

# THE MIDWAY

## CHRISTMAS DAY MENU

### PRE-ORDER FORM

3 courses  
£69.50

All you need to do is complete the booking form below and drop it in to us or email it over to [bookings@themidway.co.uk](mailto:bookings@themidway.co.uk)  
To secure your bookings we will also need your non-refundable deposit. Payment of your deposit confirms you have read, understood and are accepting the booking terms and conditions.

NAME:

COMPANY:

PHONE:

EMAIL:

NUMBER OF GUESTS:

TIME OF ARRIVAL:

DEPOSIT ID:

By giving us your email address it means you're happy to sign up to receive updates and offers from The Midway.

NAME OF GUEST:

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16.

STARTERS	MAINS	DESSERTS
(v) Broccoli and stilton soup with rustic bread cbgf	Traditional roast turkey crown with rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage & onion stuffing and rich turkey gravy	(n) Traditional Christmas pudding with warm brandy sauce cbgf
Smooth confit duck and cointreau pate with soda bread cbgf	Slow roasted 'Lamb Henry' with spring onion mashed potatoes, mint infused gravy	Classic sherry trifle
Smoked salmon, prawn, cream cheese and chive parcel with warm sundried focaccia, dressed mixed leaves cbgf	Oven roasted sirloin of beef with Yorkshire pudding, rosemary roasted potatoes, creamy mashed potatoes, rich beef jus cbgf	Chocolate layered cheesecake with chocolate drizzle & freshly whipped cream
(ve) Asparagus and wild mushroom risotto drizzled with chilli infused oil cbgf	(B) Oven baked whole boneless seabass with crushed new potatoes & topped with a garlic & herb butter gf	'Rhubarb & Ginger Gin' creme brulee with shortbread biscuit cbgf
Smoked chicken, chorizo and parmesan salad with wild rocket and cherry tomatoes cbgf	(Vegan) Mediterranean roasted pepper filled with stir fried vegetables served with new potatoes, mixed dressed salad and a rich tomato and herb sauce gf	
	Vegan roast with chickpea, butternut squash, rice and fresh herbs, served with roasted potatoes, steamed vegetables and gravy	

**Food allergies and intolerances**

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergen are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Please list any special dietary requirements on page 2. cbgf - Can be gluten free.

# THE MIDWAY

## CHRISTMAS DAY MENU

### PRE-ORDER FORM

(Continued)

**CHILDREN'S MENU CHOICES - £35.00**

17.
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**INFANT MENU CHOICES - £17.50**

26.
27.
28.
29.
30.
31.

	<b>STARTERS</b>	
		<i>(v) Broccoli and stilton soup with rustic bread cbgf</i>
		<i>Smooth confit duck and cointreau pate with soda bread cbgf</i>
		<i>Smoked salmon, prawn, cream cheese and chive parcel with warm sundried focaccia, dressed mixed leaves cbgf</i>
		<i>(ve) Asparagus and wild mushroom risotto drizzled with chilli infused oil cbgf</i>
		<i>Smoked chicken, chorizo and parmesan salad with wild rocket and cherry tomatoes cbgf</i>
	<b>MAINS</b>	
		<i>Traditional roast turkey crown with rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage &amp; onion stuffing and rich turkey gravy</i>
		<i>Slow roasted 'Lamb Henry' with spring onion mashed potatoes, mint infused gravy</i>
		<i>Oven roasted sirloin of beef with Yorkshire pudding, rosemary roasted potatoes, creamy mashed potatoes, rich beef jus cbgf</i>
		<i>(B) Oven baked whole boneless seabass with crushed new potatoes &amp; topped with a garlic &amp; herb butter gf</i>
		<i>(Vegan) Mediterranean roasted pepper filled with stir fried vegetables served with new potatoes, mixed dressed salad and a rich tomato and herb sauce gf</i>
		<i>Vegan roast with chickpea, butternut squash, rice and fresh herbs, served with roasted potatoes, steamed vegetables and gravy</i>
	<b>DESSERTS</b>	
		<i>(n) Traditional Christmas pudding with warm brandy sauce cbgf</i>
		<i>Classic sherry trifle</i>
		<i>Chocolate layered cheesecake with chocolate drizzle &amp; freshly whipped cream</i>
		<i>'Rhubarb &amp; Ginger Gin' creme brulee with shortbread biscuit cbgf</i>