NEW YEAR'S EVE

SERVED FROM 7PM CABARET WITH LIONEL RITCHIE TRIBUTE

Asparagus and pea soup, mint crème fraiche

Seafood Assiette Smoked salmon, salmon and dill mousse, roasted beetroot, focaccia croutes

Tempura king prawn, kimchi slaw, sweet chilli dressing

Smoked haddock and chorizo fish cake, spiced avocado puree

Or Smoked duck breast, crispy leg croquettes, orange and sour cherry salad, hazelnut dressing

Raspberry sorbet, Chambord shot

Fillet of beef, pressed beef cheek, dauphinoise potatoes, watercress puree, roast shallot and red wine jus **Or** Herb roast rack of lamb, lamb shoulder shepherd's pie, rainbow carrots, port and redcurrant sauce **Or**

Wild mushroom, spinach, artichoke and sun blush tomato wellington, sweet potato and bean cassoulet

A selection of vegetables and potatoes

Napoleons dessert plate 2023 Or A selection of cheese, with celery, chutney, fruit cake and biscuits



PRICE INCLUDES A DRINK & £10 BET PROSECCO AT MIDNIGHT

E20pp non-refundable deposit required within 7 days of booking. Full payment required by 30th November



PRE- ORDER & PRE-PAY FOR 4 BOTTLES OF SELECTED WINE OR PROSECCO . & GET THE 5TH BOTTLE FREE!

PRE-ORDER 6 BOTTLES OF SELECTED BEERS OR ALCOPOPS FOR JUST £18!

See website for details

FESTIVE 3BS

EY ER AVAILABLE 1ST - 24TH DECEMBER

OPENING TIMES



Daily 11am - 4am New Year's Day Bar menu served in the restaurant from 6pm

£14



Open 24 hours

Christmas Eve Christmas Day Boxing Day

Closing at midnight Closed Open from 1pm

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

📞 01274 391820 🛛 🖂 bradford@napoleons-casinos.co.uk

WWW.NAPOLEONS-CASINOS.CO.UK/BRADFORD



Napoleons operate 'Challenge 21' so please bring a valid photo ID if you are lucky enough to look under 21. * Terms and conditions apply. +Last orders 2:45am.





CASINO · RESTAURANT · BAR BRADFORD

MENUS

2022



CHRISTMAS

SERVED 12 NOON - 3PM 8TH, 9TH, 15TH, 16TH, 22ND & 23RD DECEMBER BAR OPEN FROM 11AM HER DATES AVAILABLE BY PRIOR ARRANGEME PRE-BOOKINGS ONLY

Roast tomato soup, focaccia croutes, basil oil RGF VG

Chicken liver pate, toasted sourdough, real ale chutney

Napoleons prawn cocktail, Bloody Mary mayonnaise, brown bread and butter RGF

Melon, mango and pineapple, blood orange sorbet, ginger and lime syrup GF VG

Roast turkey with all the festive trimmings RGF

Slow roasted belly pork, caramelised onion and sage mash, apple compote, red wine sauce, crackling *GF*

Escalope of salmon, potato gnocchi, pea and pancetta velouté, braised fennel *RGF*

Moroccan spiced aubergine, feta and pimento wellington, sultana couscous, tahini dressing ${\rm V}$

Winter vegetable and lentil hot pot, braised red cabbage, thyme gravy VG

A selection of vegetables and potatoes

Christmas pudding with rum sauce VRVG

Dark chocolate and orange tart, white chocolate ice cream, toasted almonds \vee

A selection of cheese with fruit chutney, crackers, celery and grapes ${\it RGF}$ ${\it E2}\ {\it supplement}$



£10pp non-refundable deposit required within 7 days of booking.

CHRISTMAS

ED MONDAY - SATURDAY FROM AVAILABLE 1ST - 24TH DECEMBER

Roast tomato soup, focaccia croutes, basil oil ${\it RGFVG}$ Chicken liver pate, toasted sourdough, real ale chutney

Napoleons prawn cocktail, Bloody Mary mayonnaise, brown bread and butter RGF

Penne pasta with creamed garlic mushrooms and chives, dressed rocket \vee

Melon, mango and pineapple, blood orange sorbet, ginger and lime syrup GF VG

Roast turkey with all the festive trimmings RGF

Slow roasted belly pork, caramelised onion and sage mash, apple compote, red wine sauce, crackling *GF*

Chargrilled sirloin steak, honey roasted parsnips and celeriac, grain mustard jus ${\it GF}$

Escalope of salmon, potato gnocchi, pea and pancetta veloute, braised fennel *RGF*

Moroccan spiced aubergine, feta and pimento wellington, sultana couscous, tahini dressing \vee

Winter vegetable and lentil hot pot, braised red cabbage, thyme gravy $\ensuremath{\mathsf{VG}}$

A selection of vegetables and potatoes

Christmas pudding with rum sauce V RVG Dark chocolate and orange tart, white chocolate ice cream, toasted almonds V Sticky toffee pudding, crème anglaise, spiced toffee bananas V A selection of cheese with fruit chutney, crackers, celery and grapes RGF



£10pp non-refundable deposit required within 7 days of booking.

(V) vegetarian (VG) vegan (GF) gluten free (RGF) request gluten free alternative (RVG) request vegan alternative

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. * Terms and conditions apply

CHRISTMAS S A L E

SERVED FROM 5PM AVAILABLE 26TH - 30TH DECEMBER

Creamed leek and potato soup, focaccia croutes V RGF

Herb roasted chicken breast, caramelised onion mashed potato, cauliflower cream, red wine jus *GF*

A selection of vegetables and potatoes $% \label{eq:constraint}$

Treacle sponge pudding, orange and vanilla custard V



£10pp non-refundable deposit required within 7 days of booking.



£10pp non-refundable deposit required within 7 days of booking.



Roast tomato soup, focaccia croutes, basil oil VG RGF

Roast turkey with all the traditional trimmings RGF

Dark chocolate and orange tart, white chocolate ice cream, toasted almonds

PRICE INCLUDES A DRINK* & £5 BET