



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) | £6.25 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

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*)

Seaweed 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

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



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

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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



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.