



EVENTS BY ADAM REID AT THE MIDLAND

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

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

Sage & Onion Stuffing Pie

Sausage Roll with Cranberry Jam

Walnut Butter Crumpet

*Additional snacks are £6 per person, per item

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

Hot Smoked Salmon with Sage Cream Sauce

Pigs in Blanket with Sage & Onion Dip

Curry Spiced Turkey with Braised Yellow Rice

*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

Sage & Bacon Roasties

Red Wine Grilled Cabbage with Almonds & Raisins

Curry Spiced Swede with Braised Yellow Rice

*Additional items are £7.95 per person

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