



CHRISTMAS MENU

& BOOKING FORM

Thursday 25th 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

£59.95 per person

STARTERS

A Pea & Ham Hock Soup

Individual soda bread, salted butter, micro greens.

C Crab Timbale

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

B Beetroot Terrine V VE

Toasted croutons, balsamic reduction, chive oil, 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.

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.

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

DESSERTS

A Traditional Christmas Pudding

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

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.

B Gingerbread Crumb Cheesecake

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



CHILDREN'S 3 COURSE MENU

£24.95 per child

STARTERS

A Garlic Bread V

Served with or without cheese.

B Popcorn Chicken

Served with a tomato dip.

MAINS

A Turkey Crown

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

B Spiced Marmalade & Carrot Wellington V VE

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

C Chicken Nuggets

With fries and beans.

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.

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.

V Vegetarian VE Vegan



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 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.

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 the manager's discretion.