

Mother's DAY MENU

2026

Chicken & Saffron Veloute
Warmed Bread - Butter

Smoked Salmon & Prawns (Gfo)
Lettuce - Lobster Infused Marie Rose - Caviar

Roasted Beetroot, Strawberry & Goat's Cheese (Ve, Gfo)
With a Basil Vinigrette

Confit Duck Leg & Pistachio Terrine
Sherry Reduction - Crispy Toasts



28 Day Matured Roast Beef Topside (Gfo)
Roast Potatoes - Seasonal Vegetables - Our Yorkshire Pudding - Rich Beef Gravy

Slow Cooked Tender Breast Of Turkey (Gfo)
Roast Potatoes - Seasonal Vegetables - Pigs In Blankets - Traditional Stuffing

Seabass Provencal (Gfo)
Sauteed Potatoes - Asparagus - Green Beans

Root Vegetable Wellington (Ve)
Madeira Infused Gravy - Roast Potatoes - Seasonal Vegetables



Homemade Bailey's Cheesecake
Panettone- Chantilly Cream

Homemade Apple Crumble
Wild Berries - Ice Cream or Custard

Black Forest Gateau
Cherries - Kirsch - Cream

Trillionaire Brownie (Ve, Gfo)
Vegan Ice Cream

Ve & gfo symbols indicate that vegan and gluten free versions are available if pre-ordered and will have different ingredients.
Our kitchen uses all allergen and as such we can not guarantee there will not be any cross contamination

ROYAL HOTEL



Mother's DAY MENU

Sunday 15th
March 2026

Served in our dining room
12pm - 7pm
3 Courses £37.50
Children Under 10 £19.95

A non refundable deposit of £20 per person is required to make a reservation.
A pre order is required by Sunday 8th March 2026 for every person
We expect all of your party to be sat at the booked time and this is the time
we will serve your meal. We regret that we are unable to hold meals

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