



THE ROYAL HOTEL
L i v e r p o o l

Sunday Menu

Served Sundays 12 noon till 7.00pm
Starter & Main Course £14.50
3 Course £17.50
(excluding supplements)

Allergen information :- Please ask for allergen information
You must inform us if you suffer from allergens
Prices and menu correct as 1/12/18 we do not honour out of date menus or prices

The Royal Hotel
Marine Terrace, Waterloo, Liverpool L22 5PR
0151 928 2332 <https://liverpool-royalhotel.co.uk>



Soup of the day
With freshly baked bread and butter

Pate
Chicken liver pate, mixed leaves, fruit chutney and toasted bread

Moules Marineiere
Served in a creamy garlic and parsley sauce, crusty bread and lemon wedge

Black Pudding
Local black pudding on a crostini, topped with a poached egg, smoked bacon and a grain mustard sauce

Salt N Pepper Halloumi
Served with a BBQ sauce and salsa dips

Home Made Salmon Fishcakes
Breaded Salmon fishcakes with mixed leaves and sweet chilli dipping sauce

Warm Goat's Cheese salad
Warmed goat's cheese served on toasted bread with beetroot, mixed leaves and a balsamic dressing

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Roast Topside of Beef
Yorkshire pudding, homemade roast potatoes, vegetables and gravy

Roast Breast of Turkey
Cranberry stuffing, kilted sausage, homemade roast potatoes, vegetables and gravy

Honey Roast Ham
Honey and mustard glaze, homemade roast potatoes, vegetables and gravy

Chicken Breast
Chicken breast stuffed with spinach and Parmesan cheese, wrapped with smoked bacon.

Pork Belly*
Slow roast Pork Belly with Chinese herbs, stir fry vegetables and served with your choice of rice, chips or roast potatoes

Seabass*
Pan fried seabass with chorizo sausage, new potatoes, cherry tomatoes, peppers and a drizzle of herb oil

Rump Steak,
Sirloin Steak (£3 extra)] Fillet Steak (£6 extra)
Bistro cut rump steak topped with Café De Paris butter, balsamic glazed tomato and mushroom

Vegetable Carbonara *
Broccoli, cauliflower florets, mushrooms and onions in a creamy white wine sauce,
Topped with Parmesan shavings and served with garlic bread

Home Made Nut Roast
Home made nut roast with vegetarian gravy

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A selection of desserts from the kitchen

Main courses served with a selection of vegetables and roast potatoes
(except *)