



# Summer Wedding Menu

Available from April 2024 until September 2024

## Create your own Canapé Menu

Your choice of 4 items from the selection £10.00 per person

Your choice of 5 items from the selection £12.50 per person

Your choice of 6 items from the selection £15.00 per person

## Canapés

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

## Wines

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

Tierra, Merlot

Tierra, Sauvignon Blanc

At your menu tasting, you will be able to sample our other wines if you did wish to upgrade to a different wine for your wedding breakfast!



## Summer Starters

### **Brioche, Egg, Truffle (V)**

Toasted Brioche, Wilted Spinach, Soft Poached Egg, Summer Truffle Beurre Blanc

### **Asparagus, Crème Fraîche, Hazelnut (V)**

Chilled Asparagus vichyssoise, Crème Fraîche, Hazelnut Crumb

### **Tomato, Goats Cheese, Balsamic Tart (V)**

Tomato Tart Tatin, Whipped Goats Cheese, Balsamic Caviar, Bitter Leaf Salad

### **Salmon, Pepper, Chorizo**

Poached Scottish Salmon, Agro Dolce Peppers, Chorizo Crumb, Basil Mayonnaise

### **Crab, Chilli, Lime Risotto**

Brixham Crab Risotto, Crab Bisque, Heirloom Tomato, Chilli, Lime

### **Prawn, Courgette, Fennel Bruschetta**

Chargrilled King Prawn, Marinated Courgette, Lemon Ricotta and Fennel Bruschetta

### **Chicken, Gem Lettuce, Caesar Dressing**

Shredded Chicken, Bacon Breadcrumbs, Soft Boiled Egg, Shaved Parmesan,  
Gem Lettuce, Caesar Dressing

### **Duck Liver Pate, Beetroot, Blackberry**

Duck Liver Pate, Beetroot Tapenade, Pickled Mushrooms, Blackberry, Sorrel Cress

### **Parma Ham, Tomato, Mozzarella**

Parma Ham, Tomato and Roasted Red Onion 'Panzanella' Salad, Buffalo Mozzarella,  
Balsamic Glaze

## **Sorbets**

Choose one of the following flavours;

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

Lime and Tequila Sorbet £6 per person

Blood Orange and Campari Sorbet £6 per person

Bellini Sorbet £6 per person



## Summer Main Courses

### **Chicken Breast, Mushroom, Spring Pea**

Honey Glazed Chicken Breast, Mustard Mashed Potato, Wild Mushroom, Pea and Edamame Fricasse, Chicken Emulsion

### **Lamb Rump, Broccoli, Onion**

Rosemary Marinated Lamb Rump, Black Garlic Boudin, Lamb Fat Roast Potato, Tenderstem Broccoli, Asparagus, Braised Onion

### **Pork Belly, Truffle, Leek**

Twice Cooked Pork Belly, Pork and Truffle Bon-Bon, Dauphinoise Potato, Baby Leek, Braised Chicory, Mushroom Puree, Red Wine Jus

### **Sirloin Beef, Carrot, Cumin**

Roast Sirloin of Beef, Beef Kofta, Saffron Potato Terrine, Tenderstem Broccoli, Burnt Carrot, Carrot Puree, Cumin Jus

### **Duck Breast, Fennel, Orange (£5 supplement)**

Maple Glazed Duck Breast, Fondant Potato, Braised Fennel, Asparagus, Chicory, Burnt Orange Gel

### **Coley, Fennel, Samphire**

Butter Roasted Coley Supreme, Potato Rosti, BBQ Fennel, Samphire, Seaweed Emulsion

### **Sea Bream, White Bean and Clam Fricassee, Leek**

Pan Fried Sea Bream Fillet, White Bean, Clam and Spring Pea Fricasse, Crispy Leeks

### **Cauliflower, Gnocchi, Mushroom (V)**

Caramelised Cauliflower 'Steak', Potato Gnocchi, Creamed Spinach and Wild Mushrooms, Crispy Cauliflower Leaf

### **Aubergine, White Bean Filo Parcel, Harissa (VE)**

Aubergine and White Bean Filo Parcel, Lime Roast Potato, Tenderstem Broccoli, Burnt Carrot, Harissa Tomato Salsa



## Summer Desserts

### **Chocolate, Hazelnut, Baked Alaska**

Chocolate Hazelnut 'Baked Alaska', White Chocolate Mousseline, Sugared Cocoa Nibs

### **Blueberry Tart, Raspberry and Lime**

Raspberry Tuille, Raspberry Granola, Lime Yoghurt

### **Dark Chocolate Brownie, Salted Caramel**

Dark Chocolate Toffee Brownie, Chocolate Praline Spread, Salted Caramel Ice Cream, Crunchy Bee Pollen

### **Summer Berry, Prosecco, Peach**

Bubbly Summer Berries, Prosecco Jelly, Peach Sorbet, Pink Foam, Crispy Wafer

### **Blackberry Roulade, Lavender, Meringue**

Blackberry Roulade, Frozen Blackberry, Lavender Meringue Disc

### **Pistachio, Pineapple, Mango**

Pistachio Macaroon, Charred Pineapple, Passion Fruit Salsa, Mango and Passion Fruit Sorbet

### **Doughnut, Raspberry, Custard**

Doughnut Pop, Raspberry Jam, Green Apple Sorbet, Custard Crème

### **Strawberry Choux Ring**

Choux Ring, Mint Crème Patisserie, Whipped Strawberry Ganache, Strawberry Rose Salsa

### **Limoncello Posset, Orange, Kalamansi**

Limoncello Posset, Charred Orange, Yuzu Madeleine, Kalamansi Gel



# Winter Wedding Menu

Available from October 2024 until March 2025

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## Winter Starters

### Duck

Confit Duck Leg Ballotine, Duck Parfait, Tea Smoked Blackberries, Spiced Crumb

### Salmon

Curry Cured Salmon, Charred Cucumber, Coriander Emulsion, Beer Pickled Onion

### Chicken

Chicken and Leek Presse, Burnt Leek Emulsion, Baby Leek and Pickled Shallot Rings

### Prawn

Chilli Marinated Prawns, Orange Compressed Squash, Saffron Aioli, Radish, Coriander and Burnt Orange

### Beetroot (V)

Beetroot Tart, Shaved Beetroot, Sunflower Seed Puree, Beetroot Gel

### Pumpkin (V)

Pumpkin Soup, Whipped Goats Cheese, Pumpkin Seed Brittle

### Jerusalem Artichoke (V)

Charred Jerusalem Artichoke, Artichoke and Truffle Puree, Cep, Pickled Wild Mushrooms and Artichoke Crisp

### Sorbets

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Blood Orange and Campari Sorbet £6 per person

Bellini Sorbet £6 per person



## Winter Main Courses

### Lamb

Lamb Rump, Lamb Belly, Pomme Anna, Roscoff Onion, Charred Spring Onion, Caramelised Onion, Burnt Onion Puree

### Chicken

Chicken Breast, Confit Leg, Parsnip Puree, Roast Parsnip, Leek, Savoy Cabbage and Chestnut Crumble

### Duck (£5 supplement)

Honey Glazed Duck Breast, Dukkha Leg Tart, Carrot, Apricot Gel, Cavelo Nero

### Beef

Sirloin of Beef, Beef Shin Ballotine, Mushroom and Guinness Puree, Baby Turnip, King Oyster Mushroom, Baby Onions

### Sea Bass

Pan Fried Sea Bass, Celeriac Puree, Roast Celeriac, Endive, Caper and Dill Sauce

### Coley

Butter Roasted Coley, Artichoke, Chard, Lovage Marinated Grape and Caper Dressing

### Cauliflower (V)

Cauliflower Steak, Harrisa Mole, Crispy Chickpea, Cauliflower and Endive Salada

### Celeriac (V)

Salt Baked Celeriac, Celeriac Puree, Pickled Celeriac, Date, Kale and King Oyster Mushroom



## Winter Desserts

### Panna Cotta

Caramel Panna Cotta, Cinnamon Sable, Miso Popcorn, Burnt Butter Toffee Apple

### Crème Brulée

Bread and Butter Crème Brulée, Drunken Sultana, Rippled Orange and Marmalade Ice Cream

### Brownie

Chocolate Brownie Cheesecake, Brown Sugar Foam, Hazelnut Nibs, Chocolate

### Gateaux

Espresso Martini Gateaux Opera, Vanilla Cremaux, Sour Cherry, Chocolate Coffee Beans

### Key Lime Lemon Pie

Key Lime Lemon Pie, Charred Orange, Kalamansi Gel, Blood Orange Sorbet

### Sticky Peanut Butter

Sticky Peanut Butter Pudding, Banoffee Curd Crunch Caramel Crème, Fudge

### Frangipane

Baked Spiced Plum Frangipane, Almond Streusel, Honeycomb Ice Cream

### Eton Mess

Poached Cardamon Pear Eton Mess, Prickly Pear Sorbet, Gingerbread Crumb, Rose

### Crumble

Apple Blackberry Ginger Hobnob Crumble, Clotted Cream Ice Cream, Blackberry Gel





## 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)

Fruity Melon Boat (VE)

Vegetable Crudities with Hummus (VE)

### Main Course

Cheese and Tomato Pizza, Chunky Chips (V)

Vegan Sausage, Mash and Beans (VE)

Chicken Strips, Chips, Peas

Sausage, Mash, Beans

### Desserts

Fruit Jelly Cocktail (VE)

Chocolate Cookies and Ice-cream

Strawberry and Vanilla Ice- cream, Mixed Berries, Wafer

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

## Fanhams Hall Evening Catering Options



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

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

Pulled Pork £20.00 per person

Fanhams Fried Chicken £22.00 per person

Cheese and Meat Board £26.00 per person

Fanhams BBQ £28.00 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

£20.00 Per Person

### **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

£22.00 Per Person



## Cheese and Meat Board (Minimum of 50 adults)

Selection of British Cheeses

Cured Meats

All Served With The Following

Pitted Olives, Sunblushed Tomatoes

Chutneys, Biscuits, Celery, Grapes

Baked Focaccia

£26.00 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

£28.00 Per Person



## Final Touches

### Sweets for my sweets

Add our sweetie cart to accompany your evening food at £150.

### Pop Up Bar

Did you know you could add on a bottled pop up bar for an additional £250 within your wedding breakfast room ready for the evening reception? This is for the bar only!

### Ramp up your Ridgeview

Try a bubbly drinks reception but with a little twist? Fresh fruit and purees with a variety of tasty garnishes can be added to this fine English sparkling wine so your guests can create their perfect refreshment!

Upgrade for only £6 per glass for your drinks reception

### Bring on the beers!

We have a varied selection of bottled beers available so why not add a bucket of beers to your drinks reception to cater for all tastes!

From £6.25 per bottle