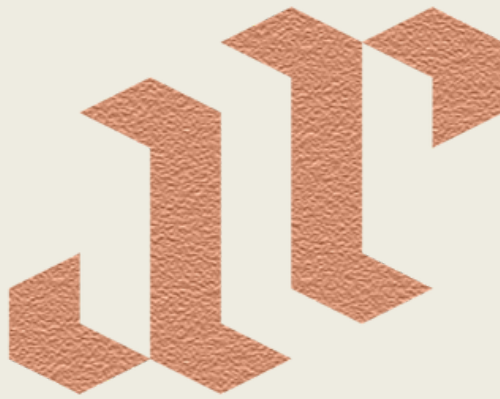


EVENTS BY

A D A M



R E I D

**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\*



# 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

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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\*

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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)

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White onion, Cider & Lancashire Cheese Soup with Crispy Sourdough Croutons & Chives

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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



If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

# EVENTS by ADAM REID

at The Midland

## BOOKINGS ARE REQUIRED TO MEET THE MINIMUM FOOD SPEND

Sunday - Tuesday £1,500

Wednesday - Thursday £2,500

Friday - Saturday £3,000

## CAPACITIES

Standing - Up to 150 guests

Seated - 80 guests

## TERMS AND CONDITIONS

Some dates may attract a higher minimum spend.

Beverages will be charged on top of the any minimum food spend agreed.

Full payment of the food spend is required to secure the event, additional payments must be settled on the night.

All bookings are subject to an optional 12.5% service charge. This does not contribute towards the minimum spend agreements.

All dietary requirements must be agreed prior to the event. Whilst we will do our best to produce a menu that satisfies the request some requests may not be possible.



If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.



# ENQUIRE TODAY

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



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