



— THE —
MIDLAND
MANCHESTER

A VERY MERRY MIDLAND



CHRISTMAS AT THE MIDLAND

This Christmas, join us at The Midland where festive dining, elegant spaces, and over a century of hospitality set the scene for a truly memorable celebration in the heart of Manchester.

Whether you're planning a festive corporate gathering, an elegant dinner with friends, or a seasonal stay to remember, Christmas at The Midland is designed to impress.

Visit themidlandhotel.co.uk/christmas to find out more.



EVENTS BY ADAM REID AT THE MIDLAND

New for 2025, Events by Adam Reid is a bold concept at The Midland, bringing together acclaimed Northern flavours and relaxed, high-quality dining in one of Manchester's most iconic settings.

Designed with corporate events and private celebrations in mind, this flexible space is ideal for both seated and standing occasions for up to 150 guests, offering 3 choices of menus and atmosphere that goes far beyond the ordinary.

Visit themidlandhotel.co.uk/adamreid to find out more.





A LITTLE BIT OF SOMETHING FANCY

(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

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 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

Visit themidlandhotel.co.uk/adamreid to find out more.

ADAM  REID

THE FAMILY DINNER

A multi-course sit down meal, with sides served family style.
(from £75 per person)

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

SIDES

Choice of two sides for the table to share family style

Honey Glazed Parsnips

Pigs in Blankets

Chestnut sprouts

Adam's Roasties

Baked Carrots

Stuffing

(Additional sides £4.95pp)

CHRISTMAS PARTIES AT THE MIDLAND

For over a century, The Midland has been at the heart of Manchester's most memorable celebrations, and Christmas is no exception. Step into our grand spaces, where Edwardian charm meets warm Northern hospitality, and host a festive party for 50 to 600 guests.

Includes:

Hire of the Function Room from 6pm-1am

Arrival Drink

3 Course Christmas Menu

Freshly Brewed Tea and Coffee with Chocolates

Half a Bottle of House Red or House White Wine

DJ until 1am

Crackers and Novelties

Prices from £85PP

For availability and to book, contact
events@themidlandmanchester.co.uk





CHRISTMAS PARTIES AT THE MIDLAND

STARTER

Pastrami of Scottish Salmon
Horseradish & Dill Creme Fraiche, Frisse, Pumpernickel Bread

Duck Liver Parfait
Spiced Pineapple Chutney, Crispy Onions, Brioche, Watercress

Heritage Beetroot (v)(n)
Barrel Aged Feta, Pear, Frosted Walnut, Rocket, Maple & Balsamic Dressing

MAIN COURSE

Roasted Turkey Roulade with Apricot Stuffing, Chipolatas, Honey &
Mustard Root Vegetables, Garlic & Thyme Roasties, Fine Beans, Turkey Gravy

Cod Loin
New Potato & Herb Terrine, Spinach, Shellfish Velouté

Gnocchi (v)
Pumpkin Puree, Roasted Pumpkin, Parmesan, Sage, Toasted Chestnuts

DESSERT

Mulled Cherry & Dark Chocolate Delice, Amaretto Chantilly, Cherry Gel

Christmas Pudding, Brandy Sauce, Red Currants

Winter Spice Panna Cotta, Poached Blackberries, Oat Crumble (vg)

For availability and to book, contact
events@themidlandmanchester.co.uk

FESTIVE AFTERNOON TEA

Celebrate the season with a festive twist on our iconic Afternoon Tea, served in Manchester's only dedicated Tea Room.

A SELECTION OF FINGER SANDWICHES

Poached Scottish Salmon, Dill Crème Fraîche
Roasted Turkey Roulade with Apricot Stuffing
Manchester Honey & Orange Roasted Ham
Somerset Brie & Cranberry (v)

AN ASSORTMENT OF HOME-BAKED CAKES

Cherry Mousse, Mulled Cherries, Hazelnut Financier
Valrhona Milk Chocolate & Baileys Bauble
Clementine Custard Tart, Clementine Jelly, Meringue
Mont Blanc & Poached Pear Choux

FRESHLY BAKED SCONES

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

Available 12th Nov - 28th Dec
£45 traditional

£55 royal (includes Pommery Brut Royal Champagne)

£65 excellence (includes Pommery Apanage 1874 Champagne)

All include a mulled wine or cider

To book, call The Tea Room on 0161 235 4782 or visit themidlandhotel.co.uk/tearoom





MOUNT STREET FESTIVE MENU

This Christmas, Mount Street presents a brand new festive à la carte menu, created in collaboration with award-winning chef Adam Reid.

STARTERS

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

Cocktail of Atlantic Prawns with Compressed
Lettuce and Spiced Marie Rose Sauce

Marinated Melon with Roasted Ham,
Honey Glaze and Hazelnut Gremolata

MAINS

Pastrami Cured Hot Smoked Scottish salmon,
Parsley & Cod Roe Sauce

Roasted Turkey Breast with Grilled Leg Meat
& Buttery Pan Juice Gravy

Salt Baked Swede Glazed in Muscovado
& Honey with Fegetable Gravy

DESSERTS

Treacle Tart with Clotted Cream and an Orange Custard

70% Guanaja Chocolate Mousse with Boozy Prunes

Pavlova with Ginger Ice Cream and Advocaat

Available 12th Nov - 29th Dec

£59pp

To book, visit themidlandhotel.co.uk/christmas

TO START

Hand Dived Orkney Scallop
lobster cappuccino, rarebit, sea herbs

Suckling Pig Terrine (n)
confit egg yolk, pickled walnut ketchup, crackling, nasturtium

Salt Baked Beetroot (v) (n)
ash goats' cheese, candied pistachio, mulled port gel

MAIN COURSE

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

Fillet of Beef
truffled pommes ana, foie gras, caramelized roscoff onion, tenderstem broccoli

Line Caught Halibut
butter poached heritage vegetables, saffron potatoes, champagne velouté, tarragon oil

Girolle Mushrooms (v)
truffled potato rosti, mushroom duxelle, charred grelot onion, fresh truffle

DESSERT

Boozy Christmas Sponge
amaretti crème anglaise

Valrhona Jivara Chocolate Mousse
Grand Marnier jelly, frosted hazelnuts, toffee sauce

Cropwell Bishop Stilton
freshly baked Eccles cake & truffle honey

TO FINISH

Tea, Coffee & Warm Mince Pies

To book, visit themidlandhotel.co.uk/christmas

CHRISTMAS DAY AT THE MIDLAND

Christmas Day at The Midland has been elevated for 2025, offering a luxurious dining experience in Mount Street and a pre arrival complimentary glass of champagne in the Champagne Lounge.

£155pp



THE MIDLAND'S CHRISTMAS PACKAGE

Join us on Christmas Eve for the ultimate
Christmas break, inclusive of the following:

Festive Afternoon Tea
served on arrival
(booking required)

-

Christmas Eve Stay
including breakfast

-

Bespoke Midland
Christmas Hamper

-

Christmas Day stay
including breakfast

Option to add on The Midland Christmas Menu, see page 18
Arrival date 24th December - Departure date 26th December.

£595 based on 2 adults sharing
Single occupancy pricing available upon request
Upgrades from £40 per room, per night

To book, call 0161 236 3333 or
email christmas@themidlandmanchester.co.uk

BOOKING TERMS & CONDITIONS

All dates subject to availability.

Bookings of 6+ require a £20pp deposit, via bank transfer - deposits will be redeemed against the cost of food only.

Bookings of 6+ will be confirmed upon receipt of deposit, a confirmation email will be sent once the deposit is received and the booking is secured.

We do require a 50% deposit for all Christmas Day bookings to secure the table, the remaining 50% will be required 1 month prior to the event, along with pre-order.

Deposits are non-transferable.

Cancellations made more than 14 days before the event may be eligible for a partial refund of the deposit.

No refunds will be issued for cancellations made less than 14 days before the booking date.

A full pre-order of food choices is required at least 14 days prior to your booking for tables of 6+.

Any dietary requirements or allergies must be communicated when pre-ordering.

We will do our best to accommodate special dietary needs, but cannot guarantee availability of certain dishes without prior notice.

Bookings are subject to a 2-hour seating limit unless otherwise agreed in advance.

Please arrive on time to ensure the best experience.

There is a discretionary 12.5% service charge added to your final bill.

In the event of no-shows, the deposit for those guests will be retained, and the remaining balance may still be charged.

In rare circumstances, we may need to amend or cancel your booking due to unforeseen events. We will notify you as soon as possible and offer alternatives or a full refund if applicable.



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M A N C H E S T E R

16 PETER STREET, MANCHESTER, M60 2DS