

A photograph of a wedding reception table at The Midland Manchester. The table is set with white linens, silverware, and plates of food. In the foreground, there are several lit candles in glass holders and a vase of white roses. The background shows more of the table and the restaurant's interior.

WEDDINGS AT THE MIDLAND

— THE —
M I D L A N D
M A N C H E S T E R



CATERING

Canapés	3
Banquets	7
Finger buffet	12
Children	14
Crew	15



CANAPÉ SELECTOR MENU

Three canapés per person
£12

Five canapés per person
£18

Seven canapés per person
£22

COLD CANAPÉS

Brie & Truffle Tartlet, Shallot Jam (v)

Chicken Rillette, Smoked Egg Yolk, Crackling, Brioche

Smoked Salmon, Herb Cream Cheese Roulade, Spinach Bread

Pressed Ham Hock, Apple Jam, Green Herb Powder, Pea Shoot

Heirloom Tomato Bruschetta , Ricotta Basil Pesto (v)(n)

Goats Cheese Mousse, Black Olive Soil, Beetroot Chutney (v)

Seabass Ceviche, Avocado Cream , Mango, Chili, Coriander (gf)

Chicken Liver Mousse, Pickled Walnut, Sour Dough, Shoots (n)

Smoked Pancetta, New Potato, Sour Cream, Spring Onion (gf)

Smoked Trout, Dill Scones, Horseradish Cream

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free

HOT CANAPÉS

Mini Croque Monsieur

Vegetable Samosa, Mint Chutney (v)(vg)

Beef Cheek Croquettes , Truffle Aioli

Salt & Pepper Squid, Mango Dipping Sauce

Truffled Mac & Cheese Bites, Tomato Jam (v)

Seafood Paella Arancini, Saffron Aioli

Cumberland Sausage & Apple Roll

Chicken Satay, Peanut Sauce (n)

Vegetable Gyoza, Sweet Soy (v)(vg)

Wasabi Prawns Skewers

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free

DESSERT CANAPÉS

Jaffa Tart (vg)(gf)

Strawberry Pavlova (gf)

Chocolate Brownie, Peanut Butter Mousse (n)

Carrot Cake, Cream Cheese Frosting, Walnut (n)

Chocolate Sponge, Raspberry Gel (vg)(gf)

Raspberry Choux Lollipops

Rhubarb & Custard Crumble Tart

Cinnamon Doughnuts, Chocolate Sauce

Lemon Meringue Pie

Pistachio Macaroons (n)

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free





WEDDING BANQUET MENU

For your wedding menu, you may select one starter, one main course, and one dessert to be served to the entire group. Additionally, please provide a vegetarian or vegan option to accommodate dietary requirements.

If you would prefer to offer your guests a choice menu, this is available for a £10 per person supplement. With this option, you can select three starters, three mains, and three desserts from the menu for your guests to choose from.

A pre-order along with your table plan will be required 14 days prior to your event.



STARTERS

Somerset Brie, Pancetta & Truffle Tart
Caramelised onion, blushed tomato chutney, rocket

Ham Hock Terrine Rolled in Vibrant Herb Powder
Parsley aioli, egg yolk gribiche, pea shoots, sourdough

Pastrami Cured Salmon
Celery root remoulade, pea emulsion, watercress, crispy capers, pumpernickel (n)

Chicken & Wild Mushroom Pressé (n)
Tarragon aioli, pickled walnut, brioche, pea shoots

Roasted Cauliflower Soup
Croque monsieur, truffle oil

Chicken Liver Parfait (n)
Quince, chicken skin cracker, pine nut frisee salad, toasted brioche

VEGAN & VEGETARIAN

Heirloom Tomatoes (v)(vg)(gf)
Vegan feta cheese, balsamic gel, basil emulsion, rocket

Green Pea & Watercress Soup (v)(vg)(n)(gf)
Toasted almonds, confit garlic olive oil

Salt Baked Celeriac Salad (v)(vg)(n)
Apple slaw, pine nuts, watercress, miso mustard dressing

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free



SOUP COURSE

**A soup course can be taken as a starter
or an intermediate course**
(Supplement at £8.50 per person)

Green Pea & Watercress (gf)
Black pudding croutons, mint crème fraiche

Moroccan Spiced Butternut Squash (v)(vg)(n)
Coconut cream, savoury granola

Roasted Plum Tomato (v)(vg)(gf)
Gnocchi, basil pesto

White Onion (v)
Cheese crostini, truffle oil

SORBET COURSE

**Created to refresh your
Palate between courses**
(Supplement at £6.50 per person)

Green Apple Sorbet (v)(vg)(gf)

Champagne Sorbet (v)(gf)

Lemon Sherbet Sorbet (v)(vg)(gf)

Raspberry Sorbet (v)(vg)(gf)

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free



MAIN COURSES

Roast Breast of Chicken

Truffled leeks, portobello mushroom, green beans,
Tartiflette, onion puree, roasted chicken gravy

Featherblade of Beef

Heritage carrot fondant, roasted shallot, tenderstem broccoli,
Horseradish mashed potato, veal jus

Seabass Niçoise (gf)

Niçoise potato terrine, fine beans, blushed tomatoes, basil cream sauce

Slow Roasted Shoulder of Lamb

Dauphinoise potatoes, savoy cabbage & confit root vegetables,
Celeriac puree saffron & orange braising liquor

Cider Braised Pork Belly

Fondant potato, caramelised apple, green beans
With shallot confit, crackling, cider jus

Salmon Fillet (gf)

Saffron potato, roasted fennel, tenderstem broccoli, bouillabaisse sauce

VEGAN & VEGETARIAN

Ras El Hanout Roasted Cauliflower Steak (v)(vg)(n)(gf)

Spinach, tahini, pomegranate, pistachio, coriander

Green Pea & Soft Herb Risotto (v)(vg)(gf)

Braised leeks, watercress

Crispy Gnocchi (v)(vg)

Mushrooms, celeriac puree, confit garlic, truffle oil, sage

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free

DESSERTS

Custard Crumble Tart
Rhubarb, jelly, ginger snap

Chocolate Marquise (n)
Salted caramel, honeycomb, vanilla cream

Lemon Cheesecake
Meringue, lemon curd, blueberry gel,
Coconut, blueberries

Snickers Opera Cake (n)
Peanut butter mousse, caramel, nougat,
Sesame tuile

Sticky Toffee Pudding
Butterscotch sauce, boozy prune,
Vanilla ice cream

Tiramisu
72% coco, zabaglione, amaretto,
Chocolate shards

VEGAN

Cashew Nut Cheesecake (v)(vg)(n)(gf)
Salted caramel, banana

Chocolate Sponge (v)(vg)(n)(gf)
Raspberry gel, nut granola

Coconut Panna Cotta (v)(vg)(gf)
Pineapple salsa, ginger snap

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free



FINGER BUFFET MENU

Complimentary Items Included with your Choices

Kettle Crisps, Olives & Mixed Nuts (v)(n)

Cold Buffet Items

Hot Smoked Salmon & Dill Quiche

Spinach & Goats Cheese Quiche (v)

Selection of Freshly Made Deli Sandwiches

Baked Breads with Olive Oil & Balsamic Vinegar (v)(vg)

Chicken Rilette with Sourdough Toast

Smoked Bacon & Spring Onion Potato Salad (gf)

Moroccan Couscous Salad (v)(vg)

Classic Caesar Salad

Hot Items

Mini Pork Pies

Steak & Ale Pies

Cumberland Sausage & Apple Rolls

Salt & Pepper Squid, Sweet Chilli Sauce

Chicken Satay Skewers, Peanut Sauce (n)(gf)

Battered Fish Goujons, Tartare Sauce

Beef Bavette Steak & Black Garlic Skewers

Hoisin & Sesame Glazed Pork Chipolatas

Lamb Kofta with Pita Bread & Tzatziki Sauce

Buttermilk Fried Chicken, Spicy Slaw on a Brioche

Spiced Potato Wedges with Crème Fraiche & Chives (v)

Vegetable Samosas with Tamarind Chutney & Yoghurt (v)(vg)

Mini Cheese Burger Sliders on a Brioche Bun

Vegetable Spring Rolls, Sweet Chilli Sauce (v)

Shrimp Gyoza, Sweet Soy Dip

Onion Bhajis, Mint Chutney (v)(vg)

If you have chosen The Midland Luxe Package, please select four items

If you are not on a wedding package that includes an evening buffet,
please note prices below:

4 Items for £22 per person

6 Items for £28 per person

*additional Items at £5 pp per item

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free

FINGER BUFFET UPGRADE OPTIONS

SHARING PLATTERS

Great to share, to supplement your evening buffet and served on platters
(Minimum 25 guests)

BBQ Pulled Pork Belly, Red Slaw, Pretzel Buns
£8.50 per person

Moroccan Pulled Lamb Shoulder, Carrot & Pomegranate Slaw,
Toasted Pitta Breads & Minted Yogurt
£9.50 per person

Homemade Salt Beef Brisket, Dill Pickles, Dijon Mustard Mayo, Bagels
£9.50 per person

MIDNIGHT FEAST (SERVED AT A TIME OF YOUR CHOICE)

Bacon Rolls at £7.50 per person

Bacon & Egg Rolls at £8.50 per person

Cumberland Sausage Baps at £7.50 per person

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free



Let's eat

STARTER
CHICKEN & POTATO SALAD WITH CHERRY TOMATOES & CRESS
OR
ROASTED BEANS

MAIN
ROASTED CHICKEN BREAST WITH PEAS, MASH POTATO & GRAVY
OR
LINCOLNSHIRE SAUSAGES WITH YORKSHIRE PUDDING, MASH POTATO, GREEN BEANS & ONION GRAVY
OR
JUMBO FISH FINGERS WITH BAKED BEANS & CHIPS

DESSERT
STRAWBERRY & CUSTARD TART
OR
CHOCOLATE FUDGE CAKE & CHOCOLATE SAUCE
OR
ICE CREAM SUNDAE WITH RASPBERRY SAUCE
OR
FRESHLY SLICED FRUITS

Signature & Name

CHILDREN'S MENU

Please choose one set menu for all your guests aged 4-12

STARTERS

Homemade Tomato Soup (v)(vg)(gf)

Potato Wedges with Sour Cream Dip (v)

Melon Wedges Wrapped in Parma Ham

MAIN DISHES

Roasted Chicken Breast with Peas, Mash Potato & Gravy

Lincolnshire Sausages with Yorkshire Pudding, Mash Potato, Green Beans & Onion Gravy

Jumbo Fish Fingers with Baked Beans & Chips

DESSERTS

Strawberry & Custard Tart

Chocolate Fudge Cake & Chocolate Sauce

Ice Cream Sundae with Raspberry Sauce

Freshly Sliced Fruits (vg)(gf)

4-12 years of age £15.95

Under 4's complimentary

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free

CREW FOOD MENU

Please select one option for all crew

Bacon, Sausage or Egg Rolls
£7.50

Selection of Freshly Made Sandwiches
£7.50

Freshly Made Sandwiches & Chips
£12.50

Lasagne with Garlic Bread
£15.00

Chilli Con Carne, Jacket Potatoes, Sour Cream & Salad (gf)
£15.00

Fried Chicken Burgers, Sriracha Mayo, Coleslaw & Chips
£15.00

Chicken Curry & Rice (gf)
£15.00

Thai Sweet Potato Red Curry with Steamed Rice (v)(vg)(gf)
£12

Prices are per person and must be pre ordered

All served with Tea & Coffee

(v) Vegetarian (n) Nuts (vg) Vegan (gf) Gluten Free



— THE —
M I D L A N D
M A N C H E S T E R

16 PETER STREET, MANCHESTER, M60 2DS