



# 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 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.*



## 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



## 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*



## 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*



## 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.*