



LYONS
WOODLANDS HALL
HOLIDAY PARK

Menu



Starters

Mozzarella or Halloumi Batons 6.95

Golden-brown deep-fried batons of melted mozzarella or halloumi served with a spiced chilli tomato arrabiata sauce, dressed with fresh basil and pine nut pesto

Saucy Strips 6.95

Deep fried herb crumbed chicken strips bound in a sweet sticky chilli sauce dressed with balsamic reduction, smoked paprika and fresh micro herbs

Pork Belly Bites 6.95

Crispy pork belly bites dressed in a dark soy and honey reduction, garnished with sesame seeds, hoisin glaze and fresh micro herbs

Crispy Shrimp 6.95

Crispy deep fried red-tail shrimp served with a lemon and fresh dill aioli, garnished with a wedge of lemon and fresh coriander

Burgers

Chefs Burger 13.95

Anglesey black angus beef burger smothered in Applewood smoked cheese, topped with crispy fried onions, served on a toasted brioche bun dressed with chilli jam and sharp gherkin mayonnaise, served with fries

Sides

Triple Cooked Chips 4.00

Cheesy Garlic Bread 4.00

Sweet Potato French Fries 4.00

Extra Thin French Fries 4.00

Main Courses

The Crispiest Cod 13.95

Fillet of cod dipped in cider and lemon batter and deep fried, served with triple hand cut chips, vibrant mushy peas and a dill infused tartar sauce, garnished with a wedge of lemon

A Rump in the Dough 14.95

A matured 8oz Anglesey rump steak seared with a sticky red onion marmalade on a toasted sourdough ciabatta, dressed with roasted garlic mayonnaise, balsamic reduction & micro rocket, accompanied with French Fries

Taco Woodlands 12.95

Dark chocolate infused chilli beef, served in crisp taco shell, dressed with sour cream, and a lively guacamole, garnished with fresh coriander leaves, and micro herbs

The Mighty Madras 12.95 Options available

Vibrant red chicken madras simmered with roasted spices, served with garlic naan bread, jasmine rice, apple, date & tamarind chutney, garnished with coriander leaves

The Steak 19.95

A matured 8oz Anglesey sirloin steak, served on a bed of confit mushrooms, served with oven roasted cherry tomatoes on the vine, dressed with balsamic reduction garnished with roasted garlic butter and pesto oil, accompanied with hand cut, triple cooked chips

Sweet Chilli Leaf 10.95 Options available

Crispy deep-fried topside of beef bound in a sticky sweet chilli sauce, served on a bed of fresh mixed leaves, garnished with crushed earthy walnuts, vibrant pomegranate seeds and crunchy ribbons of carrot

Signature loaded fries

Extra thin cut French fries smothered in either

Creamy Mac & Cheese 7.95 Without bacon

With bacon bits and sliced spring onions

Chilli Beef 9.95

Topped with crispy fried onions and cheddar cheese

Sweet Chilli Chicken 9.95

With micro herbs and balsamic reduction



Desserts

Raspberry Tart V

5.95

Raspberry frangipane tart with zesty lemon curd, finished with a dusting of icing sugar and a sweet raspberry coulis

Sundae V

5.95

Cookie dough sundae with whipped cream, salted caramel sauce and chocolate wafer roll

New York Cheesecake V

5.95

Morish classic New York Cheesecake, drizzled with a Biscoff and salted caramel sauce

Brownie V

5.95

Rich sticky chocolate brownie served with a scoop of vanilla ice cream and chocolate drizzle

Children's Menu

Please ask a member of the team for our Children's menu

Allergens & Intolerances

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





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Sunday Menu

1 course £12.95 | 2 courses £16.95 | 3 courses £19.95

Starters

Soup of the Day

Served with warm, crusty bread

Saucy Strips

Deep fried herb crumbed chicken strips bound in a sweet sticky chilli sauce dressed with balsamic reduction, smoked paprika and fresh micro herbs

Mains

Roast of the Day

Served with roast potatoes, seasonal vegetables, stuffing, Yorkshire pudding, and chefs homemade gravy

Mixed Meat Roast (£3 supplement)

Jewelled Nut Roast

Served with roast potatoes and chefs homemade gravy

The Crispiest Cod

Fillet of cod dipped in cider and lemon batter and deep fried, served with triple hand cut chips, vibrant mushy peas and a dill infused tartar sauce, garnished with a wedge of lemon

Desserts

New York Cheesecake

Morish classic New York Cheesecake, drizzled with a Biscoff and salted caramel sauce

Raspberry Tart

Raspberry frangipane tart with zesty lemon curd, finished with a dusting of icing sugar and a sweet raspberry coulis

Brownie

Rich sticky chocolate brownie served with a scoop of vanilla ice cream and chocolate drizzle

Sundae

Cookie dough sundae with whipped cream, salted caramel sauce and chocolate wafer roll

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