

A VERY MERRY MIDLAND





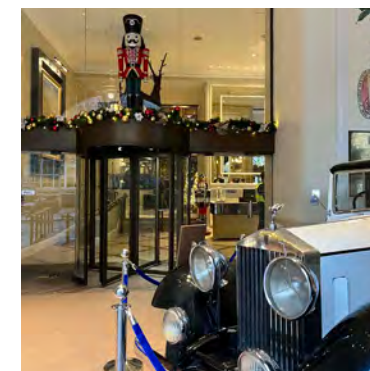
CHRISTMAS AT THE MIDLAND

The most wonderful time of the year should be spent in the most wonderful of places.

Prepare to be dazzled this festive season as The Midland is transformed into the most magical Winter Wonderland this side of the North Pole, a picture-perfect place to get you into the Christmas spirit – think hundreds of twinkling lights, elegant decorations and the ultimate Christmas Tree!

Our Christmas brochure this year is bursting with special ways to celebrate with friends, family or colleagues.

Whether you're planning a private dinner or party night, you need only relax and take in the festive atmosphere while our jolly staff ensure you have a fabulous time.



FESTIVE AFTERNOON TEA



Take a break from Christmas shopping or simply enjoy a treat with family and friends and indulge in our famous Afternoon Tea.

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

Prices are inclusive of VAT; also a discretionary 12.5% service charge will be added to your bill.

THE MENU

Enjoy a welcome glass of mulled wine upon arrival.

A SELECTION OF FINGER SANDWICHES

Gravlax of Scottish Salmon, Lemon Cream Cheese
Roasted Turkey, wrapped in Parma Ham with Apricot Stuffing
Clementine & Organic Honey Roasted Gammon Ham
Somerset Brie & Cranberry (v)

FRESHLY BAKED SCONES

Plain Scones served with Devon Clotted Cream & Mrs. Darlington's Jams

AN ASSORTMENT OF HOME-BAKED CAKES

Mulled Blackberry Cheesecake
Chocolate & Hazelnut Yule log (n)
Christmas Tree Mince Pies
Freshly Baked Stollen (n)

A RANGE OF PREMIUM LOOSE LEAF TEA

Choose from the wide selection of Loose Leaf Tea, including the hotel's three private blends.

THE DETAILS

Served 12.00pm to 4.30pm

AVAILABILITY

18 November – 30 December
(excludes 25 and 26 December)

PRICE

Traditional £44.00 per person

Royal £52.00 per person (includes mulled wine and champagne)

MOUNT STREET FESTIVE MENU



Whether it's a spontaneous lunch whilst browsing Manchester's famous Christmas markets or a big family dinner, Mount Street is the perfect spot to relax and enjoy some festive dining.



THE MENU

TO START

Roasted Pumpkin Soup (v)

goats curd, pumpkin seeds, truffle oil

Gravlax of Scottish Salmon

*horseradish crème fraîche,
pickled cucumber, leaf salad*

Duck Terrine (n)

*pistachio, duck crackling, apricot gel,
endive, toasted sourdough*

MAIN COURSE

Cheshire Turkey

*cranberry stuffing, chipolatas,
roasted potatoes, honey parsnips,
confit carrots, fine beans*

Herb Crusted Roast Cod

*mussel & potato pottage, tender
stem broccoli, chervil oil*

Beetroot Wellington (v)

*fine beans, potato puree,
dill cream sauce*

DESSERT

Chocolate Crèmeux

gingerbread, clementine, honeycomb

Mulled Blackberry Cheesecake

blackberry sorbet, compressed apple

Warm Mince Pies

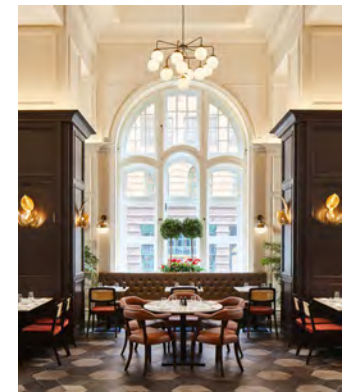
served with Clotted Cream

AVAILABILITY

18th November – 24th December
(excludes 25 & 26 December)

2 courses £35.00 per person

3 courses £45.00 per person



THE MIDLAND'S CHRISTMAS PACKAGE

Join us on Christmas Eve
for a two-night stay to include
the following:

Festive Afternoon Tea served on arrival
(booking required)

Christmas Eve stay including breakfast

Christmas Festive Lunch in Mount Street
at 12:00 or 15:00 (booking required)

Christmas Day stay including extended breakfast



A Glass of Champagne

TO START

Hand Dived Orkney Scallop
*celeriac puree, watercress, apple,
verjus sauce*

**Pressed Maize Fed
Chicken Terrine**
*pickled girolle mushroom, boozy prune,
tarragon aioli, brioche*

**Salt Baked Heritage
Beetroot Carpaccio (v) (n)**
*aerated goats curd, walnut ketchup,
watercress, rosemary vinaigrette*

MAIN COURSE

Roasted Breast of Cheshire Turkey
*chipolatas, cranberry stuffing, duck fat
roasted potatoes, blossom honey parsnips,
confit carrots, fine beans, turkey jus*

Fillet of Beef Wellington
*mushroom & truffle duxelle, potato puree,
roscoff onion, tender stem broccoli, veal jus
(Served pink or cooked through)*

Scottish Salmon
*prawn mousseline, spinach, potato rosti,
shellfish bisque, chervil oil*

**Portobello Mushroom &
Shallot Pithivier (v)**
*roasted sunchoke, cavolo nero,
truffle cream sauce*

DESSERT

Panettone Bread & Butter Pudding
*rum bananas, salted caramel sauce,
vanilla seed ice cream*

Dark Chocolate Tart
*vanilla mascarpone, candied orange,
ginger snap*

Egg Nog Panna Cotta
*mulled blackberries, lemon curd,
filo crisps, marigold*

TO FINISH

Tea, Coffee & Warm Mince Pies

DATE FOR ARRIVAL

24 December

DATE FOR DEPARTURE

26 December

PRICE

Adult (per 2 adults sharing)

£564.⁰⁰ two nights

Single occupancy pricing
upon request

Upgrades from £40 per room,
per night





CHRISTMAS DAY

Hosted in our iconic Mount Street Restaurant and Bar, join us for an exclusive and memorable Christmas Day celebration.

Choose from two available seatings – 12:00 – 14:30 and 15:00 – 17:30 – and enjoy a traditional festive Christmas Celebration with some additional festive treats here at The Midland. Booking is essential and a deposit will be required to guarantee your reservation.

Call us today to reserve your space and we very much look forward to welcoming you.



- A Glass of Champagne**
TO START
Hand Dived Orkney Scallop
celeriac puree, watercress, apple, verjus sauce
Pressed Maize Fed Chicken Terrine
pickled grolle mushroom, boozy prune, tarragon aioli, brioche
Salt Baked Heritage Beetroot Carpaccio (v) (n)
aerated goats curd, walnut ketchup, watercress, rosemary vinaigrette
MAIN COURSE
Roasted Breast of Cheshire Turkey
chipolatas, cranberry stuffing, duck fat roasted potatoes, blossom honey parsnips, confit carrots, fine beans, turkey jus
Fillet of Beef Wellington
mushroom & truffle duxelle, potato puree, roscoff onion, tender stem broccoli, veal jus (Served pink or cooked through)
Scottish Salmon
prawn mousseline, spinach, potato rosti, shellfish bisque, chervil oil
Portobello Mushroom & Shallot Pithivier (v)
roasted sunchoke, cavolo nero, truffle cream sauce
DESSERT
Panettone Bread & Butter Pudding
rum bananas, salted caramel sauce, vanilla seed ice cream
Dark Chocolate Tart
vanilla mascarpone, candied orange, ginger snap
Egg Nog Panna Cotta
mulled blackberries, lemon curd, filo crisps, marigold
TO FINISH
Tea, Coffee & Warm Mince Pies

- AVAILABILITY**
25 December
- PRICE PER GUEST**
£140⁰⁰ per person
- PRICE FOR CHILDREN'S CHRISTMAS DINNER**
£60⁰⁰ per child
- DRESS CODE**
Smart casual
(strictly no jeans or sportswear)

BOOKING TERMS AND CONDITIONS

- All event dates are subject to availability.
 - We will require a £20 per guest non-refundable deposit which will be used towards the cost of the meal provided and cannot be used against drinks.
 - For Christmas Breaks and New Year Breaks a 50% non-refundable deposit is required on confirmation and the remaining balance is due 21 days prior to arrival on the date of arrival booked.
 - Bookings that cancel prior to 30th November 2024 will lose the deposits paid. Bookings that cancel after 30th November will be charged the total value of all the facilities they have reserved i.e. accommodation, meals, beverages.
 - Menu choices and special dietary requirements must be supplied with the final balance of payment to ensure efficient service. There may be an additional charge for some special dietary requests which have to be provided by the hotel or specialist suppliers.
 - 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.
 - Should you book after 30th November 2024 the hotel may request full prepayment at the time of confirmation.
- All prices include VAT at the current rate.
 - Guests under 18 years old may be restricted at some events – please check at time of booking.
 - The Midland reserves the right to change the advertised artistes without prior notice in the unfortunate circumstances of force majeure, ill health or forces beyond our control.
 - The hotel reserves the right to cancel any event for any reason at its discretion – when all deposits and payments will be refunded.
 - The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behaviour.
 - At some hotels bookings over 10 guests may be subject to a separate contract.
 - All rates quoted are subject to availability and correct at the time of going to print.
 - The hotel does not allow alcohol, aerosols or novelties to be brought onto the premises.



