



MENU

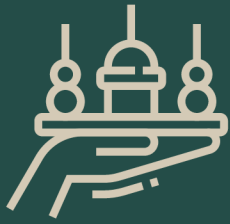
THE SESSIONS HOUSE

www.thesessionshouse.com



THE SESSIONS HOUSE

MENU DIRECTORY



Canapés

Cold canapés 3

Hot Canapés 4

Sweet Canapés 5



Formal 3 course

Classic 3 course 6

Signature 3 course 7

Luxury 3 course 8



Afternoon Tea

Delight afternoon tea 9

Traditional afternoon tea 10

THE SESSIONS HOUSE

MENU DIRECTORY



Buffet

Classic British buffet 12

American BBQ buffet 13

Lincolnshire comfort buffet 14

Mediterranean grazing 15

A taste of Italy 16

Hog Roast 17

Nacho box 12

Butcher's bap 13

Crisp wall 14

Doughnut wall 15



Snacks

THE SESSIONS HOUSE

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 & Cheddar, Cheese, Onion &
Chive (V)

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

£1.50 each



THE SESSIONS HOUSE

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 each

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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

£1.80 each

THE SESSIONS HOUSE



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

£39 per person



THE SESSIONS HOUSE



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

£47 per person



THE SESSIONS HOUSE

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

£60 per person

THE SESSIONS HOUSE



DELIGHT AFTERNOON TEA

Served with Loose Leaf Tea or French Press Coffee



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

£20 per person



THE SESSIONS HOUSE

TSH AFTERNOON TEA

Served with Loose Leaf Tea French Press Coffee



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

£25 per person



THE SESSIONS HOUSE
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



THE SESSIONS HOUSE

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

£18.50 per person

THE SESSIONS HOUSE

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

£18.25 per person

THE SESSIONS HOUSE



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

£20.50 per person



THE SESSIONS HOUSE

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

THE SESSIONS HOUSE



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

£17.25 per person



THE SESSIONS HOUSE



EVENING
SNACK I



NACHO BOXES

Seasoned Nacho Chips

Melted Yellow Cheese Sauce

Chilli con Carne

Grated Cheese

Sour Cream

Fresh Salsa

£10 per person



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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



THE SESSIONS HOUSE



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



THE SESSIONS HOUSE



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 nubero of guests

£4.50 per person

