



Summer Wedding Menu

Available from April 2026 until September 2026

One set menu for all guests (dietary needs will be catered for)

Create your own Canapes Menu

Your choice of 4 items from the selection £14 per person

Your choice of 5 items from the selection £16 per person

Your choice of 6 items from the selection £17 per person

Canapés

Onion Bhaji, Mango Chutney (V) (DF)

Vegetable Spring Roll, Sweet Chilli Sauce (V) (DF)

Sustainable Bread Cracker, Basil Emulsion, Tomato Chutney (V) (DF)

Halloumi, Hot Honey (V) (GF)

Duck Gyoza, Ponzu Dip (DF)

Crispy Beef Brisket Reuben, Beef Fat Mayonnaise (can be GF)

Carbonara Croquette, Garlic Aioli, Parmesan Crisp

Chicken Parfait Cone, Port Gel

Honey and Black Pepper Pork Belly Skewer, Pickled Apple and Apple Cider Gel (GF) (DF)

Scampi and Chip Skewer (DF)

Prawn Toast, Wasabi Emulsion (DF)

Smoked Salmon Tartare Tart, Soy and Lime Jelly

Wines

Included in your package is half a bottle of house wine per person:

Tierra, Merlot

Tierra, Sauvignon Blanc

At your menu tasting, you will be able to sample a selection of wines if you did wish to upgrade your wines for your wedding breakfast.

Alternative option offered for guests who do not consume alcohol can be provided throughout the day for your drinks reception, dinner and speeches.



Summer Wedding Starters

Available from April 2026 until September 2026

One set menu for all guests (dietary needs will be catered for)

Watermelon (VE) (GF) (DF)

Watermelon Sashimi, Daikon, Coriander Emulsion, Pickled Shallot, Puffed Wild Rice

Courgette (VE) (GF) (DF)

Chargrilled Courgette Soup, Tarragon Oil, Spring Onion Bhaji

Goats Cheese (GF)

Torched Goats Cheese, Marinated Kohlrabi, Pea and Mint Guacamole, Baked Lemon Jam

Cured Stone Bass (GF)

Cured Stone Bass, Kumquat, Buttermilk Tiger's Milk, Coriander, Fresh Chili

Butter Chicken Presse (Can be made GF and/or DF)

Butter Chicken Presse, Curry Emulsion, Pickled Red Onion, Mango Gel, Poppadum Tuille

Pork & Mushroom (GF) (DF)

Pork Shoulder, Cheek and Mushroom Ballotine, Pickled Wild Mushroom, Egg Yolk Jam, Sherry Vinegar Gel

Duck (DF) (Can be made GF)

Confit Duck Tart, Beetroot Panna Cotta, Beetroot,

Smoked Salmon (Can be made GF)

Smoked Salmon Mousse, Keta, Smoked Salmon, Sea Herb, Rye

Sorbets

Choose one of the following flavours:

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



Summer Wedding Mains

Available from April 2026 until September 2026

One set menu for all guests (dietary needs will be catered for)

Chicken (GF) (Can be made DF)

Chicken Breast, Truffle Presse, Cauliflower Cheese Puree, Roast Cauliflower, Savoy Cabbage, Hasselback Potato

Lamb Rump (GF) (DF)

Lamb Rump, Lamb Breast Terrine, Charred Leek Ballotine, Mushroom Puree, King Oyster Mushroom

Beef (Can be made DF and/or GF)

Soy and Treacle Beef Sirloin, Beef Shin Tart Bone Marrow Crumb, Broccoli Puree, Tenderstem, Roscoff, Baby Turnip

Pork (GF) (Can be made DF)

Loin of Pork, Pressed Pork Collar, Onion Soubise, Spring Onion, Kale, Cherry and Star Anise Sauce

Sea Bass (DF) (Can be made GF)

Roasted Sea Bass, Bbq Friggitello Pepper, Tempura Red Pepper, Spiced Red Pepper Puree, Saffron Aioli, Rocket

Coley (GF)

Coley, Mussels, Butternut Squash, Spinach, Miso Beurre Blanc

Aubergine (VE) (DF)

Roast Aubergine, Charred Polenta, Pea Puree, Peas And Beans, Asparagus, Date Jam

Sweet Potato (VE) (GF)

Sweet Potato Terrine, Crispy Quinoa, Mint and Coconut Puree, Endive



Summer Wedding Desserts

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White Chocolate (V)

White Chocolate Raspberry Cookie Gateaux, Raspberry Gel and Raspberry Ice Cream

Posset (V) (Can be made GF)

Key Lime Posset, Mojito Infused Orange, Poppy Seed Madeleine, Lime Sorbet

Red Velvet (V) (Can be made GF and/or *VE- *flavour change to passionfruit)

Red Velvet Cheesecake, Bitter Chocolate Sorbet, Hobnob Crumb, Vanilla Bean Foam

Cherry Bakewell (V) (Can be made GF)

Cherry Bakewell Parfait, Sugared Almonds, Sour Cherries

Pistachio (V)

Pistachio Swirl, Whipped Strawberry Ganache, Macerated Strawberry

Prosecco (Can be made GF and/or VE)

Aperol Prosecco Jelly, Blood Orange Popsicle, Lemonade Sponge

Brownie (Can be made GF and/or VE)

Rocky Road Brownie, Honeycomb Ice Cream, Popcorn, Milk Chocolate Spread

Egg Custard (V) (Can be made GF and/or VE)

Egg Custard Tart, Coconut Streusel, Blueberry Sauce, Peach Sorbet



Summer Wedding Children's Menu

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One set menu for all guests (dietary needs will be catered for)

Something for the little ones

Children aged 0-2 will be charged from £25

Children aged 3-12 will be charged from £40

Starters

Garlic Bread (V) (DF)

Fruity Melon Boat (VE) (GF) (DF)

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

Desserts

Fruit Jelly Cocktail (VE) (GF) (DF)

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

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

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

Allergens

GF- Gluten Free

DF- Dairy Free

V- Vegetarian

VE- Vegan



Summer Wedding Evening Menu

Evening Catering Options- 2026

A variety of options are available to tantalise your taste buds in the evening.

A minimum of 85% of your total guest numbers attending must be catered for.

Savoury Spud Soirée- £23 Per Person

Always served with a selection of jalapeños, crispy onions, spring onions, and gravy.

Choose *one spud option for your evening buffet:

- Jacket Potato
- Fries
- Chunky Chips
- Hash Brown

*One spud option included in the price, additional spud options will be £3 per person.

Choose *five toppings for your evening buffet:

- Baked Beans
- BBQ Pulled Pork
- Bacon Lardons
- Tuna Mayonnaise
- Creamy Garlic Mushroom (V)
- Three Cheese Mix (V)
- Coleslaw (V)
- BBQ Jackfruit (VE)

*Five topping options included in the price, additional toppings will be £3 per person.

*Posh Potato Add-ons:

- Cheese Sauce at £3 per person
- Maple Chilli Beef Shin at £3 per person

*Not to be swapped with one of your five chosen toppings, this is an add on only.

More options on the next page...



Summer Wedding Evening Menu

New York Buffet- £25 Per Person

Hot Dogs
Veggie Hot Dogs (V)
New York Style Margherita Pizza (V)
Mac 'n Cheese Bites (V)
Tater Tots (V)
Caesar Salad

All the above served with brioche buns, grated cheddar, sauerkraut, crispy onions, and jalapeños.

Chinese Takeaway- £28 Per Person

Prawn Toast
Chicken & Vegetable Gyoza
Vegetable Spring Rolls (V)
Egg Fried Rice (V)
Sweet & Sour Chicken
Kung Po Vegetables (V)

All the above served with prawn crackers, sauce selection of sweet chili and soy.

Fanhams Hall BBQ- £32 Per Person

Tandoori Marinated Chicken Thighs
6oz Beef Burgers
Spinach & Falafel Veggie Burgers
BBQ Pork Ribs
Halloumi with Chili-Orange and Ginger-Soy Glaze
Charred Smashed New Potatoes with Leek Top Emulsion
Rosemary, Thyme, & Garlic Roasted Butternut Squash
Corn on the Cob with Cajun Maple Butter

All the above served with brioche baps, sliced cheddar, sliced tomato, baby gems, mixed leaf salad, tomato-basil salad with sherry vinegar, and a beetroot endive and feta salad.

*BBQ Add-ons:

- Treacle and Soy Minute Steaks at £4 per person
- Beer Glazed Spatchcock Chicken at £4 per person
- Pork Chop marinated in Pineapple, Tarragon and Sage at £4 per person
- King Prawn en Papillote at £4 per person
- Sea Bream with Fennel and Lemongrass at £4 per person

*Not to be swapped with any of the above included BBQ options, these items are an add on only.



Winter Wedding Menu

Available from October 2025 until March 2026
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Your choice of 4 items from the selection £14 per person

Your choice of 5 items from the selection £16 per person

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Canapés

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

Wines

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Tierra, Merlot

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Winter Wedding Starters

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Pigeon (DF)

Pigeon Breast, Bacon Jam Tart with Bacon Popcorn Crumb, Corn and Apple

Ham Hock (GF)

Ham Hock Ballotine, Whipped Cheddar, Pineapple, Pickled Shallot

Chicken (GF)

Chicken and Shitake Mushroom Presse, Whipped Chicken Liver Parfait, Boozy Leek Chutney, Pickled Grape, Hazelnut

Salmon (GF)

Gin Cured Salmon, Blood Orange, Sea Herbs, Jalapenos, White Soy Yoghurt

Prawn (GF and DF)

Thai Spiced Prawns, Pickled Mooli, Lime Leaf Emulsion, Cucumber, Spiced Gazpacho Dressing

Mackerel (GF and DF)

Torched Mackerel, Apple, Fennel, Apple Marigold

Artichoke (VE)

Caramelised Jerusalem Artichoke Soup, Burnt Pear, Walnut Granola

Beetroot (V and GF) can be vegan

Marinated Beetroot, Pickled Onion, Whipped Feta, Lovage

Carrot (VE)

Carrot Ballotine, Carrot Cream, Radish, Pickle Carrot

Sorbets

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Hake (GF)

Hake with Sweet Potato and Black Garlic Mash, Seaweed Veloute, Peas, Edamame and Coriander

Coley (GF)

Pan Fried Coley with Warm Celariac Remoulade, Leek, Apple

Beef (GF and DF)

Sirloin of Beef, Ox Cheek Bourguignon Potato Terrine, Beef Fat Carrot, Parsely Emulsion

Lamb (GF and DF)

Lamb Rump, Braised Lamb Neck, Red Cabbage, Salsify, Endive

Chicken

Malt Glazed Chicken Breast, Sage Boudin, Salt Baked Swede, Swede Puree, Baby Leek, Chard, Seaweed Crumb

Pork (GF and DF)

Pork Belly, Pork Cheek, Jerusalem Artichoke, Kale, Fennel

Tofu (VE)

Chargrilled Tofu, Roast Pumpkin, Pumpkin Puree, Toasted Seeds, Chard

Wild Mushroom (can be vegan)

Wild Mushroom, Cavelo Nero and Pearl Barley Risotto, Crispy Greens, Parmesan and Linseed



Winter Wedding Desserts

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Pannacotta

White Chocolate and Popcorn Pannacotta, Miso Honey Sable, Stewed Pineapple, Chocolate Sorbet

Banoffee

Banoffee Gateaux, Peanut Butter Spread, Salted Caramel Ice Cream

Espresso

Espresso Crème Brulee, Pistachio Ice Cream, Brown Sugar Palmier, Candied Nuts

Passionfruit (can be vegan)

Rippled Passionfruit and Coconut Cheesecake, Passionfruit Salsa, Coconut Shortbread

Pear (can be vegan)

Chocolate and Pear Friand, Sugared Almonds, Rum and Raisin Ice Cream

Pecan

Iced Pecan Pie Parfait, Caramelised Melba Toast, Sour Cherry, Kirsh foam

Matcha

Matcha and Lemon Posset, Pink Rhubarb, Milk Meringue, Madeleine

Cheese

Selection of Cheese, Quince, Frozen Grapes, Rosemary Shortbread



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