

SUNDAY LUNCH MENU

SERVED 1:00PM - 9:00PM SAMPLE MENU ONLY

Roasted parsnip & cider soup, cheddar croute

Crisp Yorkshire puddings with a duo of onion sauces

Grilled black pudding on toasted muffin, smoked pancetta,
poached egg, mustard hollandaise

Medley of citrus fruits, melon & pineapple, fruit sorbet

Roast beef, Yorkshire pudding & onion gravy

Slowly roasted belly pork, glazed Bramley apples,
champ potatoes & red wine sauce

Pan fried chicken breast, seared Tuscan vegetables
& cherry tomatoes, salsa verde

Fillet of sea bream, lemon grass dauphinoise, Thai red curry sauce

Roast pumpkin, fennel & spiced feta strudel, tomato & herb sauce

A selection of vegetables & potatoes

A choice of desserts

3 COURSES
£10.95



Please visit our website for all our menus

TO BOOK PLEASE CALL 01482 221133

DINE IN Style

SERVED MONDAY - SATURDAY FROM 7PM

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

MONDAY TO THURSDAY £22.95

FRIDAY & SATURDAY £27.95

or just enjoy a 2 / 3 course meal

MONDAY - THURSDAY 2 Courses £15.95 3 Courses £17.95

FRIDAY & SATURDAY 2 Courses £20.95 3 Courses £22.95

OPENING TIMES



Bar & Late Menu

Sunday – Friday 5pm – 2:45am

Saturday 5pm – 3:45am

Late night menu is served following dinner service

Napoleons Casino & Restaurant

193 George St, Hull HU1 3BS

01482 221133 hull@napoleons-casinos.co.uk

WWW.NAPOLEONS-CASINOS.CO.UK/HULL



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
HULL

APRIL

Cream of potato & leek soup with a smoked haddock fritter

Smoked salmon, mini prawn cocktail, brown bread & butter (£2 supplement)

Goat's cheese & sun blush tomato spring roll, basil aioli, watercress salad

Pulled aromatic lamb shoulder, warm pancakes, hoisin sauce & minted cucumber

Duo of melon with exotic fruits, orange sorbet, cinnamon & ginger syrup

Greenlip mussels baked with Provençale sauce,
brioche & parmesan crumb

Chargrilled sirloin steak, celeriac purée, shallot marmalade and Madeira jus

Pancetta wrapped chicken breast
stuffed with wild mushrooms, Boursin cheese & chive velouté

Masala spiced rump of lamb,
Bombay potatoes, mango pickle and crispy coriander

Pan roasted duck breast, sesame noodles,
orange & star anise sauce

Poached fillet of hake, buttered samphire, chorizo & tomato broth

Potato gnocchi with butternut squash & spinach,
crumbled feta and olive tapenade

FROM THE GRILL

Grills served with hand cut chips, slowly roasted tomato & flat cap mushroom

• Fillet steak (£6 supplement) • Escalope of salmon

We recommend the following sauces to complement your grill

Au poivre £1.65 • Diane £1.65

Bearnaise £1.65 • Cream & prawn £1.95

Apple & rhubarb crumble stem ginger custard

Warm pecan pie with lemon curd ice

Malted bitter chocolate tart, pistachio mascarpone

A selection of cheese with celery, fruit chutney & biscuits

A selection of ice creams & sorbets

MAY

Cream of wild mushroom soup, garlic & chive scone

Black pudding wontons, warm plum & apple compote, red wine syrup

Roasted vegetable & feta salad, oregano, mint & chilli

Smoked salmon, mini prawn cocktail, brown bread & butter (£2 supplement)

Thai scented crab and crayfish cakes, pickled vegetables, lime mayonnaise

Florida cocktail with melon, frozen yogurt, mojito syrup

Satay chicken breast, Singapore noodles, spring onion & ginger

Pan roasted pork loin steak, caramelised onion & sage mash,
cauliflower cheese & grain mustard cream

Roasted lamb cutlets, cumin scented squash purée,
slow cooked shoulder croquette

Chargrilled sirloin steak, parmentier potatoes,
shallot rings and béarnaise sauce

Grilled swordfish steak, seared Tuscan vegetables,
roasted cherry tomato & garlic compote

Butternut squash and red onion galette baked with goat's cheese cream

FROM THE GRILL

Grills served with hand cut chips, slowly roasted tomato & flat cap mushroom

• Fillet steak (£6 supplement) • Escalope of salmon

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Au poivre £1.65 • Diane £1.65

Bearnaise £1.65 • Cream & prawn £1.95

Chocolate & cherry brownie, almond ice cream

Steamed treacle sponge, crème anglaise & clotted cream

Toblerone cheesecake, peanut brittle & chocolate sauce

A selection of cheese with celery, fruit chutney & biscuits

A selection of ice creams & sorbets

JUNE

Roasted vine tomato & basil soup, focaccia & mozzarella toasts

Smoked salmon, mini prawn cocktail, brown bread & butter (£2 supplement)

Pea & parmesan risotto balls,
charred asparagus, minted salsa verde, roast lemon

Grilled mackerel fillet, potato and chorizo salad, smoked paprika croute

Duck and apricot terrine, sticky onion relish & toasted brioche

Melon with Parma ham, ruby port syrup

Pan fried calves liver, ham hock mash, glazed shallots and balsamic jus

Shank of lamb slowly braised with Toulouse sausage
and butter beans, polenta cake

Chargrilled sirloin steak, corned beef potato rosti,
red wine & peppercorn sauce

Herb roasted chicken breast, coq au vin drumstick,
creamed potatoes

Seared sea bream fillet, lemongrass scented dauphinoise potatoes,
king prawn and mussel broth

Mushroom, leek & smoked cheese Wellington, buttered kale

FROM THE GRILL

Grills served with hand cut chips, slowly roasted tomato & flat cap mushroom

• Fillet steak (£6 supplement) • Escalope of salmon

We recommend the following sauces to complement your grill

Au poivre £1.65 • Diane £1.65

Bearnaise £1.65 • Cream & prawn £1.95

Key lime cheesecake, raspberry mojito syrup

Warm ginger pudding, cinnamon crème anglaise and cinder toffee ice cream

White chocolate crème brûlée, vanilla & poppy seed shortbread

A selection of cheese with celery, fruit chutney & biscuits

A selection of ice creams & sorbets

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.*