

## Set Dinner Menu – Two courses £15.00 Three courses £17.50

*(These menus are not for pre-order, please contact the restaurant for menus to pre-order from)*

### Starters

£6.50

Cream of Jerusalem artichoke soup with artichoke crisps and extra virgin rapeseed oil.

Sweet chilli chicken with a spring onion and sesame seed salad.

Clam linguine with chilli and garlic.

Poached egg yolks with wilted spinach, toasted brioche and hollandaise sauce.

British Caesar salad with Lincolnshire Poacher, homemade salad cream and anchovy finger.

### Mains

£10.50

Rib eye steak served with triple cooked chips, roasted cherry tomatoes, béarnaise sauce and rocket salad. (£3.50 supp.)

Miso glazed salmon with ginger noodles, pak choi and red peppers.

Chicken supreme served with mash, fine beans and red wine jus.

Puy lentil dhal with a spiced feta samosa.

Sea food linguine cooked in garlic butter and topped with a fried salt & pepper soft shell crab.

### Desserts

£6.50

Vanilla cheesecake served with raspberry coulis.

Vanilla crème brûlée.

Chocolate orange torte with jasmine tea ice cream.

Deep fried apple with cinnamon ice cream.

Café Liégeoise, Vanilla ice cream with espresso, Chantilly cream and a wafer.

### Side Dishes

Bread box.  
£2.00

Mixed olives.  
£1.50

Mixed green salad.  
£2.95

Bread box-£2.00; Panache of green vegetables-£2.95; Mixed salad-£2.95. Olives-£1.50;

Host **Outside Catering** for all events contact [bar@hostrestaurant.co.uk](mailto:bar@hostrestaurant.co.uk) or 07737 889951. Host private members bar is located on the top floor.