### **NEW YEAR'S EVE** DINNER

#### SERVED FROM 6.30PM

Wild mushroom cappuccino, cheese and onion straw

#### Trio of seafood

Thai spiced crab cake, mango and coriander salad Sesame tempura king prawn, sweet chilli jam Steamed sea bass, lemon grass and coconut risotto, pickled ginger

Beetroot, pimento and whipped feta terrine, tomato and olive salad, toasted flatbread

Blood orange Mojito sorbet

Fillet of beef, beef shin pithivier, fondant potato, star anise glazed baby carrots, pan juices

Roasted rack and pressed shoulder of lamb, smoked garlic dauphinoise potato puree, broad bean and pea fricassee

Harissa spiced butternut squash, aubergine and spinach roulade, apricot and almond couscous, tzatziki and tahini dressing

A selection of vegetables and potatoes

Napoleons Dessert plate 2023

A selection of cheese, with celery, chutney, fruit cake and biscuits RGF

PRICE INCLUDES A DRINK & £5 BET PROSECCO AND BAGPIPER

£20pp non-refundable deposit Required within 7 days of booking.

# WINE OFFER

# **& GET THE 5TH BOTTLE FREE!**



# **BOTTLE BUCKET**



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

See website for details









£5 BET **BEER** 

AVAILABLE 1ST - 24TH DECEMBER

#### **OPENING TIMES**



Mon to Sat 2pm\* to 5am Sunday 11am to 5am \*11am when lunch is served



#### Casino

Christmas Eve Christmas Day Boxing Day

Closing at midnight

Open from 12 noon New Year's Day Open from 12 noon

Napoleons Casino & Restaurant 2 Bingley Street, 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. +Last orders 2:45am.









# CHRISTMAS LUNCH SERVED 12 NOON - 3PM AVAILABLE 1ST, 2ND, 7TH, 8TH, 9TH, 12TH TO 16TH, 19TH TO 23RD DECEMBER BAR OPEN FROM 11AM OTHER DATES AVAILABLE BY PRIOR ARRANGEMENT. PRE-BOOKINGS ONLY

Roasted tomato and basil soup, crusty bread V RGF RVG

Chicken liver pate, caramelised red onion chutney, sourdough croutes RGF

Creamed garlic mushrooms, toasted brioche, blue cheese rarebit, walnut dressed rocket V

Duo of melon and mango, Pina colada smoothie shot, passion fruit syrup  $GF\ VG$ 

Roast turkey with all the festive trimmings RGF

Slow roasted belly pork, grain mustard and leek mash, apple and calvados sauce, crackling GF

Escalope of salmon, asparagus and pea risotto, dill and smoked red pepper pesto *GF* 

Courgette, aubergine, pimento and mozzarella galette, sun blush tomato and crispy caper salad V RVG

Winter vegetable and pearl barley cottage pie, wilted greens, shallot gravy VG

A selection of vegetables and potatoes

Christmas pudding, honeycomb ice cream, brandy sauce VRVGChocolate, black cherry and almond tart, cinnamon crème anglaise VA selection of cheese with fruit chutney, crackers, celery and grapes RGF£2 supplement



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

# CHRISTMAS

SERVED MONDAY TO SATURDAY FROM 6.30PN **Available 1st - 24th December** 

Roasted tomato and basil soup, crusty bread V RGF RVG

Prawn and smoked salmon cocktail, Bloody Mary mayonnaise RGF

Chicken liver pate, caramelised red onion chutney, sourdough croutes RGF

Creamy garlic mushrooms, toasted brioche, blue cheese rarebit, walnut dressed rocket V

Duo of melon and mango, Pina colada smoothie shot, passion fruit syrup *GF VG* 

Roast turkey with all the festive trimmings RGF

Slowly roasted belly pork, grain mustard and leek mash, apple and calvados sauce, crackling *GF* 

Chargrilled sirloin steak, honey roasted root vegetables, red wine and thyme jus *GF* 

Escalope of salmon, asparagus and pea risotto, dill and smoked red pepper pesto *GF* 

Courgette, aubergine, pimento and mozzarella galette, sun blush tomato and crispy caper salad V RVG

Winter vegetable and pearl barley cottage pie, wilted greens, shallot gravy VG

A selection of vegetables and potatoes

Christmas pudding, honeycomb ice cream, brandy sauce VRVG

Lemon and lime posset, crystallised ginger and toasted coconut granola RGF V

Chocolate, black cherry and almond tart, cinnamon crème anglaise V

A selection of cheese with fruit chutney, crackers, celery and grapes RGF



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

SUNDAY

L U N C H

SERVED 12 NOON - 9.30PM

AVAILABLE 4TH, 11TH & 18TH DECEMBER

Roasted tomato and basil soup, crusty bread V RGF RVG

Crispy Yorkshire puddings with roasted onion gravy

Chicken liver pate, caramelised red onion chutney, brioche toast *RGF* 

Duo of melon and exotic fruits, passion fruit syrup *GF VG* 

Roast turkey with all the festive trimmings RGF

Roast beef, Yorkshire pudding and onion gravy

Twice cooked belly pork, honey roasted root vegetables, red wine and thyme jus, crackling *GF* 

Escalope of salmon, smoked salmon and leek potato puree, dill cream  ${\it GF}$ 

Winter vegetable and pearl barley cottage pie, wilted greens, shallot gravy VG

A selection of vegetables and potatoes

Christmas pudding with brandy sauce V RVG

A choice of desserts

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



£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