



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
ROBIN HOOD
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.

MAINS

A Traditional Turkey Crown

Served with classic sage & onion stuffing, rosemary & thyme roast potatoes, handmade pigs in blankets and turkey jus.

B Root Vegetable Puff Pastry Pithiver V Vg

Squash, red onion, sweet potato & garlic pithiver. Served with rosemary & thyme roast potatoes, pickled red cabbage and vegan jus.

C Roast Sirloin of Welsh Beef

Served with crisp Yorkshire pudding, braised beef, potato fritter, rosemary & thyme roast potatoes and red wine & beef jus.

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

DESSERTS

A Traditional Christmas Pudding

Served with brandy infused Crème anglaise with, redcurrants and a dusting of icing sugar.

B Fresh Fruit Salad

Served with a 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.





CHILDREN'S 3 COURSE MENU

£24.95 per child

STARTERS

A Garlic Bread

Served with or without cheese.

B Popcorn Chicken

Served with a tomato dip.

MAINS

A Traditional Turkey Crown

Served with Yorkshire pudding, sage & onion stuffing, rosemary & thyme roast potatoes, handmade pigs in blankets and turkey jus.

C Roast Sirloin of Welsh Beef

Served with crisp Yorkshire pudding, sage & onion stuffing, rosemary & thyme roast potatoes and handmade pigs in blankets.

B Root Vegetable Pithiver

Served with mashed potato, pickled red cabbage and vegan gravy.

D Chicken Nuggets

With fries and beans.

DESSERTS

A Chocolate Brownie

Served with raspberry coulis and vanilla ice cream.

C Ice Cream Sundae

Mint chocolate chip ice cream accompanied with cream and sprinkles.

B Fresh Fruit Salad

Served with vanilla ice cream.

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.

 Vegetarian  Vegan



BOOKING FORM

To secure your booking
you can call or email us:

☎ 01745 342 264

✉ enquiries@lyonsholidayparks.co.uk

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

📍 Lyons Robin Hood, Rhyl Coast Rd,
Rhyl, LL18 3UU

Arrive at 1:30pm

Name of party: _____

Phone number: _____

Email: _____

Number of guests: _____

Total payable: £ _____ *(For Lyons Robin Hood 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.

