Summer Wedding Menu

Available from April 2026 until September 2026

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

Create your own Canapes Menu

Your choice of 4 items from the selection £14 per person
Your choice of 5 items from the selection £16 per person
Your choice of 6 items from the selection £17 per person

Canapés

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) (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.

Summer Wedding Starters

Available from April 2026 until September 2026

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

Watermelon (VE) (GF) (DF)
Watermelon Sashimi, Daikon, Coriander Emulsion, Pickled Shallot, Puffed Wild Rice

Courgette (VE) (GF) (DF)
Chargrilled Courgette Soup, Tarragon Oil, Spring Onion Bhaji

Goats Cheese (GF)
Torched Goats Cheese, Marinated Kohlrabi, Pea and Mint Guacamole, Baked Lemon Jam

Cured Stone Bass (GF)
Cured Stone Bass, Kumquat, Buttermilk Tiger's Milk, Coriander, Fresh Chili

Butter Chicken Presse (Can be made GF and/or DF)
Butter Chicken Presse, Curry Emulsion, Pickled Red Onion, Mango Gel, Poppadum Tuille

Pork & Mushroom (GF) (DF)
Pork Shoulder, Cheek and Mushroom Ballotine, Pickled Wild Mushroom, Egg Yolk Jam, Sherry Vinegar Gel

Duck (DF) (Can be made GF)
Confit Duck Tart, Beetroot Panna Cotta, Beetroot,

Smoked Salmon (Can be made GF)
Smoked Salmon Mousse, Keta, Smoked Salmon, Sea Herb, Rye

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 Wedding Mains

Available from April 2026 until September 2026

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

Chicken (GF) (Can be made DF)
Chicken Breast, Truffle Presse, Cauliflower Cheese Puree, Roast Cauliflower, Savoy Cabbage, Hasselback Potato

Lamb Rump (GF) (DF)
Lamb Rump, Lamb Breast Terrine, Charred Leek Ballotine, Mushroom Puree, King Oyster Mushroom

Beef (Can be made DF and/or GF)
Soy and Treacle Beef Sirloin, Beef Shin Tart Bone Marrow Crumb, Broccoli Puree, Tenderstem, Roscoff, Baby Turnip

Pork (GF) (Can be made DF)
Loin of Pork, Pressed Pork Collar, Onion Soubise, Spring Onion, Kale, Cherry and Star Anise Sauce

Sea Bass (DF) (Can be made GF)
Roasted Sea Bass, Bbq Friggitello Pepper, Tempura Red Pepper, Spiced Red Pepper Puree, Saffron Aioli, Rocket

Coley (GF)
Coley, Mussels, Butternut Squash, Spinach, Miso Beurre Blanc

Aubergine (VE) (DF)
Roast Aubergine, Charred Polenta, Pea Puree, Peas And Beans, Asparagus, Date Jam

Sweet Potato (VE) (GF)
Sweet Potato Terrine, Crispy Quinoa, Mint and Coconut Puree, Endive

Summer Wedding Desserts

Available from April 2026 until September 2026

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

White Chocolate (V)
White Chocolate Raspberry Cookie Gateaux, Raspberry Gel and Raspberry Ice Cream

Posset (V) (Can be made GF)
Key Lime Posset, Mojito Infused Orange, Poppy Seed Madeleine, Lime Sorbet

Red Velvet (V) (Can be made GF and/or *VE- *flavour change to passionfruit)
Red Velvet Cheesecake, Bitter Chocolate Sorbet, Hobnob Crumb, Vanilla Bean Foam

Cherry Bakewell (V) (Can be made GF)
Cherry Bakewell Parfait, Sugared Almonds, Sour Cherries

Pistachio (V)
Pistachio Swirl, Whipped Strawberry Ganache, Macerated Strawberry

Prosecco (Can be made GF and/or VE)
Aperol Prosecco Jelly, Blood Orange Popsicle, Lemonade Sponge

Brownie (V) (Can be made GF and/or VE)
Rocky Road Brownie, Honeycomb Ice Cream, Popcorn, Milk Chocolate Spread

Egg Custard (V) (Can be made GF and/or VE)
Egg Custard Tart, Coconut Streusel, Blueberry Sauce, Peach Sorbet

Summer Wedding Children's Menu

Available from April 2026 until September 2026

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

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) (GF) (DF)
Vegetable Crudities with Hummus (VE) (GF) (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)
Bucatini Pasta, Passata, Parmesan (Can be GF)

Desserts

Fruit Jelly Cocktail (VE) (GF) (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

Summer and Winter Evening Menu

Evening Catering Options- 2026/ 2027

A variety of options are available to tantalise your taste buds in the evening.
A minimum of 85% of your total guest numbers attending must be catered for.

Pulled Pork £22 per person
New York Buffet £25 per person
Chinese Takeaway £28 per person
Fanhams Hall BBQ £32 per person

Pulled Pork- £22 Per Person

Garlic and Rosemary Slow Cooked Pork Shoulder

20% of vegan guests will be catered for
BBQ pulled Jackfruit

All the above served with floured baps, roasted new potatoes, sage and onion stuffing, toffee apple sauce.

New York Buffet- £25 Per Person

Hot Dogs
Veggie Hot Dogs (V)
New York Style Margherita Pizza (V)
Mac 'n Cheese Bites (V)
Tater Tots (V)
Caesar Salad

All the above served with brioche buns, grated cheddar, sauerkraut, crispy onions, and jalapeños.

Summer and Winter Evening Menu

Chinese Takeaway- £28 Per Person

Prawn Toast
Chicken & Vegetable Gyoza
Vegetable Spring Rolls (V)
Egg Fried Rice (V)
Sweet & Sour Chicken
Kung Po Vegetables (V)

All the above served with prawn crackers, sauce selection of sweet chili and soy.

Fanhams Hall BBQ- £32 Per Person

Tandoori Marinated Chicken Thighs
6oz Beef Burgers
Spinach & Falafel Veggie Burgers
BBQ Pork Ribs
Halloumi with Chili-Orange and Ginger-Soy Glaze
Charred Smashed New Potatoes with Leek Top Emulsion
Rosemary, Thyme, & Garlic Roasted Butternut Squash
Corn on the Cob with Cajun Maple Butter

All the above served with brioche baps, sliced cheddar, sliced tomato, baby gem lettuce, mixed leaf salad, tomato basil salad with sherry vinegar, and a beetroot endive and feta salad.

*BBQ Add-ons:
Treacle and Soy Minute Steaks at £4 per person
Beer Glazed Spatchcock Chicken at £4 per person
Pork Chop marinated in Pineapple, Tarragon and Sage at £4 per person
King Prawn en Papillote at £4 per person
Sea Bream with Fennel and Lemongrass at £4 per person

*Not to be swapped with any of the above included BBQ options, these items are an add on only.

Winter Wedding Menu

Available from October 2026 until March 2027

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

Create your own Canapes Menu

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Your choice of 5 items from the selection £16 per person
Your choice of 6 items from the selection £17 per person

Canapés

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) (DF)

Scampi and Chip Skewer (DF)
Prawn Toast, Wasabi Emulsion (DF)
Smoked Salmon Tartare Tart, Soy and Lime Jelly

Wines

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Tierra, Merlot
Tierra, Sauvignon Blanc

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Winter Wedding Starters

Available from October 2026 until March 2027

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

Cauliflower (VE) (GF)
Roasted Cauliflower Pannacotta, Pickled Cauliflower, Chickpea, Mint and Pomegranate Salsa

Beetroot (VE) (Can be made GF)
Beetroot and Toasted Cumin Soup, Coconut Yoghurt, Lavash Bread Crisp

Goats Cheese (V) (Can be made GF)
Wookey Hole Goat's Cheese, Poached Quince, Pumpkin Seed Granola

Salmon (GF)
Chamomile Cured Salmon, Blood Orange, Chamomile and Buttermilk Dressing, Sea Herbs

Crab (DF) (Can be made GF)
Brixham Crab, Granny Smith Apple, Dill Mayonnaise, Curry Brick Pastry

Chicken (DF)
Confit Chicken Pressing, Roast Garlic Puree, Black Garlic Tuille, Charred Spring Onion

Ham Hock (GF)
Pulled Ham Hock Rillette, Cured Egg Yolk, Potato Straws, English Mustard Emulsion

Gruyere (GF)
Gruyere, Leek and Proscuitto Terrine, Tomato Chutney, Crisp Leeks

Sorbets

Choose one of the following flavours:
Green Apple, Passion Fruit, Lemon, Lime, Orange or Cherry Grape and Hibiscus £4 per person
Bellini Sorbet £6 per person
Blood Orange and Campari Sorbet £6 per person
Lime and Tequila Sorbet £6 per person

Winter Wedding Mains

Available from October 2026 until March 2027

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

Aubergine (VE) (GF)
Sumac Aubergine, Bayaldi, Panisse Chips, Golden Raisin and Tomato Salsa

Celeriac (Can be VE and GF)
Roast Celeriac, Roasted Celeriac Puree, Braised Celery, Pickled Grapes, Pearl Barley, Goats Cheese

Hake (GF)
Seared Hake, Red Wine Braised Salsify, Braised Leeks, Saffron and Caviar Veloute

Stone Bass (GF) (Can be DF)
Stone Bass, Roasted Parsnip, Braised Fennel, Parsnip Puree, Parsnip Bark

Chicken (Can be DF and GF)
Corn Fed Chicken Supreme, Pressed Confit Leg, Baby Potato Fondants, Sprouting Broccoli, Broccoli Puree, Madeira Jus

Beef (DF) (Can be GF)
Stout Glazed Sirloin of Beef, Anise Carrot, Carrot Puree, Braised Cheek, Cavolo Nero, Fondant Potato, Stout and Honey Jus

Duck (Can be DF)
Pan Seared Duck Breast, Duck Leg, Boulangère Potato, Poached Plums, Roast Radicchio, Plum Jus

Pork (GF) (Can be DF)
Slow Cooked Pork Belly, Pigs' Cheek, Truffle Potato Terrine, Curly Kale, Apple Jus

Winter Wedding Desserts

Available from October 2026 until March 2027

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

Pannacotta (Can be GF and VE)
Caramelised Almond Pannacotta, Pineapple and Pomegranate Salsa, Miso Shortbread

Spiced Carrot Cake (Can be GF and VE)
Spiced Carrot Cake, Cheesecake Frosting, Zesty Orange Marmalade, Blood Orange Sorbet

Sticky Toffee (Can be VE)
Sticky Toffee Pudding, Honeycomb Ice Cream, Popcorn Cluster, Malted Caramel Sauce

Semolina Cake (Can be VE and GF)
Semolina Cake, Limoncello Syrup, Whipped Key Lime Posset, Gin and Tonic Sorbet

Tiramichoux
Tiramichoux, Pistachio Ice Cream, Banana Espresso Crémeux

Egg Custard
Ube Egg Custard Tart, Apple and Blackberry, Cookie Topping, Apple Sorbet

Black Forest
Black Forest Gateaux, Sour Cherries, Hazelnut Granola, After Eight Ice Cream

Brownie
Chocolate Brownie Creme Brulée, Passionfruit Sorbet, Lime Curd

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