

The Dining Room

The Royal Hotel, Marine Terrace, Waterloo, Liverpool L22 5PR
0151 928 2332 www.liverpool-royalhotel.co.uk

Festive Set Price Menu 2026

Served from 1st December 2025
Monday - Friday 12 noon till 2.30pm & 5.00pm - 9.00pm
Saturday 5.00pm - 9.00pm

Christmas Set Price Menu

Roasted Pumpkin & Miso Soup (V, GFO, VeO)
Roast Pumpkin seeds - Bread - Butter

Chicken Liver Parfait
Toast - Pickled Pink Onions

Goats Cheese Bon Bons (V)
Heritage Beets - Hot Honey

Classic Prawn Cocktail(GFO)
House Marie Rose - Crisp Gem Lettuce - Cucumber

Spicy Chorizo In Honey & Red Wine
Red Wine - Honey - Dipping Bread

Mushrooms On Toast (VeO, GFO)
Local Mushrooms - Parsley Garlic Butter - Cream- Sourdough



Roasted Turkey Breast (GFO)
Beef Dripping Roast Potatoes - Pigs In Blankets - Gravy
Chestnut Stuffing - Maple Glazed Carrot - Winter Greens

Roast Topside of Aged British Beef (GFO)
Herby Yorkshire Pudding - Beef Dripping Roast Potatoes
Homemade Gravy - Maple Glazed Carrot - Winter Greens

Nut Roast (Ve)
Roast Potatoes - Stuffing
Vegetable Gravy - Winter Greens

Duo Of Pork
Slow Braised Local Pork Belly - Black-pudding Bonbon
Charred Hispi Cabbage In Miso Butter - Mashed Potatoes
Local Mushroom Sauce

Fillet Of Salmon (gfo)
Spinach - Creamy Leek Sauce - Roasted New Potatoes
Winter Vegetables

Grilled Chicken Breast (gfo)
Chicken Breast - Dauphinoise Potatoes
Peppercorn Sauce - Maple Glazed Carrot - Greens

Chips 4.25 Red Salt Fries 4.25 Onion Rings 4.95 Garlic Ciabatta 5.95 Cheesy Bread 6.95 Yorkshire Pudding 95p
Extra Roast Potatoes 4.95, Pigs In Blankets (3) 4.25, Cauliflower Cheese 4.50



Christmas Pudding
Brandy Sauce (Ve & GFO on request)

Chocolate Tart (Ve, GFO)
Chocolate Tart - Berries - Vegan Ice Cream
Gluten Free & Suitable for Vegan Diet

Biscoff Cheesecake (V)
Whipped Cream - Biscoff Sauce

Caramel Meringue Nest (V,Gf)
Cherries - Chocolate - Chantilly cream

V = Suitable for vegetarian diet on request, Ve = Suitable for a vegan diet on request,
GFO = Can be made gluten free on request VeO = Vegan option available on request

Set-Price Menu

Served Lunch & Dinner From 1st December
2 - Courses £34.50 3 - Courses £39.95

For Tables Over 8 A Non Refundable £10 Per Person
Deposit Is Required To Reserve Your Table
(childrens' menu available for children under 10 only)

**We will also have our full menu available
for parties under 8 persons**

Booking Conditions

Bookings can be made online by our website, in person at reception or by telephone.
Pre orders can be made by email or in person.
We regret that we are unable to accept personal cheques.
Once payment is made, no monies shall be refunded.

For tables over 8 persons A deposit of £10 per person is payable
at the time of booking which is non refundable or transferable
and which amount will subsequently be deducted from the price of each meal.
We must point out that any member of your party failing to arrive on the set
date will lose their deposit which will not be credited for any other purpose.

All large tables over 8 must pre order their meals at least 1 Week in advance.

We ask that parties choose from one menu applicable to the
day & time for the whole party.

Tables are set as best fit and we are unable to provide U Shape tables or specific tables or areas
Private hire available, please ask

We regret that you are unable to bring in your own food or drink.
Any persons bringing their own alcohol onto the premises will be ejected and no monies
will be refunded. We reserve the right of search.

By making a booking at the Royal Hotel,
you also agree to these terms and conditions above.
We reserve the right to alter, amend or cancel any part of any booking, menu
or entertainment described herein without notice.

If you have a food allergy or special dietary requirement please inform a member of the team.
For Gluten free & Vegan options, you must indicate this clearly on any order so that we can provide
the correct alternative preparation of any dish marked Ve, VeO or GF.

We follow strict hygiene practices in our kitchen however, whilst a dish may not identify a
specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen,
foods may be at risk of cross contamination by other ingredients.
Our chips are fried in oil containing gluten, Our kitchens use tree nuts and flour.

Menu not available Christmas Day or Boxing Day