



Formal Private Dining

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

All from £70.00 per person

Our stunning dining rooms...

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

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) | From £18.00 per person

Jug of Fresh Fruit Juice (4 Glasses) | From £9.95 per jug

Jug of Sparkling Elderflower Presse (4 Glasses) | From £13.50 per jug

Jug of Pimms | From £35.00 per jug

Bottles Beers (Peroni, Corona, Asahi, Meantime Pale Ale) | From £6.25 per bottle

Bottles Wine | From £29.50 per bottle

Prosecco Reception (6 Glasses) | From £49.00 per bottle

Taittinger Champagne (6 Glasses) | From £90.00 per bottle

Sample Canapé Menu

4 items from the selection | From £10.00 per person

Mushroom Rarebit, Cheddar Scone (V)

Potato Trim Rosti, Roast Garlic Mayonnaise, Chive (V)

Vegetable Samosa, Mango Chutney (VE)

Mini Vegetable Spring Roll, Sweet Chilli Sauce (VE)

Duck Spring Roll, Hoi Sin, Sesame, Spring Onion

Confit Chicken and Caper Roulade, Toasted Sourdough, Lovage Emulsion

Lamb Kofta, Pomegranate, Yoghurt, Coriander

Pea and Goats Cheese Fritter, Crispy Parma Ham

Prawn and Baby Radish Tartlet, Marie Rose Dressing

Scottish Salmon, Courgette and Lime Fritters, Yoghurt

Scampi and Chip Skewer, Tartare Sauce



Sample 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

Heirloom Tomato Salad (VE)

Burrata, mojo, tomato water jelly, pickled shallot, black olive crumb

Charred Courgette

Marinated courgette ribbons, lovage mayo, pickled wild mushroom, raw mushroom

Soy & Treacle Cured Sea Trout

Cucumber, watermelon radish & wasabi emulsion

Brixham Crab Risotto

Crab bisque, chilli & lime

Roasted Quail Breast

Orange & saffron braised endive, charred chorizo, nduja emulsion and quince

Confit Duck Leg Presse

Whipped duck liver tart, cherry, pickled turnip, hazelnut



Sample Formal Dining Menu

Sorbets (*price start from £4pp*)

Champagne, Passion Fruit, Lemon, Lime, Orange
Lime and Tequila Sorbet
Blood Orange and Campari Sorbet
Bellini Sorbet

Main Course

Cauliflower Schnitzel
Walnut ketchup, apples in herb oil, capers

Crispy Tofu
Charred cucumber, pumpkin seed satay, soy roasted pumpkin seed, bok choy & lime gel

Hake Wrapped in Leek
Creamed leek, hasselback potato, sea vegetables, tarragon

Pan Fried Seabass
Courgette, asparagus, peas & beans, wild garlic pistou, frisée

Rosemary Marinated Lamb Rump
Black garlic boudin, lamb fat roast potato, tenderstem broccoli, braised onion

Roast Sirloin of Beef
Beef kofta, saffron potato terrine, spring onion, burnt carrot, carrot puree, cumin jus

Beer & Honey Glazed Chicken Breast
Chicken thigh sausage meat & sage presse, corn puree, Roscoff, baby leek



Sample Formal Dining Menu

Dessert

Dark Chocolate Toffee Brownie

Chocolate praline spread, salted caramel ice cream, crunchy bee pollen

Pistachio Macaroon

Charred pineapple, passion fruit salsa, mango & passionfruit sorbet

Selection of British Cheese

Apple chutney, grapes, celery, cheese biscuits

Limoncello Posset

Charred orange, yuzu madeleine, kalamansi gel

Summer Berry & Peach Eton Mess

Chantilly cream, meringue, pink foam

Milk Chocolate Cheesecake

Hazelnut, white chocolate espuma, sugared cocoa nibs

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



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)

Tomato Soup (V)

Melon Boat (V)

Main Course

Sausages, Mashed Potato, Baked Beans

Plaice Goujons, Chunky Chips, Garden Peas

Breaded Chicken Strips, Chunky Chips, Peas

Penne Pasta with Tomato Sauce, Cheddar Cheese (V)

Cheese and Tomato Pizza (V)

Beef Burger with Sesame Bun, Chunky Chips and Ketchup

Desserts

Layered Fruit Jelly Cocktail (Ve)

Chocolate Cookies and Ice-cream

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!

2024

Friday – Courtyard Cosy - £120 | Courtyard Comfy - £140 | Courtyard Family - £200
Saturday - Courtyard Cosy - £135 | Courtyard Comfy - £155 | Courtyard Family - £215
Sunday - Courtyard Cosy - £110 | Courtyard Comfy - £130 | Courtyard Family - £180

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 full pre-payment at the time of booking and are non-refundable. Terms and conditions apply.



Informal Private Dining

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.*

**Menu's are subject to change but we will inform you if this effects your event date.*

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Scottish Salmon, Courgette and Lime Fritters, Yoghurt

Scampi and Chip Skewer, Tartare Sauce



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

From £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

From £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

From £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

From £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



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