

THE MIDWAY
PUB & DINING

Christmas



www.themidway.co.uk

Festive Menu



Served from Friday 30th November until Wednesday 2nd January

Starters

(v) **Leek and potato soup** *cbgf*

topped with potato straw fries and served with a rustic bread roll

(v) **Warm halloumi, baby beets and feta salad** *gf* drizzled with a balsamic reduction

Brandy and port chicken liver paté *cbgf*

sundried tomato foccacia, caramelised red onion chutney and dressed mixed leaves

Slow roasted crispy pork belly *cbgf*

on a pulled pork potato cake, topped with a creamy peppercorn sauce

Duo of hand rolled mini fish cakes

cod and chorizo with smoked paprika and chorizo mayonnaise

prawn and spring onion with minted pea puree



Mains

Traditional roast turkey crown *cbgf*

rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage and onion stuffing and rich turkey gravy

Steamed cod fillet *cbgf* crushed new parsley potatoes and topped with creamed spinach

Chicken, smoked bacon and mixed pepper kebab *cbgf*

creamy garlic and herb sauce (separate), served on a bed of wild rice

Chargrilled lamb rump *cbgf*

(served pink) colcannon mashed potatoes and a creamy peppercorn sauce

(v) **Caramelised red onion and goats cheese tartlet**

in filo pastry with garlic buttered new potatoes

All above served with a medley of seasonal vegetables

Desserts

(n) **Traditional christmas pudding** *cbgf* with warm brandy sauce

Vanilla crème brulee *cbgf* with shortbread biscuit

Trio of mini chocolate desserts with fresh cream

Eton mess cheesecake



£21.95

Tea or coffee with mince pie - £1.95 extra



Christmas Day

Served from 12pm-3pm



Starters

(v) Broccoli and stilton soup *cbgf* with rustic bread oil

Smooth confit duck and orange terrine *cbgf* warm mini soda breads

Smoked salmon, prawn, cream cheese and chive parcel *cbgf*

warm sundried foccacia, dressed mixed leaves

(ve) Asparagus and wild mushroom risotto *cbgf* drizzled with chilli infused oil

Smoked chicken, chorizo and parmesan salad *cbgf*

wild rocket and cherry tomatoes

Mains

Traditional roast turkey crown *cbgf*

rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage and onion stuffing and rich turkey gravy

Slow roasted minted 'Lamb Henry' spring onion mashed potatoes, mint infused gravy

Oven roasted sirloin of beef *cbgf*

Yorkshire pudding, rosemary roasted potatoes, creamy mashed potatoes, rich beef jus

(B) Whole dressed seabass *cbgf*

filled with roasted peppers and olives, served with garlic crushed new potatoes

(V) Oven baked aubergine *gf*

filled with butternut squash risotto, topped with a herb, tomato and feta crust served with dressed mixed salad and a rich tomato and herb sauce

All above served with a medley of seasonal vegetables

Desserts

(n) Traditional christmas pudding *cbgf* with warm brandy sauce

Classic sherry trifle

Chocolate layered cheesecake with chocolate drizzle and freshly whipped cream

'Rhubarb and ginger gin' crème brulee *cbgf* with shortbread biscuit



Adults £68.50

3 course separate children's menu £35.00 (over 6 years old)

3 course infant menu £17.50



New Year's Eve Set Menu

Live Entertainment from 8:30pm. Limited seating available.

Starters

Cream of asparagus soup *cbgf* topped with garlic croutons

Oven baked scallops wrapped in parma ham *gf* with minted pea puree

Chorizo, rosemary and garlic mushroom tartlet

(v) Oven roasted beef tomato *gf*

filled with wilted spinach, mozzarella and topped with baked egg,
served with hollandaise sauce



Mains

Duo of lamb *gf*

chargrilled 'Barnsley Chop' and mini shepherd's pie, freshly steamed vegetables
and mint infused gravy

6oz fillet steak 'Rossini' *cbgf*

cooked to your liking, topped with chef's specialty pate, herbed crouton,
sautéed mushrooms, grilled tomato, rich madeira wine sauce and 'Jenga' chips

Chargrilled swordfish steak *cbgf*

topped with chilli infused mussels and prawns and served on a bed of asparagus risotto

(v) Roasted Mediterranean vegetable filo parcel

served with creamed spinach and fondant potatoes

Desserts

Tia maria cheesecake with fresh pouring cream

Raspberry and white chocolate eton mess *cbgf*

with chambord black raspberry liqueur

Trio of British cheeses *cbgf*

caramelised red onion chutney, cheese biscuits and grapes

Manchester raspberry gin jelly *cbgf*

fresh raspberries and shot of gin



£47.50

Join us in bringing the New Year in
with a complimentary glass of Prosecco at midnight





NEW YEAR'S EVE

Friends, Fizz & Food

Come and join us at **The Midway!**

Simply reserve a table at £15 per person
in our bar area and enjoy a

Party Sharing Board

Mini steak burgers with cheddar cheese
Vegetable spring rolls
Chefs own recipe crispy coated chicken goujons
Cajun spiced potato wedges
Halloumi jenga chips

Burger relish, sweet chilli and mayonnaise dipping pots

And that's not all!

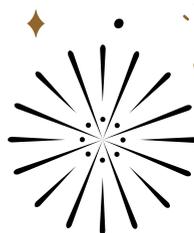
Complimentary glass of chilled prosecco
just before midnight to help bring in the New Year!

(Food must be served before 10pm)

Payment in full required to secure the booking

Reserve a table of 4 or more before 2nd December
and we will throw in a chilled bottle of prosecco
for your table on arrival

Don't leave it too late!



Festive Menu's

Available from Friday 30th November until Wednesday 2nd January

Terms and Conditions

1. Your Festive, Christmas Day and New Year's Eve booking is only confirmed when we have received your non-refundable deposit payment. Any provisional enquiry can only be held for a maximum of 48 hours.
2. For all Festive Menu, Boxing Day and New Year's day bookings we require a £10.00 per person deposit, Christmas Day and New Years Eve Set Menu we require a £20.00 deposit. New Years Eve Bar Area Platters - payment in full at time of booking. Any deposit that is paid is deducted from the final bill on the day.
3. **Food Allergies and intolerances.** It is the customer's responsibility to inform us if they require any special dietary information at the time of booking. Dishes may be substituted/omitted from original description to ensure they are gluten free.
4. Party/Group organiser is responsible for providing a list of names and correct food requirements.
5. Final numbers are required at least 5 days before your booking. Pre-orders can only be accepted on our standard booking form, these are available at the venue or can be downloaded from our website. Once completed this can be emailed to bookings@themidway.co.uk, telephone pre-orders cannot be taken to minimise any errors with the orders.
6. Please ensure at the time of booking that we are informed if you require highchairs, wheelchair or pram access as some tables may not be suitable if not advised in advance.
7. If for any reason any of your guests cannot attend, please call us directly at least 24 hours before you are due to arrive for your Festive booking otherwise we will have to charge you the full menu price.
8. Christmas Day and New Years Eve are pre-order and pre-payment only.
9. A discretionary 10% service charge will be added to your bill for parties of 8 or more. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding The Management.
10. We can only produce **ONE BILL** per booking and this must be paid in full by the Party/Group organiser: **(No Exceptions)**
11. The Management reserves the right to remove anyone who is causing discomfort to other diners.
12. To take advantage of our 15% Festive Drinks Offer, all wines and Champagnes **MUST** be paid in full at the time of booking.