



# Valentine's Day

## Tuesday 14th February 2012

*Starter & Main Course £15.95 3 Course £18.95*



The Royal Hotel  
Marine Terrace  
Waterloo  
Liverpool  
L22 5PR

0151-928-2332

[www.liverpool-royalhotel.co.uk](http://www.liverpool-royalhotel.co.uk)

# Treat Someone Special

## Stay Overnight at The Royal Hotel



26 Ensuite Bedrooms

4 Poster Rooms Available

Enjoy A Full English Breakfast  
Served To Your Bedroom At  
No Extra Charge If Requested



Tariff



Tuesday 14th February  
Double Room £80.00  
4 Poster Room £80.00

**Dinner, Bed & Breakfast**

**Double Room £115.00**

**4 Poster £115.00**

Rates Per Room Per Night

Based on 2 People

3 Course Dinner, Bed & Breakfast

Rates Based On 2 Persons  
Including Full English Breakfast & VAT

Please Note That All Of Our Rooms Are Different  
& Pictures Do Not Guarantee That Particular Room

# Starters

## **Soup Of The Day**

Home Made Soup Served With Warmed Bread

## **Chicken Liver Pate**

Freshly Made Pate, Toasted "Tansey's" Harvester Bread & Red Onion Marmalade

## **Garlic Mushrooms**

Chunky Mushrooms Sauteed With Garlic, Coated In A Creamy Garlic Sauce & Topped With A Puff Pastry Lid

## **Moules Marinere**

Mussels Sauteed With Shallot, White Wine, Garlic, Smoked Bacon & Cream, Served With Crusty Bread

## **Duck Spring Rolls**

Chinese Style Duck With Chinese Vegetables In A Spring Roll, Served With Chilli Jam

## **Goat's Cheese & Apple**

Goat's Cheese, Baked In The Oven & Presented On A Mixed Salad With Sultanas, Walnuts & Apple With An Apple Dressing

## **Scallops & Chorizo £2 Extra**

Seared Scallops & Chorizo With A Tomato Sauce

## **Award Winning Locally Made Black Pudding**

Topped With A Brookside Farm Free Range Poached Egg & Crispy Bacon, With A Warm Grain Mustard Sauce

# Main Courses

## **Spanish Style Chicken**

Breast Of Chicken With A Sauce Of Tomato, Garlic & Chorizo Sausage, Sauteed Potato & A Medley Of Seasonal Vegetables

## **Lamb Shank**

Shank Of Slow Braised Lamb On A Leek & Potato Mash, Rosemary Jus & Medley Of Seasonal Vegetables

## **Pork Satay**

Pork Fillet Cooked Whole With A Spicy Peanut Satay, Sauteed Potatoes & Medley Of Seasonal Vegetables

## **Fish & Chips**

Catch Of The Day, Battered In Our Own Cask Ale Batter, Served With A Basket Of Chips, Mushy Peas, Home Made Tartare Sauce & Lemon

## **Fillet Of Salmon**

Pan Fried Fillet Of Salmon In A White Wine & Parsley Cream sauce, Creamed Potato & A Medley Of Seasonal Vegetables

## **Seabass £2.00 Supplement**

Pan Fried Fillet Of Seabass Sat On A Broad Bean & Butternut Squash Risotto, With A Tomato Sauce & Parmesan (Can Also Be Served Plain With Sauteed Potatoes & A Medley Of Seasonal Vegetables)

## **Rump Steak**

Cooked To Your Liking & Served With Grilled Tomato & Mushrooms Accompanied By A Basket Of Chips & Seasonal Vegetables

## **Sirloin Steak £4 Supplement**

Cooked To Your Liking & Served With Grilled Tomato & Mushrooms Accompanied By A Basket Of Chips & Seasonal Vegetables

## **Fillet Steak £6 Supplement**

Cooked To Your Liking & Served With Grilled Tomato & Mushrooms Accompanied By A Basket Of Chips & Seasonal Vegetables

## **Butternut Squash & Broad Bean Risotto**

Home Made Butternut Squash & Broad Bean Risotto Finished With Black Sticks Blue Cheese

