

PRIVATE LUNCH AND DINNER MENU

Choose a three course set menu from the choices below along with a vegetarian option. Bread selection with butter included, followed by tea and coffee

STARTER

HAM HOCK TERRINE (gf)

with a piccalilli and garnished with a seasonal salad

BUTTERNUT SQUASH AND GOATS CHEESE TORTELLINI (v)

with sage beurre noisette topped with toasted pumpkin seeds

PEA AND HAM SOUP (gf)

with crispy ham hock and topped with pea shoots

MISO AND SHIITAKE BROTH (ve) (gf)

served with teriyaki wild mushrooms and rice noodles

CURRIED CAULIFLOWER SOUP (v)

with cauliflower ceviche

GIN AND BEETROOT CURED SALMON (gf)

with scurvy grass buttermilk and baby beetroot salad

FLAKED CONFIT CHICKEN LEG (gf)

with salt baked carrot and quinoa salad

HOME SMOKED TROUT (gf)

horseradish crème fraîche with ruby grapefruit and water cress salad

MAIN

LAMB RUMP (gf)

served with boulangere potatoes, crushed minted peas, red wine jus and pea shoots

FREE RANGE CHICKEN (gf)

Israeli cous cous, wild mushrooms, pancetta and tarragon

FILLET STEAK (gf)

served with burnt onion puree, spinach and mushrooms, fondant potato and Madeira jus

RATATOUILLE STUFFED TOMATO (ve) (gf)

with patatas bravas

PORK FILLET

with mashed potatoes, caramelised apple, cabbage and bacon and pommery mustard and cider cream sauce

SMOKED HADDOCK (gf)

with mash, spinach, poached egg and white wine cream

CHICKEN BREAST (gf)

with bubble and squeak potato cake, salt baked swede and turnip, honey glazed carrot and red wine jus

GNOCCHI (v)

with a celeriac cream, fresh apple, Jerusalem artichoke crisps and roquefort

PAN FRIED COD

with coconut dahl, fennel and onion bhaji

SWEET POTATO, CAULIFLOWER AND PANEER TART (v)

served with a curried cauliflower salad

DESSERT

GRINDSMITH TIRAMISU (v)

HOMEMADE STICKY TOFFEE PUDDING (v)
with butterscotch sauce and crème Anglaise

CREME CATALAN (v)

(orange crème brulee) with olive oil shortbread

MIXED BERRY ETON MESS (v) (ver) (gf)

BREAD AND BUTTER PUDDING (v)

served with an apricot compote and clotted cream custard (served hot)

APPLE CRUMBLE TART (v)

with cinnamon ice cream

THREE PIECES OF CHEESE (v)

with crackers and an orange and onion chutney (£2.50 surcharge per person)

THREE COURSE SET MENU

£32.00

Prices shown are per person. All prices quoted are subject to VAT

Chicken and Beef (halal)

v - vegetarian | ve - vegan | gf - gluten free |
ver - vegan on request | gfr - gluten free on request



CANAPES

HOT

HOISIN DUCK WONTON

with hoisin dipping sauce

RATATOUILLE WONTON (ve) (gf)

with a tomato dipping sauce

PORK BELLY BITES (gf)

with apple gel and crackling powder

TEMPURA BROCCOLI (v) (ver)

with sriracha nori mayo

ROASTED CHICKEN (gf)

and thyme broth shots

COLD

CAPRIS SALAD BITE (v) (gf)

SMOKED SALMON

and cream cheese bellini

TOMATO GAZPACHO SHOTS (ve) (gf)

MINI INDIVIDUAL CHEESE AND ONION TART (v)

BLACK BEAN AUBERGINE (ve) (gf)

on compressed pickled cucumber with puffed wild rice

CHICKEN LIVER PARFAIT

with orange and onion marmalade on a sourdough cracker

LEMON AND DILL CURED TROUT

with sesame and soy gel on a cracker with micro coriander

CHOICE OF 4 CANAPES (TWO HOT/TWO COLD) £11.00

ADDITIONAL CANAPE £2.50

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Chicken and Beef (halal)

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ver - vegan on request | gfr - gluten free on request

PRIVATE DINING AND BANQUETING AT HOST SOCIAL

Whether it is an intimate gathering or a large private seated dinner up to 130 people, our unique 7th floor venue and flexible room options ensure you have everything you need to deliver the WOW factor to your guests.

UNLIKE ANY OTHER

HOST Social combines a beautifully designed bar within our spacious lounge alongside large and small private event spaces.

UNFORGETTABLE EXPERIENCES

At HOST Social we provide a unique and carefully designed experience. Providing a relaxed, yet professional setting for all of our guests. The team are meticulous when it comes to the finer details, so you can rest assured in knowing that you and your guests will leave feeling relaxed, happy and impressed!

EXCEPTIONAL SPACES

Boasting stunning water views over the Manchester Ship Canal and Salford Quays, HOST Social is the perfect location for your corporate dinner or private party. With one of the largest conference rooms in MediaCity, HOST Social has a range of flexible meeting rooms, offering unique spaces for dinners, parties or any type of celebration.

OUR TEAM

Our dedicated team of specialists will work with you every step of the way to ensure you have everything you need so your celebration runs smoothly. Whether you're hosting an annual gala dinner, private party or special celebration, we have the ideal venue for you.

MENU OPTIONS

We have a range of menu options to cater for all types of occasions. Our events management team can provide a wide range of options to suit all tastes and dietary requirements.

