

MENU

THE SESSIONS HOUSE

www.thesessionshouse.com

2026



MENU DIRECTORY

Canapés



Cold canapés	7
Hot Canapés	8
Sweet Canapés	9

Seated Dining



Classic 3 course	п
Signature 3 course	12
Luxury 3 course	13

MENU DIRECTORY

Seated Dining



Afternoon Tea

Delight afternoon tea	15
Traditional afternoon tea	16



Luxury Grazing Platter

18-19

Luxury Grazing

MENU DIRECTORY

Reception Buffet



Classic British buffet	21
American BBQ buffet	22
Lincolnshire comfort buffet	23
Mediterranean grazing	24
A taste of Italy	25
Hog Roast	26

Our Reception Buffet menu is designed as a relaxed, selfservice event. As such, it does not include seated table settings. Disposable service items are provided.

MENU DIRECTORY

Evening Snacks & Treats



Nacho box	28
Butcher's bap	29
Crisp wall	30
Doughnut wall	31

Our Snacks are designed as a relaxed, self-service event. As such, it does not include seated table settings. Disposable service items are provided.



CANAPÉS





COLD CANAPÉS



Sundried Tomato, Fresh Mozzarella, Basil & Sea Salt (V, GF)

Smoked Salmon on Potato Blini Creme Fraiche, Lemon Zest & Chives

Coronation Chicken Crudo

Watermelon Tartare Ginger Dressing,
Toasted Sesame & Shaved Radish (V, GF,
DF)

Mini Pork Pies

Mini Quiche Selection - Tomato & Basil, Mushroom & Chedder, Cheese, Onion & Chive (V)

Petite Falafel, Lettuce, Tomato & Tzatziki Sauce (V, GF, DF)

£2 each





HOT CANAPÉS



Garlic and Herb Butterfly King Prawns (DF)

Pigs in a Blanket: Kosher All Beef Hot Dogs, Streaky Bacon & Grain Mustard (GF, DF)

Fishfinger and Chips with Tartare Sauce Grilled Chicken Skewers (GF, DF)

Jalapeño Pepper, Filled with Soft Cheese in Breadcrumb Coating (V)

Mini Beef and Horseradish In Yorkshire Puddings

Mini Sausage Rolls with Sundried Tomato and Basil

£2.50 each



SWEET CANAPÉS



Mini Victoria Sponge Cakes

Choux Puff Pastry with Chocolate Filling and Chocolate sauce topping

Mini Chocolate Fudge Brownie

Classic French Petits Fours - Chocolate and Feuilletine Square, Lemon Tartlet, Crème Brûlée Flavour Choux Pastry, Mango and Passion Fruit Square, Raspberry Tartlet, Chocolate Square



£2.25 each



3 CQURSE MEALS





CLASSIC 3 COURSE



STARTER

Orange Brandy Pâté on Sourdough

Char-grilled Carrots and Honey Roasted
Parsnip Soup (v, vg)

MAIN

Chicken Breast Stuffed with Extra Mature Cheddar and Chive with Grilled Asparagus and Thick Gravy

Smokey Beetroot Weillington with

<u>Hasselback Potatoes (v)</u>

DESSERT

Warm Fudge Brownie

£50 per person





SIGNATURE 3 COURSE



STARTER

Posh Prawns

Pan-fried Wild Mushrooms with Double Cream & Parmesan Tuille (v)

MAIN

Pan-Fried Organic Chicken Breast Wrapped In Parma Ham With Fondant Potato, Honey-Glazed Carrots, Stem Broccoli And White Wine Chicken Sauce

Pea And Honey-Roasted Garlic Risotto With Parmesan Crisps And Wilted Spinach (v)

DESSERT

Sticky Toffee Pudding With Vanilla
Pod Ice Cream

£61 per person





LUXURY 3 COURSE



STARTER

Cheese And Onion Arancini With Fresh Tomato And Basil Sauce (v)

Smoked Duck With Confit Leg Samosa

MAIN

Fillet Of Beef Wrapped In Parma Ham With Dauphinoise, Baby Vegetables and Smoked Garlic Sauce

Portobello Steaks with Lobster Mushrooms

DESSERT

Lemon Meringue Tart

Vanilla Panna Cotta With Poached Raspberry

£74 per person





FTERNOON TEA





CLASSIC CREAM TEA

Served with Loose Leaf Tea or French Press Coffee on vintage china



SANDWICHES

Tuna & Sweetcorn

Honey Roasted Ham & Extra Mature Cheese

Cucumber & Cream Cheese

SWEETS

Chocolate Fudge Brownies

Raisin & Plain Scones with Clotted Cream & Strawberry Jam

SAVORY

Sausage Roll

Traditional Melton Mowbray Mini Pork Pies

£30 per person

*Add a glass of bubbly for £6.50





TSH AFTERNOON TEA

Served with Loose Leaf Tea French Press Coffee on vintage china



SANDWICHES

Coronation Chicken in White Bread

Smoked Salmon with Scallion in Seeded Bread

Cucumber And Cream Cheese with a hint of Fresh Mint in Wholemeal Bread

SWEETS

Lemon Slice

Mini Victoria Sponge Cake

Raisin & Plain Scones with Clotted Cream & Strawberry Jam

SAVORY

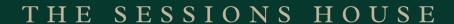
Lincolnshire Sausage Roll With Sun-Dried Tomato And Basil

Beef In Mini Yorkshire Pudding

£36 per person

*Add a glass of bubbly for £6.50







LUXURY GRAZING





LUXURY GRAZING PLATTER



Home Roast Gammon

A curated selection of Fine Cheeses and Continental Meats with Caramelised Onion Chutney and Honey

Traditional Melton Mowbray Pork Pies

An Assortment of Quiches

Smooth Brussels Pâté with a Premium Cracker Selection

Gourmet Salads: Homemade Potato Salad, Greek, Couscous, and Pesto Pasta Salad

Artisan accompaniments: Assorted Antipasti
and Olives





Dips & Crudités: Hummus Pots, Veggie Crudités with Sour Cream & Chive, and Sweet Potato Pakora.

Topped Ciabatta Toasts: Featuring Whipped Feta & Parma Ham, plus Tomato & Basil.

A Vibrant Selection of Seasonal Fresh & Dried Fruits.

Savoury Bread Twists, and Grissini.

Served with Bread & Butter







EVENING BUFFET







Pork, Cheese, And Pickle Ploughman's Pie

Smoky Chilli Con Carne

Mozzarella Sticks With Chilli Jam

Poacher Cheese And Red Onion Marmalade

Potato Salad With Watercress

Creamy Coleslaw

Garden Green Salad With Balsamic And Olive Oil Dressing

Fresh Tomato And Cilantro Salsa

Italian Breadsticks

Organic Celery And Carrot Sticks

Roasted Red Pepper Hummus Dip

Malted Brown And White Sliced Bread

£22 per person

*Evening buffet includes disposable servingware excludes table settings



AMERICAN BARBEQUE BUFFET



Prime Angus Beef Burger Topped with a slice of aged cheddar cheese

Charcoal-Grilled Butterfly Chicken Breast Finished with a Teriyaki Sauce

Bockwurst Sausage Finished with a Garlic and Mustard Mayonnaise

Vegetarian halloumi and bell pepper on skewers

(Vegetarian/Vegan burger and sausage options available)

Served in a Freshly Baked Bread Roll

Homestyle Potato Wedges with Spice

Creamy Coleslaw

Green Garden Salad

£27.50 per person

*Evening buffet includes disposable servingware excludes table settings



LINCOLNSHIRE COMFORT BUFFET



A Selection of Locally Made Sausages

Pork, Honey and Wholegrain Mustard

Pork, Sticky Maple and Bacon

Pork, Tomato and Italian Herb

Pork and Katsu Curry

Served with

A Selection of Chutneys

Roasted Onions

Freshly Floured Bread Rolls

Curly Fries

£20 per person



MEDITERRANEAN GRAZING BUFFET



A Selection of Italian and Spanish Cured Meats - Parma Ham, Sliced Chorizo and Salami

Sunblushed Tomatoes

Sweet Round Chillies Stuffed with Soft Cheese

Grilled Balsamic Onions

Pitted Olives Stuffed with Garlic

Pearls of Mozzarella

A Selection of Breads - Sliced Ciabatta, Olive and Oregano, Focaccia and Rosemary

Wild Rocket, Feta Cheese and Beetroot Salad





A TASTE OF ITALY BUFFET



TRADITIONAL DEEP PAN PIZZA HANDMADE
IN OUR KITCHEN:

Mozzarella - Tomato Pizza Sauce Topped with Mozzarella Cheese

Meat Feast - Tomato Pizza Sauce Topped with Mozzarella
Chicken Tikka, Chorizo and Pulled Pork

BBQ Chicken - Smokey BBQ Sauce, Smoked Chicken and Smoked Streaky Bacon Topped with Mozzarella Cheese

Goats Cheese - Red Onion Marmalade Topped with Goats Cheese, Cherry Tomato and Wild Rocket, Finished with Balsamic

Grilled Garlic and Parsley Slice

Sweet Potato Fries

Creamy Slaw

£20 per person

*Evening buffet includes disposable servingware excludes table settings



HOG ROAST



MINIMUM 60 GUESTS

LINCOLNSHIRE HOG ROAST WITH GOLDEN
CRACKLING

BRAMLEY APPLE SAUCE

HERB STUFFING

FRESHLY FLOURED BREAD ROLLS AND GLUTEN FREE ROLLS

MIXED GARDEN SALAD BOWL

ASSORTMENT OF CONDIMENTS







EVENING SNACKS





NACHO BOXES



Seasoned Nacho Chips

Melted Yellow Cheese Sauce

Chilli con Carne

Grated Cheese

Sour Cream

Fresh Salsa



£11 per person



BUTCHER'S BAP



Home-Roasted Honey-Glazed Ham
Caramelised Red Onion Chutney
Rustic Freshly Floured Rolls
Bramley Apple Sauce
Garlic And Mustard Mayonnaise



£11 per person



CRISP WALL



Mcoys (Flame Grilled Steak, Cheese and Onion, Original and Salt and Vinger)

Pipers (Sea Salt, Cheddar and Onion and Cider Vinger and Sea Salt)

Walkers (Ready Salted, Cheese and Onion, Salt and Vinger, Prawn cocktail, Roast Chicken and Smoky Bacon)

(choose up to 5 different flavours)

Served on rustic wall with wooden pegs



£2.75 per person



DOUGHNUT WALL



Original glazed

Strawberry icing covered

Chocolate sprinkles on chocolate icing

Salted caramel icing

Colourful sprinkles on white chocolate icing

Caramalised Biscoff

(vegan options available)

Table top donut wall or large free standing donut wall depending on the number of guests



£5.00 per person



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CANAPÉS





COLD CANAPÉS



Sundried Tomato, Fresh Mozzarella, Basil & Sea Salt (V, GF)

Smoked Salmon on Potato Blini Creme Fraiche, Lemon Zest & Chives

Coronation Chicken Crudo

Watermelon Tartare Ginger Dressing,
Toasted Sesame & Shaved Radish (V, GF,
DF)

Mini Pork Pies

Mini Quiche Selection - Tomato & Basil, Mushroom & Chedder, Cheese, Onion & Chive (V)

Petite Falafel, Lettuce, Tomato & Tzatziki Sauce (V, GF, DF)

£2.25 each





HOT CANAPÉS



Garlic and Herb Butterfly King Prawns (DF)

Pigs in a Blanket: Kosher All Beef Hot Dogs, Streaky Bacon & Grain Mustard (GF, DF)

Fishfinger and Chips with Tartare Sauce Grilled Chicken Skewers (GF, DF)

Jalapeño Pepper, Filled with Soft Cheese in Breadcrumb Coating (V)

Mini Beef and Horseradish In Yorkshire Puddings

Mini Sausage Rolls with Sundried Tomato and Basil



£2.75 each



SWEET CANAPÉS



Mini Victoria Sponge Cakes

Choux Puff Pastry with Chocolate Filling and Chocolate sauce topping

Mini Chocolate Fudge Brownie

Classic French Petits Fours - Chocolate and Feuilletine Square, Lemon Tartlet, Crème Brûlée Flavour Choux Pastry, Mango and Passion Fruit Square, Raspberry Tartlet, Chocolate Square



£2.50 each



3 CQURSE MEALS





CLASSIC 3 COURSE



STARTER

Orange Brandy Pâté on Sourdough

Char-grilled Carrots and Honey Roasted
Parsnip Soup (v, vg)

MAIN

Chicken Breast Stuffed with Extra Mature Cheddar and Chive with Grilled Asparagus and Thick Gravy

Smokey Beetroot Wellington with Hasselback Potatoes (v)

DESSERT

Warm Fudge Brownie

£55 per person





SIGNATURE 3 COURSE



STARTER

Posh Prawns

Pan-fried Wild Mushrooms with Double Cream & Parmesan Tuille (v)

MAIN

Pan-Fried Organic Chicken Breast Wrapped In Parma Ham With Fondant Potato, Honey-Glazed Carrots, Stem Broccoli And White Wine Chicken Sauce

Pea And Honey-Roasted Garlic Risotto With Parmesan Crisps And Wilted Spinach (v)

DESSERT

Sticky Toffee Pudding With Vanilla
Pod Ice Cream

£67 per person





LUXURY 3 COURSE



STARTER

Cheese And Onion Arancini With Fresh Tomato And Basil Sauce (v)

Smoked Duck With Confit Leg Samosa

MAIN

Fillet Of Beef Wrapped In Parma Ham With Dauphinoise, Baby Vegetables and Smoked Garlic Sauce

Portobello Steaks with Lobster Mushrooms

DESSERT

Lemon Meringue Tart

Vanilla Panna Cotta With Poached Raspberry

£81 per person





FTERNOON TEA





DELIGHT AFTERNOON TEA

Served with Loose Leaf Tea or French Press Coffee on vintage china



SANDWICHES

Tuna & Sweetcorn

Honey Roasted Ham & Extra Mature Cheese

Cucumber & Cream Cheese

SWEETS

Chocolate Fudge Brownies

Raisin & Plain Scones with Clotted Cream & Strawberry Jam

SAVORY

Sausage Roll

Traditional Melton Mowbray Mini Pork Pies

£33 per person

*Add a glass of bubbly for £7.25





TSH AFTERNOON TEA

Served with Loose Leaf Tea French Press Coffee on vintage china



SANDWICHES

Coronation Chicken in White Bread

Smoked Salmon with Scallion in Seeded Bread

Cucumber And Cream Cheese with a hint of Fresh Mint in Wholemeal Bread

SWEETS

Lemon Slice

Mini Victoria Sponge Cake

Raisin & Plain Scones with Clotted Cream & Strawberry Jam

SAVORY

Lincolnshire Sausage Roll With Sun-Dried Tomato And Basil

Beef In Mini Yorkshire Pudding

£40 per person

*Add a glass of bubbly for £7.25







LUXURY GRAZING





LUXURY GRAZING PLATTER



Home Roast Gammon

A curated selection of Fine Cheeses and Continental Meats with Caramelised Onion Chutney and Honey

Traditional Melton Mowbray Pork Pies

An Assortment of Quiches

Smooth Brussels Pâté with a Premium Cracker Selection

Gourmet Salads: Homemade Potato Salad, Greek, Couscous, and Pesto Pasta Salad

Artisan accompaniments: Assorted Antipasti
and Olives





Dips & Crudités: Hummus Pots, Veggie Crudités with Sour Cream & Chive, and Sweet Potato Pakora.

Topped Ciabatta Toasts: Featuring Whipped Feta & Parma Ham, plus Tomato & Basil.

A Vibrant Selection of Seasonal Fresh & Dried Fruits.

Savoury Bread Twists, and Grissini.

Served with Bread & Butter



£47.25pp





EVENING BUFFET







Pork, Cheese, And Pickle Ploughman's Pie

Smoky Chilli Con Carne

Mozzarella Sticks With Chilli Jam

Poacher Cheese And Red Onion Marmalade

Potato Salad With Watercress

Creamy Coleslaw

Garden Green Salad With Balsamic And Olive Oil Dressing

Fresh Tomato And Cilantro Salsa

Italian Breadsticks

Organic Celery And Carrot Sticks

Roasted Red Pepper Hummus Dip

Malted Brown And White Sliced Bread

£21.75 per person

*Evening buffet includes disposable servingware excludes table settings



AMERICAN BARBEQUE BUFFET



Prime Angus Beef Burger Topped with a slice of American cheese

Charcoaled Butterfly Chicken Breast Finished with a Teriyaki Sauce

Bockwurst Sausage Finished with a Garlic and Mustard Mayonnaise

Vegetarian halloumi and bell pepper on skewers

(Vegetarian/Vegan burger and sausages options available)

Served in a Freshly Baked Bread Roll With Homestyle Potato Wedges with Spice

Creamy Coleslaw

£30.25 per person

*Evening buffet includes disposable servingware excludes table settings



LINCOLNSHIRE COMFORT BUFFET



A Selection of Locally Made Sausages

Pork, Honey and Wholegrain Mustard

Pork, Sticky Maple and Bacon

Pork, Tomato and Italian Herb

Pork and Katsu Curry

Served with

A Selection of Chutneys

Roasted Onions

Freshly Floured Bread Rolls

Curly Fries





MEDITERRANEAN GRAZING BUFFET



A Selection of Italian and Spanish Cured Meats - Parma Ham, Sliced Chorizo and Salami

Sunblushed Tomatoes

Sweet Round Chillies Stuffed with Soft Cheese

Grilled Balsamic Onions

Pitted Olives Stuffed with Garlic

Pearls of Mozzarella

A Selection of Breads - Sliced Ciabatta, Olive and Oregano, Focaccia and Rosemary

Wild Rocket, Feta Cheese and Beetroot Salad





A TASTE OF ITALY BUFFET



TRADITIONAL DEEP PAN PIZZA HANDMADE
IN OUR KITCHEN:

Mozzarella - Tomato Pizza Sauce Topped with Mozzarella Cheese

Meat Feast - Tomato Pizza Sauce Topped with Mozzarella
Chicken Tikka, Chorizo and Pulled Pork

BBQ Chicken - Smokey BBQ Sauce, Smoked Chicken and Smoked Streaky Bacon Topped with Mozzarella Cheese

Goats Cheese - Red Onion Marmalade Topped with Goats Cheese, Cherry Tomato and Wild Rocket, Finished with Balsamic

Grilled Garlic and Parsley Slice

Sweet Potato Fries

Creamy Slaw

£21.50 per person

*Evening buffet includes disposable servingware excludes table settings



HOGROAST

MINIMUM 60 GUESTS

LINCOLNSHIRE HOG ROAST WITH GOLDEN
CRACKLING

BRAMLEY APPLE SAUCE

HERB STUFFING

FRESHLY FLOURED BREAD ROLLS AND GLUTEN FREE ROLLS

MIXED GARDEN SALAD BOWL

ASSORTMENT OF CONDIMENTS







EVENING SNACKS





NACHO BOXES



Seasoned Nacho Chips

Melted Yellow Cheese Sauce

Chilli con Carne

Grated Cheese

Sour Cream

Fresh Salsa



£12 per person



BUTCHER'S BAP



Home-Roasted Honey-Glazed Ham
Caramelised Red Onion Chutney
Rustic Freshly Floured Rolls
Bramley Apple Sauce
Garlic And Mustard Mayonnaise



£12 per person



CRISP WALL



Mcoys (Flame Grilled Steak, Cheese and Onion, Original and Salt and Vinger)

Pipers (Sea Salt, Cheddar and Onion and Cider Vinger and Sea Salt)

Walkers (Ready Salted, Cheese and Onion, Salt and Vinger, Prawn cocktail, Roast Chicken and Smoky Bacon)

(choose up to 5 different flavours)

Served on rustic wall with wooden pegs



£3 per person



DOUGHNUT WALL



Original glazed

Strawberry icing covered

Chocolate sprinkles on chocolate icing

Salted caramel icing

Colourful sprinkles on white chocolate icing

Caramalised Biscoff

(vegan options available)

Table top donut wall or large free standing donut wall depending on the number of guests



£5.50 per person