



Private Dining at Fanhams Hall

Spring Summer '24

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.*

** 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.*



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 | £26.00 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

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



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

£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

£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

£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

£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



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.