

Set Menu

Minimum 10 people – pre order only



Starters

(V) ROASTED RED PEPPER, TOMATO & BASIL SOUP (cbgf)

crusty bread roll | butter

(V) DUO OF CHILLED MELON (gf)

honeydew and watermelon with a fresh fruit coulis

CHEF'S SIGNATURE PATE JAR (cbgf)

caramelised red onion chutney & sundried tomato focaccia

(V) SAUTEED GARLIC MUSHROOMS IN A SWEET CHILLI CREAM SAUCE (cbgf)

served on a garlic bocata bread

Main Courses

ROAST DUO OF MEATS (cbgf)

roast top side of beef & roast chicken with all the trimmings

OVED ROASTED COD (gf)

topped with a tomato and herb crust, crushed new potatoes and a salsa verde

STUFFED CHICKEN BREAST (gf)

filled with ricotta and spinach, wrapped in bacon, served with dauphinoise potatoes

All above served with freshly steamed vegetables of the day

(V) VEGETABLE LINGUINE

ribbons of aubergine, courgette and carrot in a rich tomato and garlic sauce, served with wild rocket & garlic bread

Desserts

TROPICAL FRESH FRUIT SALAD (gf)

pouring cream

MALTESER CHEESECAKE

fresh cream

DARK AND WHITE CHOCOLATE PROFITEROLES

fresh cream

20.95

per person

gf = gluten free cbgf = can be gluten free

Tea/coffee available to add at £1.50 pp.

Discretionary 10% staff service charge not included.

Terms and Conditions

1 A £5.00 per person non-refundable deposit is required to confirm all booking of 10 or more.

2 All members of the party MUST order from the same menu. Our set Menu is only available on a pre-order basis as some of the items are specially selected and may not be available on our regular menu.

3 Final food choice information and payment in full is required no later than 5 days prior to your booking date together with a table plan of guest seating.

4 A 10% discretionary service charge will be added to your bill-this is paid directly to the staff who serve and prepare your meals on the day. This excludes Management.

5 Room hire is free of charge for Set Menu bookings of 20 or more unless private bar facilities are requested where a charge of £50.00 is required.

6 We do not provide a facility where customers can pay individually for their meals on the day. The lead person/organiser is responsible for the collection of monies and bill payment.

7 The Management should be notified in advance if you require any food allergen requirements.

8 The organiser MUST ensure that any Entertainer, DJ, Singer, Group etc booked possess a current electrical Portable Appliance Test Certificate and have their own Public Liability Insurance. These must be presented to the Management no later than 5 days prior to the event. The Management reserves the right to refuse any performer if not satisfied.

Personalised menus available on request.

Function & Meeting Venue

263 Newbridge Lane, Stockport SK1 2NX

Tel: 0161 480 2068

www.themidway.co.uk ~ email: info@themidway.co.uk

THE
MIDWAY