



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
or scan below to find out more.



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

Scan for more information





CHRISTMAS PARTIES AT THE MIDLAND

Freshly Baked Bread Rolls & Butter

STARTER

Oak Smoked Scottish Salmon
Avocado Cream Fraiche, Fennel & Orange, Chive Oil
Heritage Beetroot Panna Cotta (vg)(n)
Roasted Pear, Parsnip Crisp, Mache, Walnut Ketchup

MAIN COURSE

Rolled Breast of Turkey, Apricot Stuffing & Wrapped in Streaky Bacon
Thyme & Garlic Roast Potatoes, Glazed Root Vegetables, Chipolata,
Brussel Sprouts, Roasted Turkey Jus
Chargrilled Celeriac Steak (vg)(n)
Wild Mushroom, Chestnuts, Cavolo Nero, Truffle, Cep & Shallot Cream

DESSERT

Valrhona Chocolate Delice
Orange Gel, Candied, Orange, Chantilly Cream
Vegan Pecan Tart (vg)(n)
Brandy Custard, Candied Fruits

Freshly Brewed Tea and Coffee with Chocolates

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 Mascarpone
Turkey, Apricot Stuffing & Truffle Mayonnaise
Roasted Ham with Honey, Orange & Cinnamon
Somerset Brie, Cranberry & Rocket (v)

AN ASSORTMENT OF HOME-BAKED CAKES

White Chocolate & Mulled Berry Snowman
Spiced Carrot Cake with Cinnamon Frosting (n)
Valrhona Chocolate & Bitter Orange Brownie
Baileys & Ginger Mousse Cake

FRESHLY BAKED SCONES

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

Available 18th Nov - 27th Dec
£45 traditional

£55 royal (includes Pommery Brut Royal Champagne)
£60 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 PARTY MENU

This Christmas, Mount Street presents a brand new Festive Set Menu for group bookings of 15+ looking to celebrate the season in one of Manchester's most historic dining rooms.

STARTERS

White Onion Soup
Dashi Potato Croutons, Truffle Oil (v)
Beetroot Cured Salmon
Horseradish Crème Fraiche, Mâche Lettuce, Sourdough
Short Rib Bresaola
Celeriac Remoulade, Charcoal Emulsion, Toasted Brioche

MAINS

Herb Fed Turkey Breast & Leg
Cranberry Stuffing, Chipolatas & Turkey Gravy
North Sea Cod
Lobster Bisque, Chervil
Salt Baked Maple Swede (vg) (n)
Celeriac Velouté, Chestnuts, Nasturtium Oil

Served on the table to share

Roasted Potatoes, Braised Red Cabbage, Maple Roasted
Carrots & Parsnips, Green Beans with Confit Shallot

DESSERTS

Valrhona Chocolate Mousse
Almond Feuilletine, Griottine Cherries
Sticky Toffee Pudding
Toffee, Orange & Cinnamon Sauce, Clotted Cream Ice Cream
Vegan Pecan Tart (vg) (n)
Brandy Custard, Candied Fruits

Available 19th Nov - 24th Dec

3 Courses £60pp

To book, visit themidlandhotel.co.uk/christmas or email: mount_street@leonardohotels.com

TO START

Hand Dived Orkney Scallop
Crab Beignet, Pickled Shallots, Watercress Velouté

Confit Gressingham Duck & Foie Gras Terrine (n)
Brandy Poached Prune, Clementine Gel, Pistachio Cracker

Driftwood Goats Cheese (v) (n)
Mulled Pears, Pickled Walnut, Brioche, Nasturtium

MAIN COURSE

Roasted Breast of Cheshire Turkey
*Chipolatas, Cranberry Stuffing, Duck Fat Roasted Potatoes,
Manchester Honey Parsnips, Confit Carrots, Fine Beans, Turkey Jus*

Dry Aged Beef Fillet
*Truffled Beef Short Rib, Pommes Ana,
Caramelized Roscoff Onion, Tenderstem Broccoli, Veal Jus*

Wild Cornish Turbot
Pickled Shetland Mussels, Celeriac Pottage, Romanesco, Exmoor Caviar Sauce

Girolle Mushrooms (v)
*Truffled Potato Rosti, Mushroom Duxelle,
Charred Grelot Onion, Fresh Truffle*

DESSERT

Boozy Christmas Sponge (n)(v)
Orange & Star Anise Crème Anglaise

Valrhona Chocolate Fondant (n)(v)
Clotted Cream Ice Cream, Cherries, Candied Pecan Nuts

Baron Bigod Cheese
Black Truffle, Port Poached Fig, Pain d'Epices

TO FINISH

Tea, Coffee & Handmade Chocolates

To book, visit themidlandhotel.co.uk/christmas

CHRISTMAS DAY AT THE MIDLAND

Christmas Day at The Midland has been elevated for 2026, offering a luxurious dining experience in Mount Street and a pre arrival complimentary glass of champagne in the Champagne Lounge.

£165pp



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 12
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



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

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



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