EVENTS BY REID

CHRISTMAS 2025

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



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"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



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"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 & Lancashire Cheese Soup with Crispy Sourdough Croutons & Chives

Roasted Turkey Breast on Braised Red Cabbage with Buttery Pan Juice Gravy

70% Guanaja Chocolate Mousse with Boozy Prunes

CHOICE OF 2 SIDES: (Additional sides £4.95pp)

Honey Glazed Parsnips

Pigs in Blankets

Chestnut Sprouts

Adam's Roasties

Baked Carrots

Stuffing



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www.themidlandhotel.co.uk/adamreid



