushroom Arancini, Roasted Garlic Aioli
Buttermilk Fried Chicken Wings, Cucumber, Mint and Red Onion Salsa
Teriyaki Sesame Chicken Skewer
Smoked Salmon and Dill Pinwheels
Smoked Cod and Leek Fishcakes, Tartare Sauce
Minced Lamb Samosa, Mint Yoghurt
Red Onion Marmalade and Goats Cheese Tartlettes
Caprese Salad Sticks
Tempura Style Vegetables, Sweet Chilli Dip
Chicken Caesar Baby Gem Cups
Selection of Filled Baguettes
Garden Vegetable Crudités, Lemon and Parsley Hummus
Harissa and Peach Falafel, Yoghurt
Melon Wedges, Parma Ham, Balsamic
Salmon and Dill Filo Parcels

Desserts

Orange Meringue Pie
Chocolate Brownie
Raspberry Meringue
Passion Fruit Cornetto

From £22.00 per person Additional Items are priced at £2.00 per person

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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!

2021

Friday - Cosy - £112 | Classic - £128 | Cool - £149 | Double twin/Suite - £175

Saturday - Cosy - £122 | Classic - £138 | Cool - £159 | Double twin/Suite - £185

Sunday - Cosy - £105 | Classic - £115 | Cool - £125 | Double twin/Suite - £152

2022

Friday - Cosy - £115 | Classic - £130 | Cool - £149 | Double twin/Suite - £175

Saturday - Cosy - £125 | Classic - £140 | Cool - £159 | Double twin/Suite - £185

Sunday - Cosy - £110 | Classic - £125 | Cool - £135 | Double twin/Suite - £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.

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