

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.





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.

N Jains

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



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.



Garlic Bread 0

Served with or without cheese.

Popcorn Chicken

Served with a tomato dip.

Turkey Crown

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

Chicken Nuggets

With fries and beans.

Spiced Marmalade & Carrot Wellington 00

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

Gingerbread Crumb Cheesecake

Ice Cream Sundae

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

Mint chocolate chip ice cream with Chantilly cream and sprinkles

Fruit Salad

With vanilla ice cream.









To secure your booking you can call or email us:

- 0 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 payble: £______ (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	А	В	С	Allergic to peanuts