



Christmas Party Menu 2017

Available from November 20th - December 22nd



TWO COURSE - £20.00
THREE COURSE - £24.50
(Children £10.00 / £12.00)



LEEK, POTATO & TOASTED GREEN ONION SOUP (v)
Our own bakery bread & butter

CRAYFISH, PRAWN & SMOKED SALMON COCKTAIL
Bloody Mary ketchup

CHILLED MELON & PEAR SALAD (v option)
Mulled wine syrup & crispy Parma ham (for non-meat eaters, the ham can be omitted)

OLD SESSIONS' HOUSE PATÉ
A classic chicken liver & brandy pate - Christmas spiced fruit & ale chutney - herb toasts

TOASTED HALLOUMI CHEESE (v)
Sweet & sour roast pineapple salsa - house leaves



ROAST CHESHIRE TURKEY
Proper gravy - roast potatoes - buttered sprouts & carrots - honey roast parsnips - chipolatas - homemade date & herb stuffing

POT ROAST BEEF
Prime brisket, steeped in cask ale, root vegetables & thyme - mash, carrots & parsnips

GRILLED SALMON FILLET
Watercress & thyme veloute - kale 'seaweed' - crushed new potatoes & spinach

ROAST MUSHROOM, SMOKED PAPRIKA & GARLIC RISOTTO (v)
Finished with Cheshire cheese, parsley & dry sherry - confit green beans

6 HOUR PORK LEG
Basted in honey, cider & tarragon - cider & prune gravy - Christmas vegetables



OLD SESSIONS' TRADITIONAL CHRISTMAS PUDDING
Spiced rum & clementine custard

DOUBLE CHOCOLATE MOUSSE
The Christmas gift of two chocolates - dark & intense, layered with creamy white! Whisky marmalade gel topping

STRAWBERRY, VANILLA & MINT CHEESECAKE
Raspberry shot

STICKY TOFFEE PUDDING
Toffee sauce

Christmas Day 2017



£70.00 per ADULT
£25.00 per CHILD



CLASSIC LOBSTER BISQUE
Infused with lemon grass, coriander & finished with a fine Cognac cream

OAK SMOKED SCOTTISH SALMON
Griddled king prawns - beetroot ketchup - lemon parsley mayonnaise & cranberries

SUCCULENT CANTALOUPE MELON (v option)
Roquette, watercress & baby leaf salad - crispy Parma ham shards - dry sherry & orange dressing (can be served without the ham)

CHARRED ASPARAGUS & HALLOUMI TEMPURA (v)
Confit red peppers - mango, mint & sweet chilli salsa



ROAST CHESHIRE TURKEY
Proper gravy - roast potatoes - buttered sprouts & carrots - honey roast parsnips - chipolatas - homemade date & herb stuffing

PRIME FILLET STEAK
Classic red wine & thyme gravy - dauphinoise potatoes - roast carrots & fine beans

GRILLED HALIBUT STEAK
Sun blush tomato, quail egg & fine bean vinaigrette - charred little gem & new potatoes

GARLIC MUSHROOM & SMOKED PAPRIKA RISOTTO
Candied button onion, honey & creamed goat's cheese - crispy kale (v)



OLD SESSIONS' TRADITIONAL CHRISTMAS PUDDING
Spiced rum custard

CLASSIC ENGLISH CHEESES
Cheshire, Blacksticks blue, English brie & Cheddar - ale chutney, biscuits & celery

BLACK FOREST MOUSSE
Dark chocolate & kirsch - black cherry compote

CLEMENTINE, COINTREAU & MINT CHEESECAKE
Smoked orange syrup

Christmas 2017

THE OLD
SESSIONS
HOUSE

Website: www.oldsessions.co.uk
Email: info@oldsessions.co.uk
Phone: 01565 621 833

Boxing Day / New Year's Day 2018

OLD SESSIONS DAILY SOUP (v) - £5.00

Homemade - bakery bread & butter

CHICKEN LIVER PATÉ - £7.00

Chicken liver, herb & brandy pâté - chutney - toast

SMOKED SALMON PLATE - £8.00

Our own bakery brown bread

GRILLED HALLOUMI (v) - £7.00

House leaves - sweet chilli dipping sauce

CHICKEN, BACON & GARLIC CROQUETTES - £7.00

Aioli - house leaves

PRAWN COCKTAIL - £8.00

Bloody Mary ketchup

MELON, STRAWBERRY & BASIL SALAD (v) - SML £7.00 / LGE £14.00

Peppered house dressing



HOUSE CHICKEN CURRY - £14.00

14 spice curry paste, chicken fillet & spinach - Delhi street rice - flatbread & chutney

HOUSE BURGER - £12.50

Skin on fries, lettuce & tomato - add cheese or bacon £1 each

THE BIG BIRD BURGER - £14.50

Chicken fillet - bacon - house hot mayonnaise - cheese - avocado - onion rings - skin on fries

FISH & CHIPS - £14.00

Beer battered fish with mushy peas

MINCE, ONIONS & POTATOES - £12.00

Simmered in a rich red wine gravy - mashed root vegetables - dripping fried bread

SALMON, CHILLI & CORIANDER FISHCAKES - £12.00

Sriracha mayonnaise - skin on fries - house leaves

WELSH RAREBIT DELUXE - £12.00

Cheddar cheese - cask ale - mustard - Lea & Perrins, melted over our house 'dark & stormy' ham & toast - poached egg

GARLIC MUSHROOM & PARSLEY RISOTTO (v) - £11.00

Confit fine beans

CLASSIC CAESAR (v) - SML £6.00 / LGE £12.00

Add chicken & bacon or salmon for +£2.00 / £4.00



STICKY TOFFEE PUDDING - £5.00

Toffee sauce & cream

DOUBLE CHOCOLATE BROWNIE - £5.00

Chocolate sauce

STRAWBERRIES & CREAM - £5.00

Just as it says!

CHEESE PLANK - £7.00

Selection of local cheese, biscuits & chutney

Bookings only for the Christmas and Christmas day menu. Entire tables only.
Christmas menu - £10 per adult and £5 per child deposit required. Pre-orders will be required for tables of 8 or more.
Christmas Day - £20 per adult and £10 per child deposit required. Pre-orders for all tables.
Boxing Day / New Year's Day - bookings not essential but recommended to avoid disappointment.
Pre orders will be required on bookings of 8 or more.
Guidance on which of the 14 allergens or food contains can be obtained from your server.
A more detailed, dish by dish breakdown is also available - please don't hesitate to ask!