

# NEW YEAR'S EVE

Served from 7pm

Roast red pepper & tomato soup,  
cheddar cheese straw

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Pheasant, venison & wild mushroom terrine  
cumberland jelly & granary toast

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Beetroot gravadlax, warm buttered crumpet &  
horseradish cream

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Pan roast beef fillet, "carpet bagger pie" buttered  
spinach & guinness jus

OR

Pistachio crusted lamb rack, slow roast shoulder,  
artichoke purée, fondant potato & basil sauce

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Chocolate delice with salted caramel, maple walnut  
ice cream, sesame wafer

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Coffee with homemade fudge & marshmallows

**Bubbly served at midnight**

vegetarian alternative available

**£52.50**

## LOOKING FOR THE ULTIMATE CHRISTMAS PARTY?

For only an additional £5 per person, why not upgrade your  
Christmas menu to include a drink on arrival\* and a £5  
gaming chip\* in a presentation pouch which can be used to  
play live games. \*T's and C's apply.

For bookings and enquiries at  
Napoleons Casino Hull,  
please telephone 01482 221133

## BAR OPENING TIMES

Sunday-Friday 12noon - 5am

Saturday 4pm - 5am

## SUPPER MENU

Served Sunday to Friday 11pm - 2.45am

Saturday 11pm - 3.45am

## CAFÉ BAR MENU

Served daily 5pm - 11pm

**See our website for current menus**

## LIVE GAMING

Sunday - Friday 2pm - 6am

Saturday 6pm - 6am

Christmas Eve 2pm - midnight

Re-open 2pm Boxing Day

New Year's Eve 4pm - 6am

FREE & INSTANT ACCESS TO OVER 18'S\*

We recommend you become a member (ID required) as you will  
then be eligible to enter our prize draws and competitions and  
receive vouchers, discounts and offers.

\*ID required for gaming transactions of £1500 and over

\*\*We operate "Challenge 21"

*Napoleons*

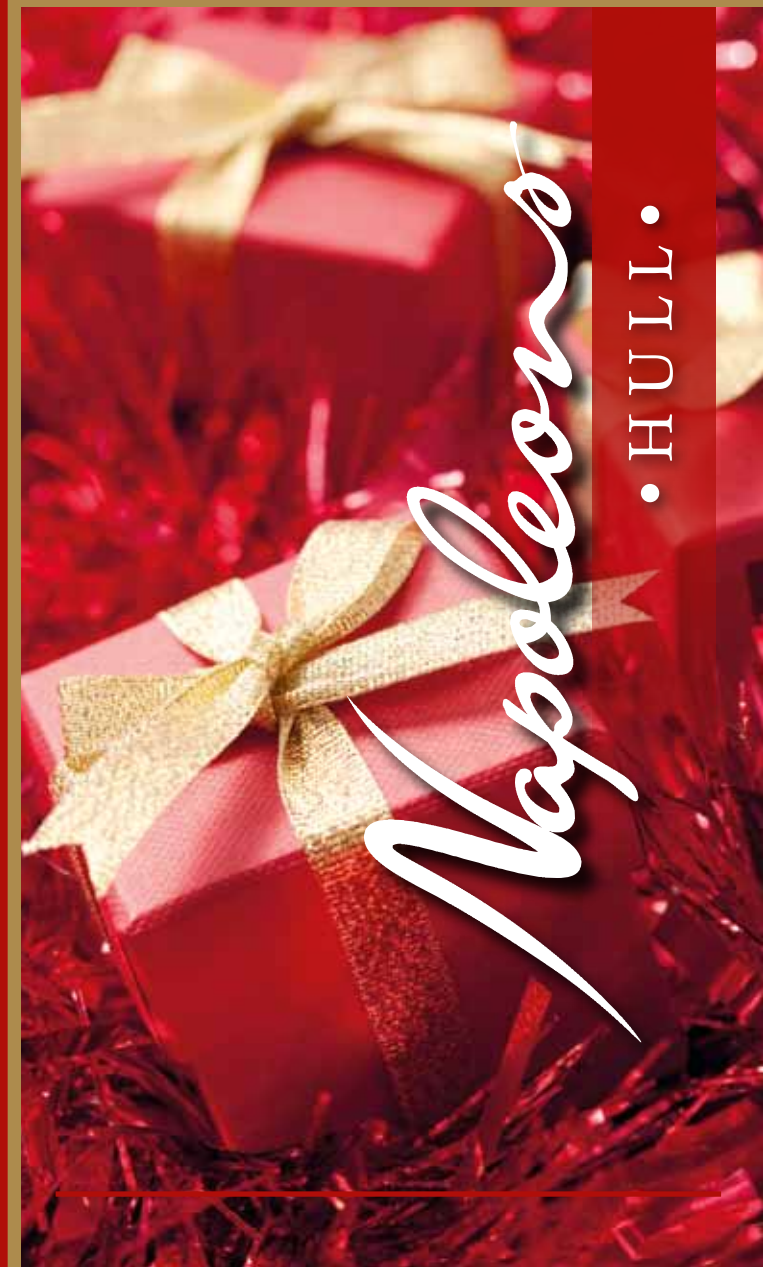
Napoleons Casino and Restaurant, 193-203 George Street,

Kingston Upon Hull HU1 3BS

T: 01482 221133 F: 01482 329919

[www.napoleons-casinos.co.uk](http://www.napoleons-casinos.co.uk)

# Christmas Menu 2011



# CHRISTMAS LUNCH

Served 1pm-3pm  
Monday to Friday

Cream of potato & leek soup, dill mascarpone

Tian of prawns & salmon, smoked salmon  
crème fraîche, beetroot & horseradish dressing

Homemade chicken liver parfait,  
apple & pear chutney, toasted brioche

Duo of melon & exotic fruits, mango smoothie  
\*\*\*

Roast turkey with all the festive trimmings

Chargrilled sirloin steak, roast parsnip &  
potato puree, port & thyme jus

Shank of lamb slowly braised with root  
vegetables, red wine & rosemary

Grilled escalope of salmon, sun blush tomato  
risotto, seared pepper & fennel syrup

Potato gnocchi & roast mushrooms with  
boursin cheese & spinach  
\*\*\*

Christmas pudding with rum sauce  
& mulled black cherries

Warm chocolate & orange tartlet,  
honeycomb ice cream

Lemon & red berry posset,  
vanilla shortbread crumble

A selection of cheese with celery,  
fruit & crackers

# CHRISTMAS DINNER

Served 7pm-10.30pm  
Monday to Saturday

Cream of potato & leek soup, dill mascarpone

Tian of prawns & salmon, smoked salmon  
crème fraîche, beetroot & horseradish dressing

Homemade chicken liver parfait, apple & pear  
chutney, toasted brioche

Goats cheese, tomato & red onion tartlet,  
basil oil & rocket

Duo of melon & exotic fruits, mango smoothie  
\*\*\*

Roast turkey with all the festive trimmings

Chargrilled sirloin steak, roast parsnip & potato  
champ, port & thyme jus

Shank of lamb slowly braised with root vegetables  
red wine & rosemary

Grilled escalope of salmon, sun blush tomato risotto  
seared pepper & fennel syrup

Potato gnocchi & roast mushrooms  
with boursin cheese & spinach  
\*\*\*

Christmas pudding with rum sauce  
& mulled black cherries  
\*\*\*

Warm chocolate & orange tartlet,  
honeycomb ice cream

Lemon and red berry posset,  
vanilla shortbread crumble

A selection of cheese with celery, fruit & crackers

MONDAY TO SATURDAY

Available from Thursday 1st December  
**£30.95**

# CHRISTMAS SUNDAY LUNCH

Served 1pm-9pm

Cream of tomato soup with basil

Tian of melon, citrus sorbet & mango coulis

Homemade chicken liver paté, fruit chutney &  
ciabatta croutes

Smoked haddock & leek tartlet,  
grain mustard cream  
\*\*\*

Roast turkey with all the festive trimmings

Roast beef, yorkshire pudding & onion gravy

Shank of lamb slowly braised with root vegetables,  
rosemary & red wine

Grilled escalope of salmon, champ potatoes,  
softly poached egg & hollandaise sauce

Potato gnocchi & roast mushrooms with boursin  
cheese & spinach  
\*\*\*

Christmas pudding with rum sauce  
& mulled black cherries

Warm chocolate & orange tartlet,  
honeycomb ice cream

Brandy snap basket filled with banoffee cream &  
caramelised bananas

All products served could contain nuts or nut derivatives.  
If you have a serious food allergy, let us know before you order.

Available on 4th, 11th and 18th December  
**£17.95**

Available from Thursday 1st December  
**£21.95** Pre-bookings only