



February 23rd, 24th & 25th

Caribbean Night

Salt Cod Fritter
Lime Aioli | Caviar

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Callaloo Veloute
Scotch Bonnet Oil

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Pan Seared Seabass
Escabeche Vegetables | Mango & Lime

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Rolled Tamarind Glazed Lamb Shoulder
Sweet Potato Puree | Crispy Plantain

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Caribbean Rum Cake
Pineapple Chutney | Coconut Ice-Cream

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Petit Fours
Rum Baba Choux

£23



Sessions
Restaurant

Dinner Menu

To book

Call 01522 876343

(between 9am and 5pm weekdays)

or email Sessionsrestaurant@lincolncollege.ac.uk

Special dietary requirements catered for with notice.

