



Informal Dining at Fanhams Hall

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 informal dining packages includes...

One of our informal dining menus
Linen, napkins & tableware
Dedicated events coordinator

from £28.00 per person

Our stunning dining rooms...

Oak Suite..... up to 60 people from £400
Great Hall..... up to 200 people from £650
Lakeside Pavilion..... up to 200 people from £650

*Minimum numbers apply, please speak with your event coordinator.

*Menus 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.

*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) | £12.50 per jug
Jug of Sparkling Elderflower Presse (4 Glasses) | £13.50 per jug
Jug of Pimms | £38.00 per jug
Bottles Beers (Peroni, Corona) | £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



Indian

Lamb keema matar (Soya)
Butter chicken (M)
Vegetable & lentil dahl (Mu)

Saffron & cardamom rice
Naan (G)
Poppadum's
Vegetable samosa (G,Ses,Soya)
Onion bhajis
Mint yoghurt (M,Su)

£30 per person

Caribbean

Jerk chicken (Soya)
Vegetable creole
Chilli prawn skewers (Cru)
Vegetable patties (G,Cel,Soya)

Rice & peas (rice cooked in coconut milk and kidney beans)
Fried plantain
Roasted aubergine

£35 per person



Barbecue

Cumberland sausage ring (G,Su)

Tandoori marinated chicken thighs (M)

6oz burger (Su)

BBQ ribs (Su)

Charred smashed new potato with leek top emulsion (Mu,E,Su)

Roast butternut squash

Corn on the cob with cajun maple butter

20% of vegetarians will be catered for

Burger (G)

Sausage (G)

Halloumi with chilli, orange, ginger & soy (M,Soya)

All served with the following

Sliced cheese (M)

Sliced tomato & gem

Mixed leaf

Tomato, sherry vinegar & basil (Su)

Beetroot, endive & feta salad (M)

Brioche baps (G,M,E)

£45 per person

Why not add...

Treacle & soy minute steaks (Soya)

King prawn en papillote (Cru)

Beer glazed spatchcock chicken (G)

Pork chop marinated in pineapple, tarragon & sage

Sea bream with fennel and lemongrass (F)

£4 per item per person



Finger buffet

Choose 5 items from our main course items and 1 dessert item of have with your finger buffet

Main courses

Selection of filled wraps (G)

Selection of breads with olive oil & balsamic (G,Su)

Homemade pork & leek sausage rolls (G,M,E)

Confit duck bao buns (G,Soya)

Chilli & lime chicken wings (G)

Charcuterie (Su)

Lamb kofta with tzatziki (G,M)

Mini prawns & crayfish cocktails (Cru,E,Cel,Su,F,G)

Fish tempura with tartar sauce (F,G,E,Su)

Tandoori prawn skewers (M,Cru)

Goats cheese & red onion tarts (M,E,G)

Onion bhaji's with mint yoghurt (M,G,Su)

Vegetable spring roll with sweet chilli sauce (G,Ses,Soya)

Individual caprese salad (M)

Spinach courgette & feta frittata (M,E)

Desserts

Banoffee meringue

Chocolate brownie

Strawberry & mint choux bun

Mini baked egg custard tart

From £28 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!

April 2026 to March 2027 rates

Friday	Courtyard Cosy £125	Courtyard Comfy £145	Courtyard Family £205
Saturday	Courtyard Cosy £140	Courtyard Comfy £160	Courtyard Family £220
Sunday - Thurs	Courtyard Cosy £115	Courtyard Comfy £135	Courtyard Family £185

Booking terms

Event night special rates

- The above rates apply only to the night of your event.
- These rates are available exclusively for our Courtyard bedrooms.
- Main House bedrooms are limited and can be booked at our best available rate through our direct website.
- All rates include VAT, breakfast, and are based on double occupancy.

Bank Holiday Pricing Adjustments

- Sunday before Bank Holiday Monday: Saturday rate
- Bank Holiday Monday: Sunday rate
- Bank Holiday Friday: Saturday rate

Booking Terms

- 50% non-refundable deposit is required at the time of booking.
- Terms and conditions apply.