

FESTIVE MENU



From the 17th of November - 4th of January



2 COURSES £27.00 | 3 COURSES £35.00

Starters

WINTER VEGETABLE SOUP

Served with a crusty roll and butter. 1, 2, 7

CHICKEN LIVER PATE

Chicken liver pate served with sourdough toast and an apple compote. 2, 7



PRAWN COCKTAIL

King prawns in a Marie-Rose sauce with avocado on a bed of lettuce. 3, 4, 9, 14



BEETROOT AND FETA BASKETS

Mulled wine and roasted beetroot chutney with feta cheese and rocket in a filo pastry nest. 2, 7, 14

WILD MUSHROOM BRUSCHETTA

Wild mushrooms sautéed with garlic butter and parsley served on a slice of sourdough toast. 2, 7, 14

Main Courses

ROAST TURKEY

Roast turkey served with all the trimmings, winter vegetables and gravy. 1, 2, 4, 7

NUT ROAST (V & VG)

A festive and tasty nut roast with all the trimmings, winter vegetables and gravy. 1, 10

Yorkshire pudding included when requested. 2, 4, 7 (not suitable for vegans).

10^{oz} SIRLOIN STEAK

Sirloin steak with buttered greens, homemade chunky chips and peppercorn sauce (£5 supplement) 7, 14

PAN FRIED SEABASS

Pan fried seabass with chorizo, baby potatoes and tender stem broccoli. 5, 7



CHICKEN, LEEK AND TARRAGON PIE

Homemade pie with chicken, leek and tarragon served with baby potatoes and winter vegetables. 2, 4, 7

Dessert

STICKY TOFFEE PUDDING

Served with ice cream or custard. 2, 4, 7

CHRISTMAS PUDDING

Served with brandy sauce. 2, 4, 7

PANNA COTTA 7

CHEESECAKE 2, 7, 13*

APPLE CRUMBLE

Served with ice cream or custard. 2, 4, 7



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.

FESTIVE MENU



From the 17th of November - 4th of January

2 COURSES £14.95 | 3 COURSES £19.95

CHILDREN UNDER 12

Starters

WINTER VEGETABLE SOUP

Served with a crusty bread roll and butter. 1, 2, 7

GARLIC BREAD WITH CHEESE 2, 7

Main Courses

ROAST TURKEY

Roast turkey with all the trimmings, winter vegetables and gravy. 1, 2, 4, 7

NUT ROAST

Handmade nut roast with all the trimmings, winter vegetables and gravy. 1, 10

COD GOUJONS

Cod goujons with handmade chips and mushy peas. 2, 5

SAUSAGE AND MASH

Sausages with mashed potato and gravy. 1, 7

Dessert

DOUBLE CHOCOLATE BROWNIE

Served with ice cream. 4, 7, 13

ICE CREAM

Choose from vanilla, strawberry or chocolate. 2, 4, 7, 13

CHOCOLATE SPONGE PUDDING

Served with custard. 2, 4, 7

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.



Festive Dining at **The Midway Tavern**
263 New Bridge Lane, Stockport, SK12NX
0161 480 2068

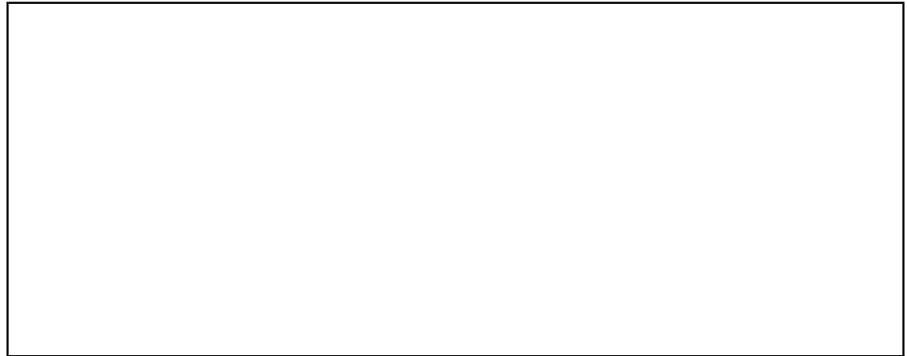
Booking Name	
Date	Time
Number of Guests	

[illegible]Total Meals[illegible]

* Please note there is a £5 supplement for the Sirloin Steak.

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

CHILDRENS MEALS
(please see ChildrensFestiveMenu)



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.