



# Buffet Menu

- \* Helium Ballons available for £1.50 each
- \* Chair cover hire available for £2.50 each
- \* Tea & Coffee can be added for £2.40 each

## Fork Buffet £12.50 per person

### Selection of Sandwiches

Coronation chicken, cheese & tomato, egg mayonnaise, roast ham, and tuna crunch

### Vegetable Spring Rolls (v)

With hoi sin sauce

### Selection of mini quiches

### Tandoori Chicken kebabs

With mint yoghurt dip

### Homemade Chips

Twice cooked hand cut chips

## Hot Buffet £13.95 per person

A choice of:

### Chefs Speciality Hot Pot

With pickled cabbage and crusty bread

### Chilli con carne (can be vegetarian)

With tortilla chips, boiled rice and chips

### Chicken Curry (can be vegetarian)

With chips and basmati rice

### Traditional Lasagne

Chicken, mushroom, and bacon pasta

## Optional Extras

Homemade focaccia garlic bread (15ptn) £12.95

Mixed tossed salad (15ptn) £12.95

New potato & spring onion salad (15ptn) £12.95

Tuna crunch pasta salad (15ptn) £12.95

Butter and parsley new potatoes (10ptn) £12.95

Dirty Fries (10ptn) £15.00

Mini Fish & Chip basket (10ptn) £29.00

Hot Butty Selection (10ptn) £25.00

## Desserts

Warm apple pie with fresh cream (14ptn) £28.50

Luxury Biscoff or Limoncello cheesecake (16ptn) £29.50

Individual Berry & Manchester tarts (10ptn) £21.50

Decadent Lemon Drizzle Loaf (18ptn) £25.50

# DINNER MENU

2 courses £21.95

3 course £26.95 per person

minimum 30 people

With optional canapes on arrival

**Starters :**

- Soup and a roll
- Garlic mushrooms on a sourdough toast
- Tomato and basil bruchetta
- Spring onions, mature cheddar and potatoes croquette on cheese sauce

**Mains:**

- Risotto with courgettes and smoked pancetta
- Home made lasagne Bolognese
- Roasted Lemon Chicken supreme with seasonal vegetables and roasted potatoes
- Home made cheese and onion pie with chips and peas
- Tandoori chicken kebabs with rice or chips and Naan bread

**Desserts:**

- Manchester Tarte
- Baked vanilla and lemon cheesecake
- Home made tiramisu

## CANAPES ON ARRIVAL £3.50 PER PERSON

**Add a glass of Prosecco or Aperol Spritz on arrival for  
£4.50 per person**

- Mini bruschetta (tomato & basil, mushroom & cheddar)
- Mini Voule vaunt selection
- Tartlets with confit shallot, balsamic reduction & goat's cheese

## CUSTOM STARTER & MAIN COURSES

**A bespoke menu created by the Midway owner and  
renowned chef Marcello Ghiretti**

Please call us on 0161 480 2068 for more details!

### TERMS & CONDITIONS

- Half day Standard room hire charge of £100 applies to all bookings in the Goyt room (whole day £175)
- Your booking will not be confirmed until a £100 non-refundable deposit is received.
- Final Buffet selection and payment in full required no later than 5 days prior to your booking
- Guests are not permitted to bring their own food or alcohol.
- We do not facilitate customers paying individually on the day of the event – the organiser is responsible for collection of monies and bill payment.
- It is a customers responsibility to inform us of any dietary requirements (allergies and intolerances) at the time of booking. Gluten free options are available.
- We can only be responsible for food consumed on the premises and go not recommend that food is removed for reheating at a later date.
- The organiser must ensure that the Entertainer/DJ/Singer booked for the event possess a current Portable Appliance Test Certificate and their own Public Liability Insurance. These must be presented to management no later than 5 days prior to the event. The Management reserves the right to refuse any performer.
- The Management reserves the right to remove anyone who is causing discomfort to other guests or staff.