

MONDAY TO WEDNESDAY 6PM - 10:30PM

Spin the roulette ball and whichever number your ball lands in receive that discount from your total restaurant bill*, it could be up to 36%

SAVE UP TO

36%



SERVED MONDAY - SATURDAY FROM 6PM

Includes 3 Course Meal, Drink on Arrival & £5 Free Bet* MONDAY TO SATURDAY £17

or just enjoy a 2 / 3 course meal MONDAY - SATURDAY 2 Courses £12 3 Courses £14.50

OPENING TIMES



Bar Open daily from 11am - 4am



Monday to Saturday 11pm - 2:45am Sunday 8pm - 2:45am

Napoleons Casino & Restaurant 37 Bolton Rd, Bradford BD1 4DR

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WWW.NAPOLEONS-CASINOS.CO.UK/BRADFORD

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Napoleons operate 'Challenge 21' so please bring a valid photo ID if you are lucky enough to look under 21. * Terms and conditions apply

gambleaware.co.uk

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CASINO & RESTAURANT BRADFORD

- NFFF

PRE- ORDER & PRE-PAY FOR 4 BOTTLES OF HOUSE WINE & GET THE 5TH BOTTLE



APRIL

Cream of vegetable soup with a cheddar cheese croute Pressed ham hock & mustard terrine, apricot chutney & beetroot syrup Napoleons classic prawn cocktail (£1.95 supplement)

Salmon & champ potato cake with a tartare hollandaise

Baked goat's cheese, tomato & thyme tartlet, watercress salad & balsamic reduction

Florida cocktail with melon, honeyed crème fraîche & toasted almonds

Chargrilled sirloin steak, celeriac mash, port & peppercorn jus

Butter roasted chicken breast, Cumberland sausage 'toad in the hole', kale bubble & squeak, onion gravy

Shoulder of lamb slowly braised with orange & rosemary, butternut squash purée

Brisket of beef, garlic scented Lyonnaise potatoes, horseradish jus

Paupiettes of plaice filled with spinach & prawns, creamy shellfish chowder

Roasted bell pepper stuffed with a leek & mushroom risotto, green herb & nut crumble

FROM THE GRILL

Grills served with slowly roasted tomatoes, button mushrooms & hand cut chips Fillet steak (£7 supplement) • Fillets of plaice We recommend the following sauces to complement your grill £1.95 Au poivre • Diane • Hollandaise All main courses served with a selection of vegetables & potatoes

SIDE ORDERS £2.25 Hand Cut Chips • Onion Rings • Dressed Salad • Sautéed Mushrooms

Dark chocolate terrine, black cherry & aniseed compote, chocolate sauce Yorkshire parkin, vanilla ice cream, toffee sauce Pear & almond tartlet, clotted cream & berry coulis

A selection of cheese with celery, fruit $\&\ biscuits$

MAY

Carrot & coriander soup, crusty ciabatta Creamy garlic mushrooms on toasted brioche with dressed rocket Napoleons classic prawn cocktail (£2 supplement) Grilled fillet of mackerel, tomato compote and salsa verde Hoi sin scented chicken terrine, Chinese pancakes, spring onion and cucumber Warm salad of baked goat's cheese, sunblush tomatoes and apple, walnut dressing

Chargrilled sirloin steak, sweet potato purée, glazed shallots and Madeira jus

Chicken breast filled with a mushroom and tarragon farce, baked in smoked bacon, grain mustard creamed leeks

Slowly roasted belly pork, pear & sage stuffing, Savoy cabbage and caramelised onion gravy

Roast rump of lamb, roasted garlic mash, red wine & rosemary sauce

Poached filled of hake, crab risotto, buttered samphire & herb oil

Roasted root vegetable cottage pie, cheddar & chive mash

FROM THE GRILL

Grills served with slowly roasted tomatoes, button mushrooms & hand cut chips Fillet steak (£7 supplement) • Fillet of hake We recommend the following sauces to complement your grill £1.95 Au poivre • Diane • Hollandaise All main courses served with a selection of vegetables & potatoes

SIDE ORDERS £2.25 Hand Cut Chips • Onion Rings • Dressed Salad • Sautéed Mushrooms

Warm orange drizzle pudding, clotted cream ice cream, Grand Marnier syrup Mango & ginger cheesecake with maple glazed pineapple Dark chocolate and mint tartlet, vanilla mascarpone, raspberry coulis A selection of cheese with celery, fruit & biscuits

JUNE

Tomato & basil soup, garlic ciabatta Warm smoked trout, orange and watercress salad, toasted pine kernels and citrus dressing Napoleons classic prawn cocktail (£2 supplement) Tandoori spiced chicken wings, coriander salad & minted raita Mushroom and feta risotto cake, sage & lemon velouté Duo of melon with berries, fruit sorbet, mojito syrup

Escalope of turkey stuffed with chorizo sausage, ratatouille vegetables & salsa verde

Beer braised beef cheeks, creamy champ potatoes, Yorkshire pudding and roast onion jus

Pork loin cutlet, sautéed cabbage with smoked bacon, roasted black pudding & port jus

Chargrilled sirloin steak, mustard roasted potatoes, button mushrooms & brandy cream sauce

Fillet of sea bream, slowly roasted tomatoes, béarnaise sauce & charred asparagus

Aubergine stuffed with seared peppers, courgettes and mozzarella, green herb and nut crust

FROM THE GRILL

Grills served with slowly roasted tomatoes, button mushrooms & hand cut chips

Fillet steak (£7 supplement) • Fillet of sea bream

We recommend the following sauces to complement your grill \pounds 1.95

Au poivre • Diane • Hollandaise

All main courses served with a selection of vegetables & potatoes

SIDE ORDERS £2.25 Hand Cut Chips • Onion Rings • Dressed Salad • Sautéed Mushrooms

> Sticky toffee pudding, butterscotch sauce & vanilla ice cream Dark chocolate & orange pot with shortbread Cherry Bakewell tart with a pistachio crème anglaise A selection of cheese with celery, fruit & biscuits

Please see our website or contact us if you require a menu for a date not shown. Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have a food allergy or intolerance before ordering. Full allergen information is available upon request.*