

## SUNDAY LUNCH MENU

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

Soup of the day

Grilled halloumi & watermelon, orange & chilli dressed rocket

Warm salad of smoked trout, beetroot & apple, dill yogurt dressing  
spiked with horseradish

Crisp Yorkshire puddings, with roast onion sauce

Roast beef, Yorkshire pudding & onion gravy

Chicken breast, root vegetable bubble & squeak, red wine sauce

Pork loin cutlet, wilted spinach, parsnip purée, balsamic jus

Grilled fillet of sea bream, caramelised chicory, seared cherry  
tomatoes & herb pesto

Roast pepper baked with a wild mushroom & feta risotto, harissa  
dressing & focaccia crousties

A selection of vegetables & potatoes

A choice of desserts

3 COURSES  
£12.95



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

SERVED MONDAY - SATURDAY FROM 6.30PM

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

### OPENING TIMES



#### Bar

Monday - Saturday 3pm - 5am

Sunday 12 Noon - 5am



#### Lite Bites & Late Night 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

APRIL • MAY • JUNE

## MENU



Napoleons

CASINO & RESTAURANT  
LEEDS

# APRIL

Lightly spiced butternut squash soup, smoked cheddar croute

Pressed gammon & black pudding terrine,  
beetroot syrup & piccalilli, toasted sour dough

Napoleons Classic Prawn Cocktail (£2 supplement)

Yorkshire fishcake, pea purée, chunky tartare sauce

Mushroom & pea risotto, roasted garlic mascarpone and parmesan crisp

Tian of melon & grapefruit, citrus fruit sorbet, peppermint mojito

Chargrilled medallions of beef, roasted carrot purée,  
glazed shallots, Madeira jus

Roasted chicken breast, Cumberland sausage 'toad in the hole',  
cauliflower cheese bonbon, onion gravy

Slowly roasted belly pork  
braised red cabbage with smoked bacon, pear compote & peppercorn jus

Shoulder of lamb braised with cannellini beans & tomatoes,  
basil mash & salsa verde

Fillet of sea bream, Singapore noodles, fragrant spring onion & ginger broth

Roasted vegetable & brie Wellington , grain mustard & chive velouté

## 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

Steamed treacle sponge pudding with a stem ginger & whisky custard

Chocolate & black cherry frangipane tart, clotted cream ice cream

Coconut & mango crème brûlée, coconut shortbread

A selection of ice creams & sorbet

European cheese with celery, fruit & biscuits

# MAY

Cream of mushroom soup with garlic ciabatta

Thai spiced crab cakes, pickled vegetable salad,  
sweet chilli & coriander dressing

Cajun spiced chicken wings, jambalaya rice & sweetcorn relish

Napoleons Classic Prawn Cocktail (£2 supplement)

Two onion & two cheese tart, rustic tomato compote, watercress salad

Assiette of fruit, passion fruit mascarpone, pistachios

Pancetta wrapped chicken breast stuffed with mozzarella & basil,  
ratatouille vegetables and black olive tapenade

Chargrilled sirloin steak, peppered sweet potato wedges, bourbon glaze

Pork loin cutlet, caramelised onion mash,  
crackling, apple & sage cream

Shank of lamb braised with Moroccan spices,  
roasted lemon & mint couscous, harissa yogurt

Paupiettes of plaice filled with spinach, crab risotto, shellfish bisque

Roasted aubergine stuffed with a vegetable biryani, korma cream

## 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

Old school cornflake & raspberry tart with vanilla custard

Brioche bread & butter pudding, apricot purée & butterscotch sauce

Malted chocolate cheesecake, white chocolate sauce

A selection of ice creams & sorbet

European cheese with celery, fruit & biscuits

# JUNE

Leek & potato soup with a mini cheese scone

Homemade onion bhajis, poppadum basket & raita

Mussels served in their shells with a white wine and herb cream,  
garlic scented ciabatta

Italian style meatballs, roasted tomato & oregano linguini, warm focaccia

Napoleons Classic Prawn Cocktail (£2 supplement)

Seared halloumi & watermelon salad, pitta croutes, sweet chilli & mint

Chargrilled sirloin steak, garlic roasted Portobello mushrooms,  
tomato & tarragon sauce

Pan fried calves liver, kale bubble & squeak,  
crispy smoked bacon, caramelised onions, balsamic jus

Lemon grass poached chicken breast, Thai noodles, lime and coriander scented broth

Herb roasted lamb rack, fondant potato, root vegetable purée,  
redcurrant & port jus (£4 supplement)

Fillet of hake baked in pancetta, mustard creamed leeks, parsley potato purée

Spiced sweet potato, mushroom & goats cheese strudel, Provençale sauce

## 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

Vanilla & blueberry rice pudding crème brûlée, ginger biscuit

Double chocolate brownie, peanut butter ice cream, dark chocolate sauce

Plum & apple crumble tartlet, toffee apple custard

A selection of ice creams & sorbet

European 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.\*