THE MIDWAY

FESTIVE MENU PRE-ORDER FORM

3 courses

£21.95

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
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:

DATE OF PARTY:

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:	STARTERS	*(v) Leek and potato soup topped with potato straw fries and served with a rustic bread roll cbgf*	*(v) Warm halloumi, baby beets & feta salad drizzled with a balsamic reduction gf*	*Brandy & port chicken liver pate with sundried tomato foccacia, caramelised red onion chutney & dressed mixed leaves cbgf*	*Slow roasted crispy pork belly on a pulled pork potato cake, topped with a creamy peppercorn sauce cbgf*	*Duo of hand rolled mini fish cakes - cod & chorizo with smoked paprika & chorizo mayonnaise; Prawn & spring onion with minted pea puree*	MAINS	*Traditional roast turkey crown with rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage & onion stuffing and rich turkey gravy cbgf*	*Pan seared hake loin on crusted new potatoes and topped with a creamy spinach sauce cbgf*	*Tandoori chicken and mixed pepper kebab with basmati rice, dressed salad and mint yoghurt dip gf*	*Chargrilled lamb rump (served pink) colcannon mashed potatoes & a redcurrant and rosemary jus cbgf*	*(v) Caramelised red onion & goats cheese tartlet in filo pastry with garlic buttered new potatoes*	*Vegan roast with chickpea, butternut squash, rice and fresh herbs, served with roasted potatoes, steamed vegetables and gravy*	DESSERTS	*(n) Traditional Christmas pudding with warm brandy sauce cbgf*	*Vanilla creme brulee with shortbread biscuit cbgf*	*Trio of mini chocolate desserts with fresh cream*	*Lemon and lime zest cheesecake*
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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.

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(Continued)

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