



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 formal dining packages includes...

3 Courses Sit Down Meal

Tea, Coffee and Mints

Linen, Napkins & Tableware

Dedicated Events Coordinator

All from £45.00 per person

Our stunning dining rooms...

The Library Up to 24 people

Oak Suite Up to 45 people

Great Hall Up to 120 people

Lakeside Pavilion Up to 130 people

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

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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Formal Dining Menu

Dining with 40 or under ... Please choose either a set menu as below or three Starters | Mains | Desserts to offer to your guests.

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.

Pre order with guests choices need to be sent in at least 3 weeks prior to your event.

Starter

Pulled Ham Hock Terrine and Lovage Roulade
Pickled Vegetables, Pork Popcorn and Mustard Emulsion

Tomato and Basil Soup
Chilli Oil and Tomato Concasse

Lemon Cured Scottish Salmon
Fennel Jam, Burnt Grapefruit and Baby Radish Salad

Celeriac and Potato Rosti
Spinach Hens Egg and Yeast Butter Sauce

Lobster and Cray Fish Risotto £3.00 Supplement per person
Orange and Basil

Pan Fried Pigeon Breast £3.00 Supplement per person
Red Onion Tarte Tatin, Chicory, Blackberries and Roquette

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Formal Dining Menu

Sorbets

Champagne, Passion Fruit, Lemon, Lime, Orange £3.00 per person

Lime and Tequila Sorbet £5 per person

Blood Orange and Campari Sorbet £4.50 per person

Bellini Sorbet £4.40 per person

Main courses

Malt Glazed Chicken Breast

Fondant Potato, Carrot, Asparagus, Carrot Purée, Chicken Jus

Pan Fried Sea Bass Fillets

Primavera Broth, Potato Gnocchi, Mint Oil

Risotto Bianco

Textures of Cauliflower, Herd Oil

Pan Seared Duck Breast

Duck Fat Potato Purée, French Style Peas, Baby Carrot, Manuka Jus

Roasted Scottish Sirloin Beef £6.00 Supplement per person

Beef Cheek and Garlic Bonbon, Braised Potato, Tenderstem, Spinach and Basil Purée, Sweet Red Onion Jus

Roasted Cod Supreme £6.00 Supplement per person

Potato Rosti, Mooli, Courgette, Fennel Caper Beurre Blanc

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Formal Dining Menu

Dessert

Summer Berry and Mint Eton Mess
Strawberry Gel

Lemon Possett
Poppy Seeds, Burnt Meringue

Coconut and Strawberry
Ice Cream Roll

Poached and Frozen Pineapple
Lime Foam

Dark and Milk Chocolate Bar
Peanut Butter, Cream

Selection of Cheese £3.00 Supplement per person
Biscuits, Fruit, Chutney



Formal Dining Menu

Something for the little ones

Ensuring there is something for everyone, your children will have a choice from the selected formal dining menus or they can choose from our children's menu below available to children 10 years and under.

Starters

Garlic Bread

Tomato Soup

Melon Boat

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

Chocolate Cookies and Ice-cream

From £20.00 per child

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

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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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