

# MENU

# THE SESSIONS HOUSE

www.thesessionshouse.com



# MENU DIRECTORY



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# MENU DIRECTORY



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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)

£1.75 each





# CANAPÉS



# 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



£2.25 each



# CANAPÉS



# 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 each



# CLASSIC 3 COURSE



#### STARTER

Orange Brandy Pâté on Sourdough

Char-grilled Carrots and Honey Roasted
Parsnip Soup

## MAIN

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

Smokey Beet Weillington with Hasselback Potatoes (v)

DESSERT

Warm Fudge Brownie

£45 per person





# SIGNATURE 3 COURSE



#### STARTER

Posh Prawns

Pan-fried Wild Mushrooms with Double
Cream & Parmesan Tuille

#### 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

£55 per person





# LUXURY 3 COURSE



#### STARTER

Cheese And Onion Arancini With Fresh Tomato And Basil Sauce

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

£67 per person





# 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

£27 per person



\*Add a glass of bubbly for £6



# 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

£33 per person

\*Add a glass of bubbly for £6



# EVENING CLASSIC BRITISH 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

# £18 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

# £25 per person



# 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

£17.85 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 SNACK 1



# NACHO BOXES

Seasoned Nacho Chips

Melted Yellow Cheese Sauce

Chilli con Carne

Grated Cheese

Sour Cream

Fresh Salsa



£10 per person



# EVENING SNACK 2



# BUTCHER'S BAP

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

£10 per person





# EVENING SNACK 3



## 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)

Rustic wooden chip wall

£2.50 per person





# EVENING SNACK 4



# 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

£4.50 per person

