



Christmas

at ERYL HALL

MENU

BOOKING FORM

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 £59.95

Starters

A Pea & Ham Hock Soup

Individual soda bread, salted butter, micro greens.

B Beetroot Terrine

Toasted croutons, balsamic reduction, chive oil, micro greens.

C Crab Timbale

Seasoned crab, avocado, mango, lime vinaigrette, coriander, micro greens.

Mains

A Traditional Turkey Crown

Butter basted roast turkey crown, classic sage & onion stuffing, garlic, rosemary & thyme roast potatoes, streaky bacon pigs in blankets, and a rich turkey jus.

B Spiced Marmalade & Carrot Wellington

Classic sage & onion stuffing, garlic, rosemary & thyme roast potatoes, vegetable fritter, and a rich vegetable jus.

C Roast Sirloin of Welsh Beef

Crisp Yorkshire pudding, slow-braised beef chuck & potato fritter, garlic, rosemary & thyme roast potatoes, and red wine & beef dripping jus.

All mains are served with bowls of seasonal vegetables

Desserts

A Traditional Christmas Pudding

Traditional Christmas pudding served with a brandy infused Crème anglaise topped with redcurrants and a dusting of icing sugar.

B Gingerbread Crumb Cheesecake

Baked New York cheesecake with a gingerbread crumb and served with chocolate syrup.

C Fresh Fruit Salad

Fresh fruit salad topped with zesty lemon sorbet drizzled with orange oil and raspberry coulis, finished with micro mint and icing sugar.

Children's Menu

3 course £24.95

TEAR HERE

Starters

A Garlic Bread **V**

Served with or without cheese.

C Popcorn Chicken

Served with a tomato dip.

TEAR HERE

Mains

A Turkey Crown

With roast potatoes, sage & onion stuffing, crisp Yorkshire pudding, pig in blanket and served with seasonal vegetables.

C Chicken Nuggets

With fries and beans.

B Spiced Marmalade & Carrot Wellington **V** **VE**

Classic sage & onion stuffing, garlic, rosemary & thyme roast potatoes, vegetable fritter, and a rich vegetable jus.

All mains are served with bowls of seasonal vegetables

TEAR HERE

Desserts

A Gingerbread Crumb Cheesecake

Baked New York cheesecake with a gingerbread crumb and served with chocolate syrup.

C Fruit Salad

With vanilla ice cream.

B Ice Cream Sundae

Mint chocolate chip ice cream with Chantilly cream and sprinkles

V Vegetarian **VE** Vegan

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.

Booking Form

To secure your booking
you can call or email us:

📍 01745 582 255

✉️ erylhall@lyonsholidayparks.co.uk

Alternatively, fill in the form
below and return it to:

📍 Lyons Eryl Hall, Lower Denbigh Rd,
Saint Asaph, LL17 0EW

Arrive at 1:30pm

Name of party: _____

Phone Number: _____

Email: _____

Number of guests: _____

Total payable: £_____ (for Lyons Eryl Hall use only)

Enclosed is a deposit of: £_____ (£10.00 per adult, £5.00 per child)

Please fill in below to pre-order your dishes. Please state all dietary requirements below:

Guest Name	Starter	Main	Dessert	Dietary Restrictions
Joe Bloggs	A	B	C	Allergic to peanuts

Please continue on your own sheet if required.