



# 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



## 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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