



Buffet Menu

- * Helium Ballons available for £1.50 each
- * Chair cover hire available for £2.50 each
- * Tea & Coffee can be added for £2.40 each

Fork Buffet £12.50 per person

Selection of Sandwiches

Coronation chicken, cheese & tomato, egg mayonnaise, roast ham, and tuna crunch

Vegetable Spring Rolls (v)

With hoi sin sauce

Selection of mini quiches

Tandoori Chicken kebabs

With mint yoghurt dip

Homemade Chips

Twice cooked hand cut chips

Hot Buffet £13.95 per person

A choice of:

Chefs Speciality Hot Pot

With pickled cabbage and crusty bread

Chilli con carne (can be vegetarian)

With tortilla chips, boiled rice and chips

Chicken Curry (can be vegetarian)

With chips and basmati rice

Traditional Lasagne

Chicken, mushroom, and bacon pasta

Optional Extras

Homemade focaccia garlic bread (15ptn) £12.95

Mixed tossed salad (15ptn) £12.95

New potato & spring onion salad (15ptn) £12.95

Tuna crunch pasta salad (15ptn) £12.95

Butter and parsley new potatoes (10ptn) £12.95

Dirty Fries (10ptn) £15.00

Mini Fish & Chip basket (10ptn) £29.00

Hot Butty Selection (10ptn) £25.00

Desserts

Warm apple pie with fresh cream (14ptn) £28.50

Luxury Biscoff or Limoncello cheesecake (16ptn) £29.50

Individual Berry & Manchester tarts (10ptn) £21.50

Decadent Lemon Drizzle Loaf (18ptn) £25.50

DINNER MENU

2 courses £21.95

3 course £26.95 per person

minimum 30 people

With optional canapes on arrival

Starters :

- Soup and a roll
- Garlic mushrooms on a sourdough toast
- Tomato and basil bruchetta
- Spring onions, mature cheddar and potatoes croquette on cheese sauce

Mains:

- Risotto with courgettes and smoked pancetta
- Home made lasagne Bolognese
- Roasted Lemon Chicken supreme with seasonal vegetables and roasted potatoes
- Home made cheese and onion pie with chips and peas
- Tandoori chicken kebabs with rice or chips and Naan bread

Desserts:

- Manchester Tarte
- Baked vanilla and lemon cheesecake
- Home made tiramisu

CANAPES ON ARRIVAL £3.50 PER PERSON

**Add a glass of Prosecco or Aperol Spritz on arrival for
£4.50 per person**

- Mini bruschetta (tomato & basil, mushroom & cheddar)
- Mini Voule vaunt selection
- Tartlets with confit shallot, balsamic reduction & goat's cheese

CUSTOM STARTER & MAIN COURSES

**A bespoke menu created by the Midway owner and
renowned chef Marcello Ghiretti**

Please call us on 0161 480 2068 for more details!

TERMS & CONDITIONS

- Standard room hire charge of £75 applies to all bookings.
- Your booking will not be confirmed until a £100 non-refundable deposit is received.
- Final Buffet selection and payment in full required no later than 5 days prior to your booking
- Guests are not permitted to bring their own food or alcohol.
- We do not facilitate customers paying individually on the day of the event – the organiser is responsible for collection of monies and bill payment.
- It is a customers responsibility to inform us of any dietary requirements (allergies and intolerances) at the time of booking. Gluten free options are available.
- We can only be responsible for food consumed on the premises and go not recommend that food is removed for reheating at a later date.
- The organiser must ensure that the Entertainer/DJ/Singer booked for the event possess a current Portable Appliance Test Certificate and their own Public Liability Insurance. These must be presented to management no later than 5 days prior to the event. The Management reserves the right to refuse any performer.
- The Management reserves the right to remove anyone who is causing discomfort to other guests or staff.