

SUNDAY LUNCH MENU

SERVED 1:00PM - 9:00PM **SAMPLE MENU ONLY**

Lightly curried parsnip soup with a hint of coconut,
naan bread croutons

Roasted mushroom on toasted muffin,
softly poached egg, béarnaise sauce

Seared halloumi and watermelon salad, pomegranate and mint

Crisp Yorkshire puddings with a duo of onion sauces

Roast beef, Yorkshire pudding & roast onion gravy

Pan roasted chicken breast, mustard creamed leeks
with chorizo, pancetta crisp

Pork loin cutlet, roasted black pudding and apple,
redcurrant and thyme sauce

Paupiette of plaice, crispy salt and pepper squid,
Singapore noodles

Roasted pumpkin and spinach baked in filo pastry
with smoked cheddar, tomato sauce

A selection of vegetables & potatoes

A choice of desserts

3 COURSES
£10.95



Please visit our website for all our menus

TO BOOK PLEASE CALL 01482 221133

DINE IN *Style*

Includes 3 Course Meal,
Drink on Arrival & £5 **Free Bet***

MONDAY TO THURSDAY £22.95

FRIDAY & SATURDAY £27.95

or just enjoy a 2 / 3 course meal

MONDAY - THURSDAY 2 Courses £15.95 3 Courses £17.95

FRIDAY & SATURDAY 2 Courses £20.95 3 Courses £22.95

SERVING TIMES



Bar

Monday to Friday from 2pm - 5am

Saturday from 4pm - 5am

Sunday from 12pm - 5am



Restaurant Menu

Monday to Saturday from 7pm

Sunday from 12pm

Late Night Menu

Sunday to Friday 5pm - 2:45am

Saturday 5pm - 3:45am

Napoleons Casino & Restaurant

193 George St, Hull HU1 3BS

☎ 01482 221133 ✉ hull@napoleons-casinos.co.uk

WWW.NAPOLEONS-CASINOS.CO.UK/HULL



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

JULY • AUGUST • SEPTEMBER

MENU



Napoleons
CASINO & RESTAURANT
HULL

JULY

Vegetable minestrone soup, gruyère cheese croute

Roasted plum tomato and mozzarella tarte tatin,
avocado purée, sweet chilli jam and coriander dressing

Warm salad of smoked trout, watercress & orange, pine kernels & fennel

Prawn and crayfish cocktail,
smoked salmon crème fraîche, wholemeal bloomer (£2 supplement)

Tian of melon, honeyed Greek yogurt, toasted almonds and figs

Duck and oriental vegetable spring roll, hoisin sauce, wasabi pea dust

Pan fried medallions of beef, sweet potato champ, mushroom and tarragon velouté

Slowly roasted belly pork,
braised Savoy cabbage with chorizo, drunken apple sauce, crackling

Tikka spiced chicken breast, seared cauliflower korma,
spinach bhaji and coriander raita

Herb roasted lamb rack, dauphinoise potatoes, carrot purée,
rosemary scented port reduction (£4 supplement)

Fillet of sea bass, crab and asparagus risotto, buttered samphire, lemon oil

Roasted pepper baked with feta and spiced butternut squash, harissa dressing

A selection of vegetables and potatoes

FROM THE GRILL

Grills served with hand cut chips, slowly roasted tomato & flat cap mushroom

- Fillet steak (£6 supplement)
- Escalope of salmon

We recommend the following sauces to complement your grill

Au poivre £1.65 • Diane £1.65

Bearnaise £1.65 • Cream & prawn £1.95

Clotted cream and vanilla cheesecake, strawberry compote

Double chocolate pudding, peanut ice cream and brittle

Glazed lemon tart, meringue, limoncello curd

A selection of cheese with celery, fruit chutney & biscuits

A selection of ice creams & sorbets

AUGUST

White onion and apple soup, cheese and chive scones

Prawn and crayfish cocktail,
smoked salmon crème fraîche, wholemeal bloomer (£2 supplement)

Pressed ham hock and black pudding terrine, pickled vegetables, toasted walnut loaf

Smoked haddock and leek croquette, buttered spinach and mustard cream

Assiette of summer fruits, Pimms and cucumber jelly

Cumin roasted butternut squash & mushroom crostini,
blue cheese rarebit, sun blush tomato dressing

Pan roasted chicken breast, seared Tuscan vegetables,
smoked garlic and pancetta risotto balls, basil pesto

Beer braised beef cheek, seasoned Yorkshire pudding,
cauliflower cheese purée, creamed horseradish

Chargrilled sirloin steak, sticky caramelised onion relish,
dripping roast potatoes, peppercorn jus

Pork T-bone steak, smoked bacon potato hash,
maple roasted pears, bourbon glaze

Loin of cod, creamy champ potatoes with smoked salmon, mussel and leek broth

Roasted potato gnocchi with tomatoes and olives, crumbled feta and sage gratin

A selection of vegetables and potatoes

FROM THE GRILL

Grills served with hand cut chips, slowly roasted tomato & flat cap mushroom

- Fillet steak (£6 supplement)
- Escalope of salmon

We recommend the following sauces to complement your grill

Au poivre £1.65 • Diane £1.65

Bearnaise £1.65 • Cream & prawn £1.95

Sticky banana pudding, rum caramel sauce, caramel ice cream

Mississippi mud pie, dark chocolate sauce

Summer berry pavlova, pistachio Chantilly cream

A selection of cheese with celery, fruit chutney & biscuits

A selection of ice creams & sorbets

SEPTEMBER

Lightly curried parsnip soup with a hint of coconut, naan bread croutons

Yorkshire fishcake, minted pea purée, pickled onion salad

English breakfast terrine, Napoleons brown sauce and warm toast

Roasted mushroom on toasted muffin,
softly poached egg, béarnaise sauce

Prawn and crayfish cocktail, smoked salmon crème fraîche,
wholemeal bloomer (£2 supplement)

Seared halloumi and watermelon salad, pomegranate and mint

Chicken breast stuffed with a chorizo farce, mustard cream leeks, pancetta crisp

Lamb shank slowly braised with flageolet beans and tomatoes,
Kalamata olive and oregano polenta cake

Chargrilled sirloin steak,
braised beef shin and shallot croquette, red wine jus

Herb roasted lamb rump, black pudding and apple Wellington,
redcurrant and thyme sauce

Paupiette of plaice, crispy salt and pepper squid, Singapore noodles

Roast pumpkin and spinach
baked in filo pastry with smoked cheddar, tomato sauce

A selection of vegetables and potatoes

FROM THE GRILL

Grills served with hand cut chips, slowly roasted tomato & flat cap mushroom

- Fillet steak (£6 supplement)
- Escalope of salmon

We recommend the following sauces to complement your grill

Au poivre £1.65 • Diane £1.65

Bearnaise £1.65 • Cream & prawn £1.95

Chocolate and almond tart, blueberry ice cream, chocolate sauce

Apple, plum and croissant pudding, cinnamon crème anglaise

Salted caramel panna cotta, Dime bar crumble

A selection of cheese with celery, fruit chutney & biscuits

A selection of ice creams & sorbets

BOOK ONLINE AT WWW.NAPOLEONS-CASINOS.CO.UK/HULL

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.*