

Summer Wedding Menu

Available from April 2025 until September 2025



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

Vegetable Samosa and Mango Chutney (VE)

Mushroom Bun, Garlic Herb Glaze (V)

Feta Mousse Cone, Blood Orange Gel (V) (can be VE)

Beetroot and Apple Macaroon (V) (GF)

Halloumi, Hot Honey (V) (GF)

Duck Spring Rolls

Crispy Beef Brisket Reuben, Beef Fat Mayonnaise (can be GF)

Compressed Cantaloupe, Prosciutto, Honey Cream Cheese (GF, can be DF)

Chicken Caesar Ballotine, Caesar Emulsion (GF)

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

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

Prawn (can be GF)

Confit Prawn, Ajo Blanco, Apple, Pickled Jalapeño, Fennel

Mackerel (DF and GF)

Torched Mackerel, Lovage Emulsion, Pickled Gooseberries, Gooseberry Gel, Marinated Cucumber

Salmon (DF and GF)

Togarashi Salmon Mosaic, Charred Asparagus, Pickled Shimeji Mushroom, Ponzu Gel, Red Chilli

Tomato (V) (can be vegan)

Tomato Consommé, Marinated Tomato, Whipped Ricotta, Chervil

Cambozola (GF)

Cambozola, Butternut Squash and White Chocolate Ganache, Pickled Grape, Celery, Apple and Maple Roasted Pumpkin Seeds

Mushroom (VE)

Mushroom Tart Fine, Truffle Duxelle, Mushroom and Madeira Gel, Pickled Mustard Seed

Chicken (DF and GF)

Waldorf Chicken Ballotine, Pickled Apple, Compressed Celery, Marinated Grape, Walnut Ketchup

Duck (can be GF)

Smoked Duck, Turnip and Almond Puree, Pickled Turnip, Cherry and Almond

Rabbit (DF and GF)

Rabbit Presse, Carrot, Pickled Carrot, Dill Emulsion, Parma Ham Crisp



Sorbets

Choose one of the following flavours;

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

Bellini Sorbet £6 per person

Blood Orange and Campari Sorbet £6 per person

Lime and Tequila Sorbet £6 per person

Summer Main Courses

Chicken (can be GF)

Chicken Breast Stuffed With Wild Mushroom Tarragon Mousse, Chicken Fat Carrot Topped With Chicken Mushroom Crumb, Carrot Puree, BBQ Oyster Mushroom, Confit Potato

Lamb (can be DF and GF)

Lamb Rump, Crispy Lamb Shoulder, Courgette and Basil Puree, Marinated Tomato, Goats Curd, Charred Baby Courgette, Black Olive Crumb

Pork (DF, can be GF)

Pork Belly, Black Pudding and Chorizo Bon Bon, Burnt Apple Puree, Roscoff, Tender stem, Broccoli Puree and Miso Caramel Apple

Beef (DF, can be GF)

Beef Sirloin, Pressed Ox Cheek, Pearl Barley, Leek Cream, Baby Leek, Asparagus

Coley (can be GF)

Seaweed Cured Coley, Squid Ink Tapioca Tuile, Dashi Beurre Blanc, Mussels, Tomato Fondue, Charred Corn, Watercress

Sea Bream (DF)

Pan Fried Sea Bream, Potato Fennel and Leek Terrine, Pea Puree, Pea Caper and Parsley Salad, Saffron Mustard Dressing, Fennel and Frisee Salad

Aubergine (VE)

Aubergine Schnitzel, Miso Aubergine Puree, Red Thai Sauce, Crispy Basil, Pickled Red Chilli, Wild Mushroom

Beetroot (VE)

Beetroot Terrine, Roast Beetroot, Endive, Beetroot and Lovage Puree, Pickled Apple



Summer Desserts

White Chocolate (can be GF)

Set White Chocolate Martini, Dry Raspberry Twist, Raspberry Sorbet

Pineapple (can be GF and DF)

Pineapple Upside Down, Coconut Fragipan, Toasted Pineapple Salsa, Key Lime Sorbet

Raspberry (VE) (can be GF)

Raspberry Pimms Jelly, Red Berries, Fanhams Wafer, Compressed Watermelon, Elderflower Sorbet

Lavender (can be GF and DF)

Lavender Macaroon, Strawberry Champagne Ganache, Fraise De Bois Gel, Macerated Strawberry, Champagne Sorbet

Passionfruit (can be GF and DF)

Marbled Passionfruit Cheesecake, Matcha Foam, Mango Salsa, Sesame Snap

Chocolate (can be GF)

Chocolate and Salted Peanut Bar, Dark Chocolate Parfait, Hobnob Crunch

Egg Custard (can be GF)

Burnt Egg Custard Tart, Poached Rhubarb, Rose Water

Psst, ask us about adding on a cheese course!



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) (DF)

Fruity Melon Boat (VE) (DF and GF)

Vegetable Crudities with Hummus (VE) (GF and DF)

Main Course

Cheese and Tomato Pizza, Chunky Chips (V)

Vegan Sausage, Mash and Beans (VE) (DF)

Chicken Strips, Chips, Peas (DF)

Sausage, Mash, Beans (can be DF and GF)

Desserts

Fruit Jelly Cocktail (VE) (GF and DF)

Chocolate Cookies and Ice-cream (can be GF and DF)

Strawberry and Vanilla Ice- cream, Mixed Berries, Wafer (can be GF and DF)

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

Allergens

GF- Gluten Free

DF- Dairy Free

V- Vegetarian

VE- Vegan



Winter Wedding Menu

Available from October 2024 until March 2025

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

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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

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



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, Cavolo 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



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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 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 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 Foccacia

£26 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 Per Person