

EVENTS BY

A D A M



R E I D

For occasions with up to 150 attendees, Events by Adam Reid at The Midland offers a new take on event dining experiences. Guests can choose from three set menus each crafted to showcase the best of Adam's Northern inspired cuisine.

A premium yet relaxed approach to event dining, designed for those who appreciate truly exceptional food in an iconic setting.



# EVENTS by ADAM REID

at The Midland

## “A LITTLE BIT OF SOMETHING FANCY”

Canapé style finger bites, perfect for a pre-dinner arrival or event.

(A selection of 5 items for £35 per person)

Fish Pie

Tater'ash

Cheese & Onion Pie

Shrimp Crumpet

Cheese on Toast

Beef & Black Pie

Treacle Sponge

Cheese Biscuit

Rum Truffle

**\*Additional snacks are £6 per person, per item\***



# EVENTS by ADAM REID

at The Midland

## “THE PICKY TEA”

Finger & bowl style food allowing for plenty of grazing.

(From £55 per person)

### Malt Loaf & Beef Butter

---

Choose 3 from the following items:

Fish Paste Crumpet

Pastrami Cured Trout

Honey Roast Ham

Beef Cheek in Onion Gravy

Cheese & Onion Pie

\*Additional items are £9.95 per person\*

---

Choose from 4 from the following items:

Fried Potato with Cream

Watercress & Potato Chowder

Cheesy Toast with Walnut Ketchup

Cod Cake in Shrimp Butter

Curried Courgettes

Slow Cooked Newies

Bitter Leaves in Salad Cream

\*Additional items are £7.95 per person\*



# EVENTS by ADAM REID

at The Midland

## “THE FAMILY DINNER”

A multi-course sit down meal, with sides served family style.

(From £75 per person)

Malt Loaf & Beef Butter (the warm Nothern welcome)

-

White Onion, Cider & Pickled Mussel Chowder

-

Garlic & Herb Roasted Chicken, Barley Stew & Chicken Butter Gravy

-

Treacle Sponge with Clotted Cream & Custard

## SIDES:

Cheesy Chips / Beefy Chips / Salty Chips

Bitter Leaf Salad

Winter Green Salad

Creamy Mash

Baked Carrots

Pickled Beets



# ENQUIRE TODAY

[www.themidlandhotel.co.uk/adamreid](http://www.themidlandhotel.co.uk/adamreid)

