



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.*

**Menus 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.*

**Visit our social media and website for more information.*



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 | £38.00 per jug
Bottles Beers (Peroni, Corona, Asahi, Meantime Pale Ale) | £6.90 per bottle
Bottles Wine | from £32.00 per bottle
Prosecco Reception (6 Glasses) | £49.00 per bottle
Taittinger Champagne (6 Glasses) | £92.00 per bottle

Sample Canapé Menu

4 items from the selection | From £10.00 per person

Vegetable Samosa and Mango Chutney (VE)
Mushroom Bun, Garlic Herb Glaze (V)
Feta Mousse Cone, Blood Orange Gel (V) (can be VE)
Beetroot and Apple Macaroon (V) (GF)
Halloumi, Hot Honey (V) (GF)

Duck Spring Rolls
Crispy Beef Brisket Reuben, Beef Fat Mayonnaise (can be GF)
Compressed Cantaloupe, Prosciutto, Honey Cream Cheese (GF, can be DF)
Chicken Caesar Ballotine, Caesar Emulsion (GF)
Honey and Black Pepper Pork Belly Skewer, Pickled Apple and Apple Cider Gel
(GF and DF)

Scampi and Chip Skewer (DF)
Prawn Toast, Wasabi Emulsion (DF)
Smoked Salmon Tartare Tart, Soy and Lime Jelly



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

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



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!

April 2025 – March 2026

Friday – Courtyard Cosy £125 | Courtyard Comfy £145 | Courtyard Cool Family £205

Saturday – Courtyard Cosy £140 | Courtyard Comfy £160 | Courtyard Cool Family £220

Sunday – Courtyard Cosy £115 | Courtyard Comfy £135 | Courtyard Cool Family £185

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 50% deposit payment at the time of booking which is non-refundable. Terms and conditions apply.