Christmas

at ERYL HALL

MENU

Join us on the 25th of December for a 3-course festive feast of your choice, topped off with entertainment that's guaranteed to get you rocking around the Christmas tree.

Adult Menu

3 course £74.95

STARTERS

Pea & Ham Hock Soup GFA
Individual soda loaf, salted butter, flavoured oils

King Tiger Prawn Cocktail GF
Fresh baby leaf, Marie rose, smoked paprika, lemon zest

Trio of Melon Tower V VE GF
Melon, raspberry, blueberry, raspberry coulis, fruit zest

MAINS

Traditional Turkey Crown GFA
Butter basted roast turkey crown, classic sage & onion stuffing, rosemary & thyme roast potatoes, crisp Yorkshire pudding, chef's pigs in blankets, served with a rich turkey jus

Roast Topside of Welsh Beef GFA
Sliced topside of Welsh beef, classic sage & onion stuffing, rosemary & thyme roast potato, crisp Yorkshire pudding, chef's pigs in blankets, served with a rich red wine & beef stock gravy

Spiced Carrot & Orange Wellington V VE
Honey glazed wellington, classic sage & onion stuffing, rosemary & thyme roast potatoes, crisp Yorkshire pudding, heritage rainbow carrot, served with a fragrant sage jus

Wild Salmon Fillet GF
Buttered new potato, ratatouille, salsa verde, lemon zest, dill oil

DESSERTS

Classic Christmas Pudding
Brandy infused custard, redcurrants, mint

Gingerbread & Spiced Rum Cheesecake
Gingerbread crumb, cinnamon, spiced rum butterscotch

Lemon Sorbet Fruit Salad V VE GF
Exotic fruit salad, frozen raspberries, lemon sorbet, lime & orange zest

Children's Menu

3 course £24.95

STARTERS

Cheesy Garlic Bread
Toasted ciabatta topped with mature cheddar cheese

Popcorn Chicken VA VEA
Served with a choice of dips

Cream Cheese & Cranberry Bruschetta V VE GF
Toasted ciabatta, cream cheese, cranberry sauce

Tomato & Basil Soup
Served with a toasted ciabatta & salted butter

MAINS

Traditional Turkey Crown
Served with roast potato, Yorkshire pudding, sage & onion stuffing & seasonal vegetables

Roast Topside of Welsh Beef
Served with roast potato, Yorkshire pudding, sage & onion stuffing & seasonal vegetables

Spiced Carrot & Orange Wellington V VE
Honey glazed wellington, classic sage & onion stuffing, rosemary & thyme roast potatoes, crisp Yorkshire pudding, heritage rainbow carrot, served with a fragrant sage jus

Succulent Chicken Fillet Strips VA VEA
Breaded chicken fillet strips, served with fries & a choice of dips

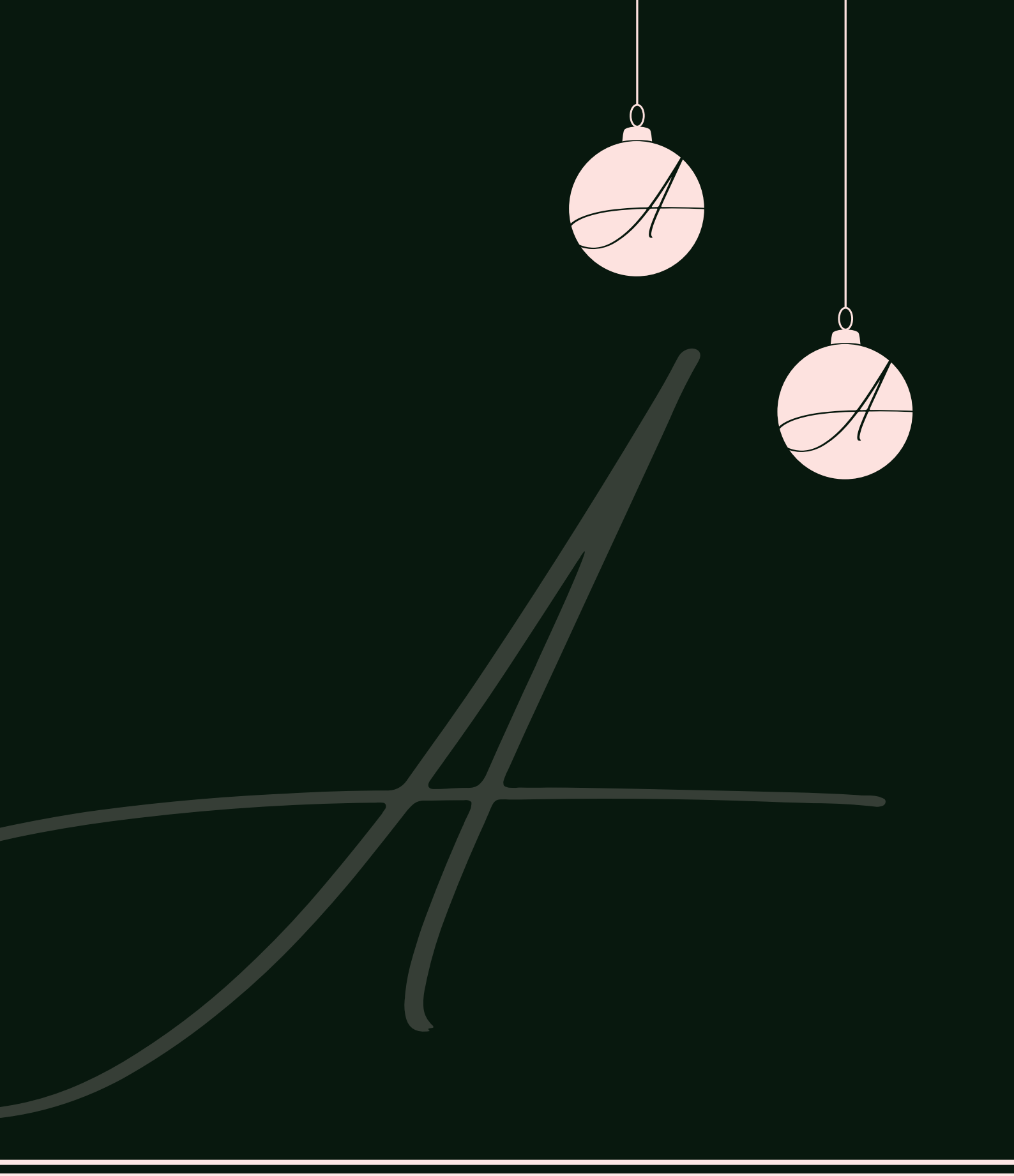
DESSERTS

Chocolate Brownie VA VEA
Served with vanilla ice cream & icing sugar

Lemon Sorbet V VE GF
Raspberry coulis, icing sugar

Profiteroles
Cream filled profiteroles served with chocolate sauce

Salted Caramel & Biscoff Sundae
Vanilla ice cream served with Chantilly cream, Biscoff crumb & salted caramel sauce



V *Vegetarian* VA *V Available* VE *Vegan* VEA *VE Available* GF *Gluten Free* GFA *GF Available*

We're happy to cater for a range of dietary requirements and 'Free From' options.
Simply speak to our friendly team, who'll be happy to help!

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering.
Full allergen information is available on request.