



# CHRISTMAS DAY MENU & BOOKING FORM

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Wednesday 25<sup>th</sup> December

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



LYONS  
ERYL HALL  
HOLIDAY PARK



## ADULT 3 COURSE MENU

£49.95 per person

### STARTERS

- A Cream of Mushroom & Garlic Soup**  
Served with an artisan baked loaf and creamy Welsh butter, garnished with micro greens
- B Pork Terrine**  
Succulent pork shoulder, pistachio and cranberry terrine topped with crispy bacon, served with micro greens and a honey mustard vinaigrette
- C King Prawn Salad**  
King tiger prawns and tender crab dressed in a lemon and lime citrus aioli served on a fresh frisee salad with an artisan bread loaf and creamy Welsh butter

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### MAINS

- A Traditional Turkey Crown**  
Served with classic sage and onion stuffing, rosemary and thyme roast potatoes, handmade pigs in blankets and turkey jus
- B Root Vegetable Puff Pastry Pithivier**  
Squash, red onion, sweet potato and garlic pithivier. Served with rosemary and thyme roast potatoes, pickled red cabbage and vegan jus
- C Roast Sirloin of Welsh Beef**  
Served with crisp Yorkshire pudding, braised beef and potato fritter, rosemary and thyme roast potatoes and red wine and beef jus

*Main courses served with bowls of seasonal vegetables to your table.*

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### DESSERTS

- A Traditional Christmas Pudding**  
Served with brandy infused crème anglaise, with red currents and a dusting of icing sugar
- B Fresh Fruit Salad**  
Served with zesty lemon sorbet, drizzled with orange oil, raspberry coulis and finished with micro mint and a dusting of icing sugar
- C New York Cheesecake**  
White chocolate and Malteser cheesecake, drizzled with melted white chocolate and crushed Malteser pieces



## CHILDRENS 3 COURSE MENU

£24.95 per child

### STARTERS

- A Garlic Bread**  
Served with or without cheese
- B Popcorn Chicken**  
Served with a tomato dip

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### MAINS

- A Traditional Turkey Crown**  
Served with Yorkshire pudding, sage and onion stuffing, rosemary and thyme roast potatoes, handmade pigs in blankets, and turkey jus
- B Root Vegetable Pithivier**  
Served with mashed potato, pickled red cabbage and vegan gravy
- C Roast Sirloin of Welsh Beef**  
Served with crisp Yorkshire pudding, sage and onion stuffing, rosemary and thyme roast potatoes and handmade pigs in blankets
- D Chicken Nuggets**  
Served with fries and beans

*Main courses served with bowls of seasonal vegetables to your table.*

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### DESSERTS

- A Chocolate Brownie**  
Served with raspberry coulis and vanilla ice cream
- B Fresh Fruit Salad**  
Served with vanilla ice cream
- C Ice Cream Sundae**  
Mint chocolate chip ice cream accompanied with cream and sprinkles

**Terms and conditions:** A non-refundable deposit of £10.00 per person (£5.00 per child) is required at the time of booking. Pre-orders and full payment is due two weeks in advance. In the event of a cancellation, refunds are subject to individual circumstances which will be reviewed at manager's discretion.

# BOOKING FORM

To secure your booking  
you can call or email us:

☎ 01745 582 255

✉ [erylhall@lyonsholidayparks.co.uk](mailto: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 the below to pre-order your dishes. Please state all dietary requirements below:

**Guest name                      Starter      Main      Dessert      Dietary Requirements**

Joe Bloggs	A	B	C	Allergic to peanuts

Please continue on your own sheet if required.