



THE MIDWAY

263 Newbridge Lane, Stockport SK1 2NX
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Festive Menu

Served from 1st December to 2nd January (excluding Christmas Day)

Starters

(v) **Leek and potato soup** *cbgf*
topped with potato straw fries and served with a rustic bread roll (vegan option available on request).

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

Brandy and port chicken liver paté *cbgf*
warm artisan bread, 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 a smoked paprika mayonnaise,
prawn and spring onion with minted pea puree.

(Vegan) **Baby beets, cherry tomatoes with roasted walnuts** *gf*
topped with a balsamic reduction.

Mains

Traditional roast turkey crown *cbgf*
rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage & onion stuffing
and rich turkey gravy served with a medley of seasonal vegetables.

Pan roasted salmon fillet *gf*
on a bed of crushed new potatoes and topped with a caper infused butter
served with a medley of seasonal vegetables.

Tandoori chicken and mixed pepper kebab *gf*
with basmati rice, dressed salad and mint yoghurt dip.

Slow braised steak in 'Wainwrights Ale' pie
with a medley of seasonal vegetables, gravy pot and twice cooked chips.

(v) **Caramelised red onion and goats cheese tartlet**
in filo pastry with garlic buttered new potatoes.

Vegan roast *gf*
Chickpea, butternut squash, sweet potato and fresh herbs
served with roasted potatoes and gravy.

Desserts

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

Vanilla crème brûlée *cbgf* with shortbread biscuit

Warm apple pie with custard *gf*

(Vegan) **Warm apple pie** with non dairy ice cream *gf*

Winter berry Eton mess cheesecake with fresh cream

£24.95

Tea or coffee with mince pie - £1.95 extra



Terms and Conditions

COVID - If you or any of your party are feeling unwell or showing symptoms of COVID we would respectfully request that you amend or cancel your booking at the earliest opportunity.

1. Your Festive Menu 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. We require a £10.00 per person deposit. 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. 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.
9. We can only produce ONE BILL per booking and this must be paid in full by the Party/Group organiser. (No Exceptions)
10. The Management reserves the right to remove anyone who is causing discomfort to other diners.