



# 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)

Seawood 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 2025 until March 2026

One set menu for all guests (dietary needs will be catered for)

## 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 half a bottle of house wine per person:

Tierra, Merlot

Tierra, Sauvignon Blanc

At your menu tasting, you will be able to sample a selection of wines if you did wish to upgrade your wines for your wedding breakfast.

Alternative option offered for guests who do not consume alcohol can be provided throughout the day for your drinks reception, dinner and speeches.



## Winter Starters

### Pigeon (DF)

Pigeon Breast, Bacon Jam Tart with Bacon Popcorn Crumb, Corn and Apple

### Ham Hock (GF)

Ham Hock Ballotine, Whipped Cheddar, Pineapple, Pickled Shallot

### Chicken (GF)

Chicken and Shitake Mushroom Presse, Whipped Chicken Liver Parfait, Boozy Leek Chutney, Pickled Grape, Hazelnut

### Salmon (GF)

Gin Cured Salmon, Blood Orange, Sea Herbs, Jalapenos, White Soy Yoghurt

### Prawn (GF and DF)

Thai Spiced Prawns, Pickled Mooli, Lime Leaf Emulsion, Cucumber, Spiced Gazpacho Dressing

### Mackerel (GF and DF)

Torched Mackerel, Apple, Fennel, Apple Marigold

### Artichoke (VE)

Caramelised Jerusalem Artichoke Soup, Burnt Pear, Walnut Granola

### Beetroot (V and GF) can be vegan

Marinated Beetroot, Pickled Onion, Whipped Feta, Lovage

### Carrot (VE)

Carrot Ballotine, Carrot Cream, Radish, Pickle Carrot



## 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

## Winter Main Courses

### Hake (GF)

Hake with Sweet Potato and Black Garlic Mash, Seaweed Veloute, Peas, Edamame and Coriander

### Coley (GF)

Pan Fried Coley with Warm Celariac Remoulade, Leek, Apple

### Beef (GF and DF)

Sirloin of Beef, Ox Cheek Bourguignon Potato Terrine, Beef Fat Carrot, Parsely Emulsion

### Lamb (GF and DF)

Lamb Rump, Braised Lamb Neck, Red Cabbage, Salsify, Endive

### Chicken

Malt Glazed Chicken Breast, Sage Boudin, Salt Baked Swede, Swede Puree, Baby Leek, Chard, Seaweed Crumb

### Pork (GF and DF)

Pork Belly, Pork Cheek, Jerusalem Artichoke, Kale, Fennel

### Tofu (VE)

Chargrilled Tofu, Roast Pumpkin, Pumpkin Puree, Toasted Seeds, Chard

### Wild Mushroom (can be vegan)

Wild Mushroom, Cavolo Nero and Pearl Barley Risotto, Crispy Greens, Parmesan and Linseed





## Winter Desserts

### Pannacotta

White Chocolate and Popcorn Pannacotta, Miso Honey Sable, Stewed Pineapple, Chocolate Sorbet

### Banoffee

Banoffee Gateaux, Peanut Butter Spread, Salted Caramel Ice Cream

### Espresso

Espresso Crème Brulee, Pistachio Ice Cream, Brown Sugar Palmier, Candied Nuts

### Passionfruit (can be vegan)

Rippled Passionfruit and Coconut Cheesecake, Passionfruit Salsa, Coconut Shortbread

### Pear (can be vegan)

Chocolate and Pear Friand, Sugared Almonds, Rum and Raisin Ice Cream

### Pecan

Iced Pecan Pie Parfait, Caramelised Melba Toast, Sour Cherry, Kirsh foam

### Matcha

Matcha and Lemon Posset, Pink Rhubarb, Milk Meringue, Madeleine

### Cheese

Selection of Cheese, Quince, Frozen Grapes, Rosemary Shortbread



## Something for the little ones

Children aged 0-2 will be charged from £25

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### 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

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## 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 per person

Fanhams Fried Chicken £22 per person

Cheese and Meat Board £26 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