

All the Magic of Christmas

Lyons Nant Hall Hotel

2019/2020





It's The Most Magical Time Of The Year...

So look forward to a seasonal short break, traditional festive fare with all the trimmings, or stylish celebrations with your friends and family - in a perfectly unique setting, nestled in the stunning Welsh countryside. The Lyons Nant Hall Hotel is the perfect place to enjoy a memorable Christmas and New Year.

Relax and unwind while we look after every detail, from peeling the potatoes to chilling the Champagne. Relax in our comfortable lounge in front of our roaring log fire or enjoy a scrumptious lunch in our wonderful restaurant. There really is something for everyone.

Make the magic last even longer...

Residential Packages

Available throughout December

Enjoy a festive break in one of our 11 well appointed en-suite hotel rooms from just £85 per room.

Festive Breaks

2 night breaks from £249 or 3 night breaks from £299*

Including bed, breakfast and a festive 3 course Christmas Day lunch.

*Prices are based on 2 sharing.



Festive Lunches

Available throughout December

Our talented head chef has prepared a delicious festive lunch menu using the best local produce.

Christmas Tribute Nights

7th, 12th, 13th, 14th, 19th & 20th December

Celebrate with friends, family or colleagues with live entertainment from a talented tribute act.

Christmas Eve

Food served 12noon - 6pm

Enjoy a dish from our delicious menu and then relax and unwind in front of our roaring log fire.

Christmas Day

Food served 12:00pm & 4:00pm

Enjoy our Christmas Day lunch followed by tea, coffee and Welsh fudge.

New Year's Eve Party

Doors open at 7:30pm

Welcome in the New Year at our annual party with a delicious buffet and live entertainment.



Celebrate The Festive Season With Us

Served throughout December, our festive lunch menu has been carefully designed by our talented head chef and made with only the best local produce.

Festive Lunch Menu

Served Monday - Friday · 12pm - 3pm
3 courses £21.95 · Pre-order is essential

Starters

Homemade winter vegetable soup, garlic & herb croutons and a warm rustic roll GF V VE

Chicken liver pâté, toasted brioche, winter salad and mulled red onion marmalade

Garlic mushrooms, Stilton cream, truffle oil and spinach GF V

Main Courses

Oven roasted local turkey, traditional accompaniments and roasted pan gravy

Roast Welsh beef, herb Yorkshire pudding, smoked bacon and baby onion jus

Poached cod loin, fresh herb crust, crushed new potatoes and king prawn sauce

Winter risotto, fresh cranberries, wild mushrooms, chestnuts and herb oil GF V VE

All served with seasonal vegetables and potatoes

Desserts

Classic Christmas pudding, warm brandy sauce and redcurrants

Handcrafted chocolate cheesecake, mince pie ice cream and winterberry compote

Selection of luxury dairy ice creams

ADD TEA, COFFEE AND MINCE PIES FOR ONLY £2.50 PER PERSON





Christmas Party & Tribute Nights

Served Monday - Saturday · 5pm - 9pm
3 courses £32.95 · Pre-order is essential

Starters

Classic roasted root vegetable soup, savoury croutons, micro herbs and a warm rustic roll GF V VE

Handcrafted chicken liver parfait, baby red peppers, sweet & sour onions and baby gem salad

Crisp breaded brie, dressed winter salad, warm cranberry and red onion jam V

Homemade gravlax salmon, goats cheese & beetroot salad and sour dough croûtes

Main Courses

Oven roasted Cheshire turkey, traditional apricot stuffing, pigs in blankets and roast pan gravy

Welsh roast topside of beef, horseradish mash potato, Yorkshire pudding and bourguignon style jus

Pan-fried sea-bream fillet, vine roasted cherry tomatoes, crayfish risotto and green pea butter sauce

Warm sweet potato, cashew nut & apricot chutney tart, braised cabbage and roast baby potatoes GF V VE

Desserts

Classic Christmas pudding, warm brandy sauce and redcurrants

Warm raspberry and almond tart, vanilla seed ice cream and fresh raspberries

Handcrafted chocolate cheesecake, mince pie ice cream and winterberry compote

Selection of luxury dairy ice creams

Tom-Tastic
Tom Jones Tribute
Saturday 7th December

Katy Ellis
Katy Perry & Taylor Swift Tribute
Thursday 12th December

Edwin Dukes
"The Soul Man"
Friday 13th December

Take That
Tribute Act
Saturday 14th December

Dirty Dancing
Tribute Act Duo
Thursday 19th December

Rod & Tina Show
Rod Stewart & Tina Turner
Tribute Friday 20th December

Christmas Day Menu

1st sitting: Arrival 11:30am · Food served 12:00pm
2nd sitting: Arrival 3:30pm · Food served 4:00pm
6 courses £69.95 · 12 and under £35 · Pre-order is essential

Amuse-bouche

Crisp butterfly king prawn and sweet chilli

Starters

Cream of smoked bacon, leek & potato soup, warm rustic roll and micro herbs

Handcrafted game terrine, fine bean salad and sloe gin onion marmalade

Melon rose, fresh berry compote and mulled berry sorbet Ⓥ

Traditional Champagne sorbet and fresh cut fruits Ⓥ

Main Courses

Oven roasted Cheshire turkey, traditional apricot stuffing, pigs in blankets and roast pan gravy

Pan fried fillet steak medallions, horseradish mash potato, baby onion & red wine jus and Yorkshire pudding

Oven roasted monkfish, parma ham, squid ink and tiger prawn linguine and tomato beurre blanc

Warm sweet potato, cashew nut & apricot chutney tart, braised cabbage and roast baby potatoes ⒼⒻ Ⓥ ⓋⒺ

Oven roasted pork rib eye steak, blue cheese dauphinoise potatoes, red apple & vintage cider reduction

Desserts

Traditional plum pudding, warm brandy sauce and mince pie ice cream

Classic sticky toffee date pudding, sea salted caramel ice cream, toffee sauce and caramelised bananas

Handcrafted lemon tart, clotted cream and fresh raspberries

Selection of Welsh and French cheeses, biscuits and plum chutney

To Finish

Freshly brewed tea, coffee, petit fours and Welsh fudge

Please note: tables for 1st sitting are available until 3pm.



Pre-order your Festive Feast

In order to make your experience as enjoyable as possible, please complete the pre-order form below and submit it to us no later than 3 weeks prior to your visit.

Party Name _____ Visit Date _____

	Festive Lunch Menu											Christmas Tribute Party											Christmas Day Menu										
Name / Option	Homemade soup (GF)(V)(VE)	Chicken liver pâté	Garlic mushrooms (GF)(V)	Roast turkey	Welsh beef	Cod loin	Winter risotto (GF)(V)(VE)	Christmas pudding	Chocolate cheesecake	Ice cream	Vegetable soup (GF)(V)(VE)	Chicken liver parfait	Breaded brie (V)	Gravlax salmon	Roast turkey	Welsh beef	Sea-bream fillet	Sweet potato tart (GF)(V)(VE)	Christmas pudding	Raspberry tart	Chocolate cheesecake	Ice cream	Cream of bacon soup	Game terrine	Melon rose (V)	Roast turkey	Steak medallions	Roasted monkfish	Sweet potato tart (GF)(V)(VE)	Rib eye steak	Plum pudding	Toffee & date pudding	Lemon tart	Cheese selection

(V) = Suitable for Vegetarians. (VE) = Suitable for Vegans. (GF) = Gluten Free. All 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 us know before ordering. Full allergen information is available on request.

Please note: a £10 non refundable deposit per person is required at time of booking.



ASK ABOUT OUR NEW YEAR'S EVE RESIDENTIAL PACKAGES

New Year's Eve

Adults £32.95 per person • Under 12's £14.95 per child
Live music from Ritchie Penrose Soul & Motown
Complimentary glass of bubbly on arrival
Doors open at 7:30pm • Carriages at 1am

Our Buffet Selection

- Homemade traditional lasagne
- Handcrafted cheeseburger sliders
- Seasoned retro fries
- Green pesto & pine kernel pasta
- Dressed salmon & prawn mirror
- Warm rustic bread rolls
- Tomato, basil and onion salad
- Candied house coleslaw
- Baby potato & chive salad
- Carved honey glazed ham and Cheshire turkey
- Dressed leaf salad
- Hummus and crisp crudités
- Selection of French and Welsh cheeses, biscuits, grapes and chutney



RITCHIE PENROSE
SOUL & MOTOWN



Seasons Greetings From

Lyons Nant Hall Hotel

We have lots of great events to look forward to in 2020...

Valentine's Day
14th February 2020

Enjoy a specially prepared 3 course meal with a live acoustic artist. A range of residential packages are also available.

Mothering Sunday
22nd March 2020

Treat your mum to a delicious 3 course Mother's Day dinner prepared by our talented head chef, complimentary gift included.

Easter Sunday
12th April 2020

Treat your family to a delicious 3 course meal prepared by our talented head chef to celebrate the Easter bank holiday.

Lyons Nant Hall Hotel, Prestatyn Road, Prestatyn, Denbighshire, LL19 9LD

T: 01745 886 766 • E: contact@lyonsnanthall.co.uk • www.lyonsnanthall.co.uk