



# Private Dining at Fanhams Hall

## Spring Summer '25

### 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

Private dining room hire

All from £70.00 per person

### Our stunning dining rooms...

Library .....	Up to 24 people (min of 15 adults)
Oak Suite .....	Up to 45 people (min of 25 adults)
Great Hall .....	Up to 120 people (min of 60 adults)
Lakeside Pavilion .....	Up to 130 people (min of 60 adults)

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.*

*\*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



## 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

#### **Prawn** (can be GF)

Confit Prawn, Ajo Blanco, Apple, Pickled Jalapeño, Fennel

#### **Mackerel** (DF and GF)

Torched Mackerel, Lovage Emulsion, Pickled Gooseberries, Gooseberry Gel, Marinated Cucumber

#### **Salmon** (DF and GF)

Togarashi Salmon Mosaic, Charred Asparagus, Pickled Shimeji Mushroom, Ponzu Gel, Red Chilli

#### **Tomato (V)** (can be vegan)

Tomato Consommé, Marinated Tomato, Whipped Ricotta, Chervil

#### **Cambozola** (GF)

Cambozola, Butternut Squash and White Chocolate Ganache, Pickled Grape, Celery, Apple and Maple Roasted Pumpkin Seeds

#### **Mushroom** (VE)

Mushroom Tart Fine, Truffle Duxelle, Mushroom and Madeira Gel, Pickled Mustard Seed

#### **Chicken** (DF and GF)

Waldorf Chicken Ballotine, Pickled Apple, Compressed Celery, Marinated Grape, Walnut Ketchup

#### **Duck** (can be GF)

Smoked Duck, Turnip and Almond Puree, Pickled Turnip, Cherry and Almond

#### **Rabbit** (DF and GF)

Rabbit Presse, Carrot, Pickled Carrot, Dill Emulsion, Parma Ham Crisp



## Formal Dining Menu

### Sorbets *(price start from £4pp)*

Green Apple, Passion Fruit, Lemon, Lime, Orange or Raspberry £4 per person

Bellini Sorbet £6 per person

Blood Orange and Campari Sorbet £6 per person

Lime and Tequila Sorbet £6 per person

### Main Course

#### Chicken *(can be GF)*

Chicken Breast Stuffed With Wild Mushroom Tarragon Mousse, Chicken Fat Carrot Topped With Chicken Mushroom Crumb, Carrot Puree, BBQ Oyster Mushroom, Confit Potato

#### Lamb *(can be DF and GF)*

Lamb Rump, Crispy Lamb Shoulder, Courgette and Basil Puree, Marinated Tomato, Goats Curd, Charred Baby Courgette, Black Olive Crumb

#### Pork *(DF, can be GF)*

Pork Belly, Black Pudding and Chorizo Bon Bon, Burnt Apple Puree, Roscoff, Tender stem, Broccoli Puree and Miso Caramel Apple

#### Beef *(DF, can be GF)*

Beef Sirloin, Pressed Ox Cheek, Pearl Barley, Leek Cream, Baby Leek, Asparagus

#### Coley *(can be GF)*

Seawood Cured Coley, Squid Ink Tapioca Tuile, Dashi Beurre Blanc, Mussels, Tomato Fondue, Charred Corn, Watercress

#### Sea Bream *(DF)*

Pan Fried Sea Bream, Potato Fennel and Leek Terrine, Pea Puree, Pea Caper and Parsley Salad, Saffron Mustard Dressing, Fennel and Frisee Salad

#### Aubergine *(VE)*

Aubergine Schnitzel, Miso Aubergine Puree, Red Thai Sauce, Crispy Basil, Pickled Red Chilli, Wild Mushroom



## **Beetroot** (VE)

Beetroot Terrine, Roast Beetroot, Endive, Beetroot and Lovage Puree, Pickled Apple

# **Formal Dining Menu**

## **Dessert**

### **White Chocolate** (can be GF)

Set White Chocolate Martini, Dry Raspberry Twist, Raspberry Sorbet

### **Pineapple** (can be GF and DF)

Pineapple Upside Down, Coconut Fragipan, Toasted Pineapple Salsa, Key Lime Sorbet

### **Raspberry (VE)** (can be GF)

Raspberry Pimms Jelly, Red Berries, Fanhams Wafer, Compressed Watermelon, Elderflower Sorbet

### **Lavender** (can be GF and DF)

Lavender Macaroon, Strawberry Champagne Ganache, Fraise De Bois Gel, Macerated Strawberry, Champagne Sorbet

### **Passionfruit** (can be GF and DF)

Marbled Passionfruit Cheesecake, Matcha Foam, Mango Salsa, Sesame Snap

### **Chocolate** (can be GF)

Chocolate and Salted Peanut Bar, Dark Chocolate Parfait, Hobnob Crunch

### **Egg Custard** (can be GF)

Burnt Egg Custard Tart, Poached Rhubarb, Rose Water

## **Cherry**

Sour Cherry Eton Mess, Crunchy Meringue, Espresso Mousse, Cherry Compot and Cherry Sorbet



**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

## 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) (DF)

Fruity Melon Boat (VE) (DF and GF)

Vegetable Crudities with Hummus (VE) (GF and DF)

### Main Course

Cheese and Tomato Pizza, Chunky Chips (V)

Vegan Sausage, Mash and Beans (VE) (DF)

Chicken Strips, Chips, Peas (DF)

Sausage, Mash, Beans (can be DF and GF)

### Desserts

Fruit Jelly Cocktail (VE) (GF and DF)

Chocolate Cookies and Ice-cream (can be GF and DF)

Strawberry and Vanilla Ice- cream, Mixed Berries, Wafer (can be GF and DF)

**From £30.00 per child**

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

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.*