

DINNER MENU

2 courses—£23.95

3 courses—£28.95

Minimum 30 guests

Starters:

Soup and a roll

Garlic mushrooms on a sourdough toast

Tomato and basil bruschetta

Potato croquettes filled with spring onions and cheese, with a cheese dipping sauce

Mains

Risotto with smoked pancetta and courgettes

Homemade Italian lasagne

Roasted lemon chicken supreme served with seasonal vegetables and roast potatoes

Homemade cheese and onion pie served with chips and peas

Tandoori chicken kebab with rice and salad

Desserts

Manchester tart served with pouring cream

Baked vanilla and lemon cheesecake

Homemade tiramisu

Canapés on arrival

£3.95 per head

Add a glass of prosecco—£4.95 per head



Personalise your day with a bespoke menu, created by our very own Marcello— landlord and renowned chef. Call 01614802068 or email bookings@themidway.co.uk

Terms & Conditions

Half day standard room charge of £110 applies to all bookings in the Goyt room (whole day £200).

Booking is not confirmed until the room hire is paid.

Final buffet selection and full payment is required no later than 5 days before your event.

We do not facilitate individual payments—the organiser is responsible for payment in one transaction. It is a customer's responsibility to inform staff of any allergies/intolerances PRIOR to attendance and booking. We can only be held responsible for food consumed on the premises and do not recommend that food is taken away to be reheated at a later date.

The organiser must ensure all entertainers (DJs etc...) possess a current PAT testing certificate and their own public liability insurance. These must be presented no later than 5 days before the event. The management reserve the right to refuse any performer. The management reserve the right to remove any guests who are causing discomfort to any other guests or any member of staff.

BUFFET MENU

Fork Buffet—£13.95 per head

Sandwich Selection

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

Vegetable Spring Rolls

Served with hoi sin dipping sauce

Selection of mini quiches

Tandoori Chicken Kebabs

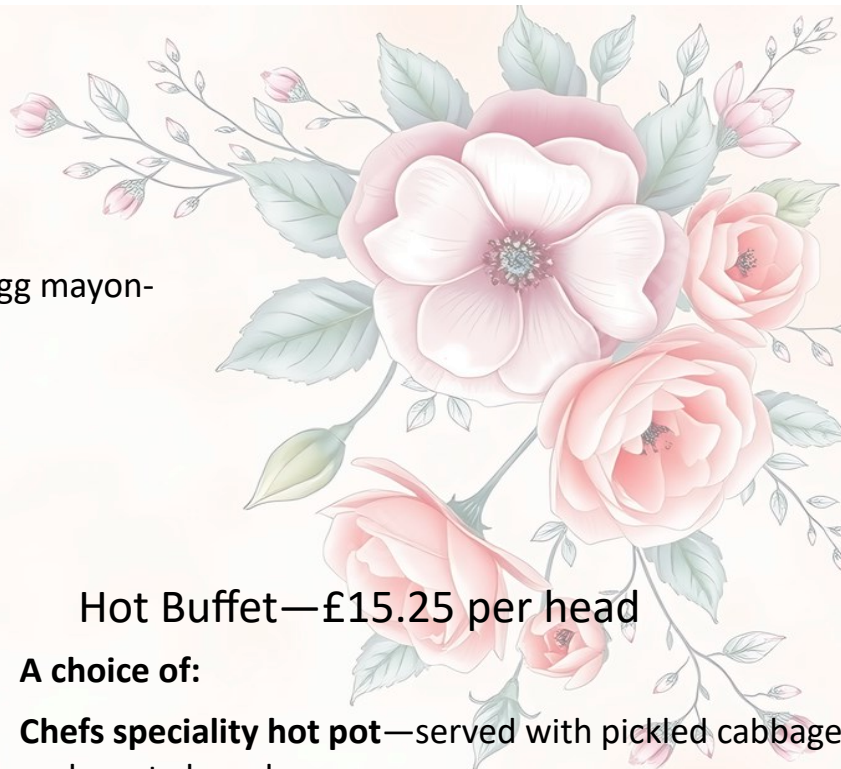
Served with a mint yoghurt dip

Homemade Twice Cooked Chips

Add the final touches:

Chair covers: £3.50 each

Tea and Coffee: £2.95 per head



Hot Buffet—£15.25 per head

A choice of:

Chefs speciality hot pot—served with pickled cabbage and crusty bread

Chilli con Carne (can be vegetarian) - with nachos, chips and rice

Chicken Curry (can be vegetarian) - with chips and rice

Homemade Lasagne

Chicken, mushroom and bacon pasta

Optional Extras:

Homemade Garlic Focaccia (15ptn) - £13.75

Mixed Salad (15ptn) - £13.75

Potato and Spring Onion Salad (15ptn) - £13.75

Tuna Crunch Pasta Salad (15ptn) - £13.75

Buttered Herby New Potatoes (10ptn) - £13.75

Dirty Fries (10ptn) - £15.95

Fish and Chip Baskets (10ptn) - £30.95

Desserts:

Warm Apple Pie with fresh cream (14ptn) - £29.95

Luxury Homemade Biscoff or Limoncello Cheesecake (16ptn) - £30.95

Individual Manchester Tarts (10ptn) - £23.95

Decadent Lemon Drizzle Loaf (18ptn) - £26.95

