## SUNDAY LUNCH MENU

SERVED 12:30PM - 9:30PM SAMPLE MENU ONLY

Soup of the day

Ribbons of melon with pomegranate, fruit sorbet, Pimms syrup

Crisp Yorkshire puddings, with roast onion gravy

Caesar salad, pancetta crisps, croutons, marinated anchovies, softly poached egg

Roast beef, Yorkshire pudding & onion gravy

Pork loin cutlet, honey roasted root vegetables, grain mustard sauce

Garlic roasted chicken breast, sesame scented pak choi, chilli and lime dressing

Grilled escalope of salmon, warm Niçoise salad, salsa verde

Roasted Mediterranean vegetables baked en croute with spinach, Kalamata olive tapenade

A selection of vegetables & potatoes

A choice of desserts

3 COURSES

\$\frac{\character}{212.95}\$

Please visit our website for all our menus

Upgrade to dine in style which includes a £5 chip & drink for just £4pp

TO BOOK PLEASE CALL 0113 244 5393

# DINE IN Style

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

MONDAY TO THURSDAY £21.95 FRIDAY & SATURDAY £25.95

or just enjoy a 2 / 3 course meal

MONDAY - THURSDAY 2 Courses £14.50 3 Courses £17.50 FRIDAY & SATURDAY 2 Courses £18.50 3 Courses £21.50

#### SERVING TIMES



#### Bar

Monday - Friday 3pm - 5am Saturday & Sunday 12 Noon - 5am



#### Restaurant Menu

Monday - Saturday from 6.30pm Sunday from 12.30pm

#### Bar Menu

Sunday - Thursday 5pm - 2:45am Friday & Saturday 3:30pm - 3:45am

Napoleons Casino & Restaurant Westport Centre, West St, Leeds LS3 1LX

0113 244 5393 
 □ leeds@napoleons-casinos.co.uk

WWW.NAPOLEONS-CASINOS.CO.UK/LEEDS







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



# JULY

Vegetable minestrone soup, gruyère cheese croute

Napoleons Classic Prawn Cocktail (£2 supplement)

Charred asparagus, softly poached egg, lemon hollandaise and parmesan curls

Chicken liver paté, sticky shallot and sultana marmalade, toasted walnut bread

Smoked haddock and spring onion risotto balls, sage and sun blush tomato pesto

Assiette of summer fruits, frozen yogurt, passion fruit syrup

Roasted chicken breast, duck fat roasted potatoes, seasoned pudding, caramelised onion gravy

Medallions of beef, tarragon scented potato purée, tomato and mushroom sauce

Tikka spiced lamb rump, seared cauliflower korma, chickpea pakora, mint raita

Slowly roasted belly pork, sweet potato bubble & squeak, crispy kale, peppercorn jus

Fillet of sea bass, crayfish and crab linguini, chilli jam and crème fraîche

Cassoulet of haricot beans and Tuscan vegetables, hazelnut crumble crust, garlic toasts

A selection of vegetables and potatoes

#### FROM THE GRILL

Grills served with hand cut chips, flat cap mushroom & slow roast tomato

Fillet steak (£6 supplement) • Escalope of salmon

We recommend the following sauces to complement your grill £1.50

Au poivre • Diane • Hollandaise

#### SIDE ORDERS £1.95

Hand cut chips • Dressed house salad • Onion rings

Warm orange scented polenta cake, clotted cream ice cream
Millionaires shortbread, salted caramel profiterole, chocolate sauce
Vanilla cheesecake, blueberry ice cream and coulis
A selection of ice creams & sorbet
European cheese with celery, fruit & biscuits

# **AUGUST**

Roasted butternut squash and Italian bean soup, crusty bread

Beetroot, chicory and orange salad, crumbled feta and walnuts

Black pepper crusted fish fingers, smoked salmon tartare sauce

Napoleons Classic Prawn Cocktail (£2 supplement)

Pulled pork terrine, cider apple chutney, toasted brioche

Home smoked duck breast, melon and mango tian, spiced pickled ginger

Chargrilled sirloin steak, Lyonnaise potatoes with pancetta, baby onion and pea jus

Chicken breast, roasted potato gnocchi with tomatoes and oregano, parmesan crisp

Paupiette of pork filled with a leek and mushroom farce, drunken apple sauce, roasted black pudding

Braised shoulder of lamb with pearl barley and shallots, creamed potatoes, red wine sauce

Grilled red snapper, crushed potatoes, grilled asparagus, herb hollandaise

Leek spinach and broccoli tart, parsley mash and cheese velouté

A selection of vegetables and potatoes

#### FROM THE GRILL

Grills served with hand cut chips, flat cap mushroom & slow roast tomato

Fillet steak (£6 supplement) • Escalope of salmon

We recommend the following sauces to complement your grill £1.50

Au poivre • Diane • Hollandaise

#### SIDE ORDERS £1.95

Hand cut chips • Dressed house salad • Onion rings

Sticky banana pudding with rum caramel sauce
Glazed lemon tart, pistachio meringue, summer berry salsa
White chocolate panna cotta, cappuccino cream, amaretti biscuit crumb
A selection of ice creams & sorbet
European cheese with celery, fruit & biscuits

### BOOK ONLINE AT WWW.NAPOLEONS-CASINOS.CO.UK/LEEDS

# **SEPTEMBER**

Roasted tomato and basil soup, garlic ciabatta

Portobello mushroom baked with a feta, shallot and chive gratin, pimento syrup

Salmon rillettes, toasted sour dough bread, smoked salmon mascarpone

Napoleons Classic Prawn Cocktail (£2 supplement)

Caesar salad, pancetta crisps, croutons, marinated anchovies, crispy poached egg

Ribbons of melon with pomegranate, fruit sorbet, Pimms syrup

Garlic roasted chicken breast, warm Niçoise salad, salsa verde

Braised beef cheek, Yorkshire pudding, carrot and swede purée, onion jus

Chargrilled sirloin steak, real ale and shallot reduction, thyme scented fondant potato

Pork loin cutlet, honey roasted root vegetables, grain mustard sauce

Charred swordfish steak, sesame scented pak choi, chilli and lime dressing

Roasted Mediterranean vegetables baked en croute with spinach, Kalamata olive tapenade

A selection of vegetables and potatoes

#### FROM THE GRILL

Grills served with hand cut chips, flat cap mushroom & slow roast tomato

Fillet steak (£6 supplement) • Escalope of salmon

We recommend the following sauces to complement your grill £1.50

Au poivre • Diane • Hollandaise

#### SIDE ORDERS £1.95

Hand cut chips • Dressed house salad • Onion rings

Spiced plum and apple crumble, cinnamon custard lced chocolate parfait, pineapple fritter, toffee sauce Warm Bakewell tart, almond ice cream, raspberry coulis

A selection of ice creams & sorbet

European cheese with celery, fruit & biscuits