



# CHRISTMAS SALE

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## DINNER MENU

AVAILABLE NEW YEAR'S DAY

When dining on a package or promotion supplements apply on dishes indicated by 



DRINK\*



3 COURSES\*



£5 BET\*

**£30**

### STARTERS

**ROASTED WINTER ROOT VEGETABLE SOUP** £8  
SERVED WITH WARM BAKED BREAD RGF VG

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**NAPOLEONS CLASSIC PRAWN COCKTAIL** £10  
BLOODY MARY MAYONNAISE, BUTTERED WHOLEMEAL BLOOMER RGF

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**WILD MUSHROOM ARANCINI** £9  
WHIPPED GOATS CHEESE, BLACK GARLIC EMULSION,  
PICKLED SHALLOTS V

### MAINS

(Steaks and Grills also available)

**ROASTED CHICKEN SUPREME** £21  
SAUSAGE AND HERB STUFFING, CAULIFLOWER PUREE, FONDANT  
POTATO, MISO ROASTED BRUSSEL SPROUTS, MINI YORKSHIRE PUDDING,  
PAN JUICES RGF

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**ESCALOPE OF SALMON** £23  
LEMON AND DILL CREAMED GNOCCHI WITH SMOKED SALMON,  
BABY ONIONS, PEAS AND CRISPY LEEKS

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**"GREEK STYLE" BAKED AUBERGINE** £20  
RED LENTIL, TOMATO AND OLIVE RAGU, BECHAMEL SAUCE,  
CRUMBLLED FETA, LEMON AND OREGANO ROASTED POTATOES V

All mains served with a selection of vegetables

### DESSERTS

**STICKY TOFFEE PUDDING** £9  
HONEYCOMB ICE CREAM, TOFFEE SAUCE V

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**A SELECTION OF ICE CREAMS** £9  
SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES V RGF

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**A SELECTION OF CHEESE** £12  
ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF 

Add a glass of Port for £2

## STEAKS & GRILLS

Here at Napoleons we offer a steak experience that pairs fine dining with classic favourites, as we believe exquisite steaks should be enjoyed by all. All our steaks are aged for a minimum of 21 days, chargrilled and enhanced with our signature seasoning to ensure that every steak is bursting with flavour, tenderness and succulence.

### 80Z SIRLOIN STEAK

SUCCULENT, TENDER, GOOD MARBLING,  
DELICATE FLAVOUR (953KCAL)

£23

RECOMMENDED MEDIUM RARE

### 100Z RUMP STEAK

TOP END CUT, LEAN, FIRM,  
OUTSTANDING BEEF FLAVOUR (922KCAL)

£23

RECOMMENDED MEDIUM RARE

### 100Z RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY,  
TENDER, RICH FLAVOUR (901KCAL)

£31 £8

RECOMMENDED MEDIUM

### 80Z FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER,  
MILD DELICATE FLAVOUR (843KCAL)

£35 £12

RECOMMENDED MEDIUM RARE

### 140Z COTE DE BOEUF

STEAK LOVERS' FAVOURITE,  
GENEROUSLY MARBLED, COOKED ON THE BONE,  
DEEP RICH FLAVOUR (1,005KCAL)

£35 £12

RECOMMENDED MEDIUM

### 100Z CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED  
(762KCAL)

£21

### SALMON ESCALOPE

PRIME CUT, CHARRED LEMON (946KCAL)

£23

ALL STEAKS & GRILLS SERVED WITH TRIPLE COOKED CHIPS, GRILLED TOMATO,  
FLAT CAP MUSHROOM AND ONION RINGS RGF. UPGRADE TO PARMESAN AND  
TRUFFLE FRIES (+162KCAL) FOR £1

## SIDE DISHES

TRIPLE COOKED CHIPS (307KCAL)	£4
ONION RINGS (214KCAL)	£4
MASHED POTATOES (263KCAL) V GF	£4
TOSSED SALAD (74KCAL) V RVG GF	£4
PARMESAN AND TRUFFLE FRIES (526KCAL) RGF	£5

## ADD A SAUCE £ 4

PEPPERCORN (124KCAL) GF
DIANE (117KCAL) GF
CREAM AND PRAWN (357KCAL) GF
BONE MARROW GRAVY (317KCAL) GF
BEARNAISE (296KCAL) GF