



Private Dining at Fanhams Hall

Spring Summer '26

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

Our stunning dining rooms...

Library.....15 to 24 people
Oak Suite.....25 to 45 people
Great Hall.....60 to 120 people
Lakeside Pavilion.....60 to 130 people*

*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.

*Lakeside Pavilion only available until December 2026



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) | £7.25 per bottle
Bottles Wine | from £33.00 per bottle
Prosecco Reception (6 Glasses) | £49.00 per bottle
Ridgeview reception (6 glasses) | £78 per bottle
Taittinger Champagne (6 Glasses) | £94.00 per bottle

Canapés

Your choice of 4 items from £14 per person

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 and DF)

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



Formal dining menu

Over 40 guests - Choose 1 starter, 1 main, 1 dessert for the whole group.

40 guests or fewer - 3 choices per course (must include vegetarian option) or the same as above

Pre-order deadline - Guest choices due 4 weeks before event

Starter

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

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)

Confit Duck Tart, Beetroot Panna Cotta, Beetroot

Smoked Salmon (Can be made GF)

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



Formal dining menu

Sorbets

from £4 per person

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

Chicken (GF) (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 (DF)

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

Pork (GF) (DF)

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

Sea Bass (DF)

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

Coley (GF)

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

Aubergine (VE) (GF)

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



Formal dining menu

Desserts

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

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

Key - allergens listed on the items mean they are or can be adapted too suit that dietary requirement.

Soya = Soya

DF = Dairy Free

Ses = Sesame

Cel = Celery

Nut = Contains nuts

GF = Gluten Free

G = Gluten

F = Fish

M = Milk

E = Egg

Su = Sulphites

V = Vegetarian

Ve = Can be made
vegan

Cru = Crustations

Moll = Mollusc



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

Starter

Garlic Bread (V) (DF)
Fruity Melon Boat (VE) (DF and GF)
Vegetable Crudities with Hummus (VE) (GF and DF)

Mains

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 per child

Please select 1 choice per course for all children.