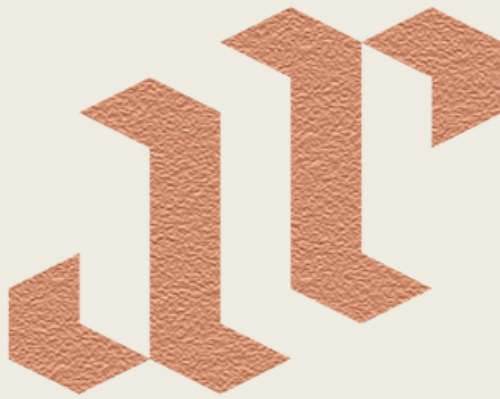


EVENTS BY

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.

(From £30 per person)

Fish Pie

Meat & Potato

Cheese & Onion Pie

Shrimp Crumpet

Cheese on Toast

Beef & Black Pie

Treacle Sponge

Cheese Biscuit

Rum Truffle



EVENTS by ADAM REID

at The Midland

“THE PICKY TEA”

Finger & bowl style food allowing for plenty of grazing.

(From £45 per person)

Malt Loaf & Beef Butter

Fried Potato with Cream

Cheesy Toast with Walnut Ketchup

Fish Paste Crumpet

Watercress & Haddock Chowder

Pastrami Cured Trout

Honey Roast Ham

Cod Cake in Shrimp Butter

Beef Cheek in Onion Gravy

Cheese & Onion Pie

Curried Courgettes

Slow Cooked Newies

Bitter Leaves in Salad Cream



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)

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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

