



Dining Room

Large Party Menu

For Parties over 15 Persons
Monday to Saturday

2 Courses £26.95 3 Courses £34.95

We welcome large parties in our dining room at the Royal Hotel from 15 up to 70 persons.

Large parties must chose from this large party menu and no other menu, (except for specific dietary requirements). Vegan dishes on request.

All large parties must pre order their choices at least 72 hours in advance.

The time that your table is booked for is the time we expect you to be sat and ready

We welcome well behaved children and ask that they remain seated
for the health and safety of staff and the consideration of other customers

We are able to provide a private dining room for parties up to 16 persons in our Seabank Suite

We can offer exclusive use of the main room for parties over 25 persons

We can offer exclusive use of the whole restaurant for parties over 40 persons

We do not offer exclusive use of the front section of the restaurant and we will not separate the room with a dividing screen. The dividing screen can only be used for parties in the main room

For Parties over 30 persons, please chose 4 starters and 4 main courses for your whole party

A non refundable deposit of £10 per person is required for any party 15 persons or more

Deposits are non refundable and can not be credited for any other purpose

Full payment is due on the day of your meal. A bill will be presented to the organiser. We regret that we are unable to split bills or collect money from individual guests

This menu is not available Sundays. For allergy information, please see our website or ask our manager
(Gf) Gluten free option ON REQUEST (please state on pre order)

Menu & prices subject to change. Ensure you have the right menu before pre ordering 16/05/2026

We regret that you are unable to put banners or other items on our walls or use confetti type items

We do not allow discos or live entertainment

We do not provide place cards or table plans.

Chair covers available including stock colour sash £2.50 per chair, white line table cloths & Napkins £1 per person

This menu is not available for weddings. For weddings, please see our wedding brochure

We are able to cater for large parties over 15 persons at lunchtimes & evenings

We are able to provide "Special Event" menus, please let us know your requirements

The Royal Hotel

Marine Terrace, Waterloo, Liverpool L22 5PR

0151 928 2332 <https://www.liverpool-royalhotel.co.uk>

Scan to book





Starters

Soup Of The Day Made with fresh seasonal ingredients, served with a crusty malted wheat roll straight from the oven & butter (Ve, gfo)

Garlic Mushrooms. Local mushrooms sauteed in garlic butter finished with fresh herbs & cream, served on sourdough toast (Ve, gfo)

Traditional Prawn Cocktail Juicy King prawns in our Marie Rose sauce with shredded Iceberg lettuce, cucumber & brown bread (gfo)

Smoked Salmon Bruchetta Toasted sourdough, whipped feta, lemon, dill & capers with a side of pickled pink onions (gfo)

Chorizo Sauteed and finished with balsamic served with a crusty bread roll straight from the oven

Halloumi Fries - Fried halloumi with hot honey (V)

Main Courses

Butterfly Breast of Chicken in a peppercorn sauce, garlic & herb roasted baby potatoes and seasonal vegetables (gfo)

Roast Breast of Turkey pigs in blankets, stuffing, roast potatoes, seasonal vegetables & home made gravy (gfo)

Roast Beef Yorkshire Pudding, roast potatoes, seasonal vegetables & home made gravy (gfo)

Nut Roast roast potatoes, seasonal vegetables & home made gravy (Ve, gfo)

Lamb Rump* Served with pea puree, garlic & herb roasted baby potatoes and beef dripping roasted carrot finished with a rich lamb jus (gfo)

Fillet of Salmon. Fresh pesto, semi-dried cherry tomato with garlic & herb roasted baby potatoes & Tenderstem broccoli in Miso butter (gfo)

"Marry Me" Pasta, Fresh orcihiette pasta in a semi-dried cherry tomato & fresh basil cream sauce with Grana Padano and grilled chicken

Royal Burger Smoked cheese, streaky bacon, pickle, tomato, onion, lettuce & mayo in a brioche bun with red salt fries (Ve, gfo)

Desserts

Cartmel Sticky Toffee Pudding Caramel sauce, rum and raisin ice cream

Biscoff Cheesecake chantilly cream, Biscoff sauce, Biscoff crumb

Trillionaires Tart Vegan and gluten free chocolate base, toffee sauce and chocolate style grenache, vegan vanilla ice cream (Ve, gf)

Chocolate Brownie Cheshire Farm vanilla ice-cream

Cheshire Farm Ice Cream Strawberries & Cream, Chocolate & Vanilla

Sides

Pepper, Gravy Or Diane Sauce 3.50 Chips 4.95 Red Salt Fries 4.95

Garlic Ciabatta Bread 6.95 Cheesy Garlic Ciabatta Bread 7.95

Food Allergy Notice

If you have a food allergy or special dietary requirement please inform a member of the hospitality team.

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.

All weights are approximate uncooked.

Whilst we take every care in the preparation of food we can not guarantee that there will not be small bones or shell fragments present.

(gf) means that a non gluten containing option is available if asked for on request