



Humber Royal Hotel
GRIMSBY

Starters

Chicken Liver Pâté

Red Onion Chutney & Warm Toasted Croutes

Soup of the Day

*Our Soup of the Day
served with a Crusty Roll*

Classic Prawn Cocktail

*North Atlantic Prawns on a bed of crisp Lettuce, topped with Marie Rose sauce,
served with brown
bread and butter*

Feta & Olive Salad

Greek Feta & Mixed Olives Served on Crisp Green Salad

Mains

Salmon En Croute

*Pan Seared Salmon, Cream and Leek Sauce, served in a Puff Pastry Case with
New Potatoes and Seasonal Vegetables*

Wild Mushroom Risotto

*Forest Mushrooms, Roasted Cherry Tomatoes, Mixed Greens in a light
Basil and Tomato Sauce, Topped with Parmesan*

Roast Rib Eye of Beef

*Served with Duck Roast Potatoes, Honey Roasted Parsnips, Mashed Potato,
Yorkshire Pudding and Seasonal Vegetables*

Lincolnshire Pork Lion

*Served with Duck Roast Potatoes, Honey Roasted Parsnips, Mashed Potatoes, Fruit Stuffing,
Crackling, Baked Apple and Seasonal Vegetables*

Leg of Lamb

*Served with Duck Roast Potatoes, Honey Roasted Parsnips, Mashed Potatoes,
Seasonal Vegetables and Mint Sauce*

1 Course - £12.95

2 course - £15.95

Please note we take caution to prevent cross-contamination.
However, any product may contain traces as our entire menu is produced in the same kitchen.
Our dish descriptions do not include all the ingredients used to make the dish.
Therefore, if you have any food allergy please speak to a member of staff before placing an order.