



Sunday Menu

Served Sundays 12 noon till 7.00pm
Starter & Main Course £15.95
3 Course £18.95
(excluding supplements)

Allergen information :- Please ask for allergen information
You must inform us if you suffer from allergens
Prices and menu correct as 09/04/2019 we do not honour out of date menus or prices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 & Pickles
Chicken liver pate, pickled vegetables, Cumberland sauce and toasted ciabatta slices

Duck Spring Rolls
Home made duck spring rolls, asian style salad, honey, soy and ginger dressing, Hoi Sin Sauce

Black Pudding
Black pudding on a crouton, topped with a poached egg, smoked bacon and a Dijon mustard sauce

Halloumi Fries
Served with tomato salsa and sour cream

Smoked Salmon & Prawn Tian
Layers of smoked salmon, prawns, avocado, mixed leaves and brown bread and butter

Goat's Cheese Tart
Caramelised red onions, crumbled goat's cheese, crisp salad leaves and herb oil

Home Made Scotch Egg
Served with Piccalilli & mixed leaves

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Roast Topside of Beef
Yorkshire pudding, home made roast potatoes, seasonal vegetables and gravy

Roast Breast of Turkey
Cranberry stuffing, kiltd sausage, home made roast potatoes, seasonal vegetables and gravy

Honey Roast Ham
Honey and mustard glaze, home made roast potatoes, seasonal vegetables and gravy

Pepper Chicken
Breast of chicken coated in a creamy peppercorn sauce home made roast potatoes, seasonal vegetables and gravy

Pork Belly
Slow roast pork belly with Chinese herbs, stir fry vegetables and sweet chilli sauce
Served on a skillet and served with your choice of rice, chips or roast potatoes

Beef Bourguignon
Slow braised beef with baby onions, mushrooms, thyme and red wine, served with creamed potatoes and seasonal vegetables

Rump Steak (£2 extra), Sirloin Steak (£3 extra), Fillet Steak (£6 extra)
Cooked to your liking and served with Café Du Paris butter, balsamic glazed tomato and mushroom

Mushroom Wellington
Mushroom, spinach, goat's cheese and wilted greens, wrapped in puff pastry.
Served with seasonal vegetables and roast potatoes (please allow 20 minutes to prepare this dish)

Home Made Nut Roast
Home made nut roast with vegetarian gravy

Confit Duck
Served with creamed potato, seasonal greens and red wine jus

Fillet of Salmon
Coated with a Hollandaise sauce, home made roast potatoes and seasonal vegetables

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A selection of desserts from the kitchen

Main courses served with a selection of vegetables and roast potatoes (except *) Vegan dishes available please ask