

Available 18th November to 5th January

Appetizer

Winter vegetable soup served with a roll and butter (V) (cbgf) 1, 2*, 7

Chicken liver and brandy pate served with an apple compote and multigrain roll 2*, 7

Warm duck salad with a hoisin dressing 2, 13

Haddock, salmon & prawn fish cake served with a warm cheese sauce 2*, 3, 4, 5, 7

Creamy parsley garlic mushrooms on sourdough toast (V) 1, 2, 7, 14

Main Course

Handmade steak and ale pie, mashed potato, green beans and a pot of gravy (cbgf) 1, 2

Succulent roast turkey with all the trimmings, festive sides and a Yorkshire pudding 1, 2, 4, 7, 14

Nut roast served with a Yorkshire pudding, winter vegetables and gravy (v) 1, 10

Pan fried Sea bass with broccoli, chorizo & baby potatoes 5, 7

Slow cooked lamb shank, mashed potatoes, glazed carrots, petit pois and gravy (additional £3)

1, 2*, 14

Dessert

Apple strudel served with vanilla custard 2, 4, 7

Christmas pudding with brandy sauce (cbgf) 2, 7

Sticky toffee pudding served with vanilla custard 2, 4, 7

A selection of cheese, artisan crackers and chutney (additional £1.50) 2, 7

2 Courses £24.50

3 Courses £29.50

£5 deposit per person. Mandatory pre-order. From December 1st a £10 deposit per person will be required. Ask a member of staff for more information.

FOOD ALLERGEN WARNINGS

1 Celery, 2 Cereals, 3 Crustaceans, 4 Eggs, 5 Fish, 6 Lupin, 7 Milk/Dairy, 8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphur Dioxide





Available 18th November to 5th January

Appetizer

Winter vegetable soup served with a bread roll and butter (V) 1, 2, 7

Crispy chicken bites 2, 7

Cheesy nachos (v, gf) 7

Pigs in blankets with a ketchup dip 14

Main Course

Succulent roast turkey with all the trimmings, festive sides and gravy (cbgf) 1, 2, 4, 7, 14

Macaroni cheese served with garlic bread (v) 2, 6, 7

Roast chicken, mashed potatoes, peas and gravy 1, 2, 4, 7, 14

Haddock, salmon and prawn fishcake served with twice cooked chips and peas 2, 3, 4, 5, 7

Desserts

Vanilla ice cream with toffee or chocolate sauce and Biscoff crumbs 2, 7, 13

Profiteroles filled with dairy cream and a topping of chocolate sauce 7, 13

Jam roly-poly with custard or ice cream 4, 6, 7

Warm chocolate sponge with custard or ice cream 2, 4, 7

2 Courses £11.50 3 Courses £14.50

Please note this menu is only available for under 12

£5 deposit per person. Mandatory pre-order. From December 1st a £10 deposit per person will be required. Ask a member of staff for more information.

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Booking Name					
Date	Time				
Number of Guests					

Christmas	2024	Dro-Ordor	Form
Christmas	ZUZ4 1	-re-uraer	rorm

Festive Dining at The Midway Tarvern
263 New Bridge Lane, Stockport, SK1 2NX
0161 480 2068

hristmas Pudding with Brandy Sauce laddock, Salmon & Prawn Fish Cake hicken Liver & Brandy Pate reamy Parlsey Mushrooms low Cooked Lamb Shank * Apple Strudel with Custard ticky toffee with Custard Cheese & Chrackers * an Fried Seabass Varm Duck Salad teak & Ale Pie Soast Turkey Nut roast

Name	Vegetabele Soup	Chicken Liver & Bra	ast Warm Duck Salad	Haddock, Salmon &	Creamy Parlsey Mu	Steak & Ale Pie	Roast Turkey	Nut roast SeniaM	Pan Fried Seabass	Slow Cooked Lamb	Apple Strudel with (Christmas Pudding	Sticky toffee with C	Cheese & Chrackers
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Total Meals							

* Please note there is a £3 supplement for Lamb Shank and £1.50 for Cheese & Crackers

Please advise on any allergens/dietary requirements for each member of your party when booking

CHILDRENS MEALS	
(please see Childrens Festive Menu)	

Terms and Conditions

- 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 £5.00 per person deposit (£10 if booked after the 1st of December). 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 or via Email, 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. 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.