



MILK WOOD HOUSE

LUXURY LODGES

## Christmas Day Lunch

110.00 per person | 75.00 little people

Selection of artisan breads, whipped butter

### AMUSE BOUCHE

Saffron cracker, smoked salmon mousse, smoked caviar, pickled cucumber

Wild mushroom arancini, truffle mayo

### STARTERS

Penderyn & beetroot cured salmon, apple puree, horseradish cream, treacle bread

Smoked duck breast & duck liver parfait, port vine jelly, tangerine, candied pecans, brioche

Roasted artichoke veloute, salted baked celeriac, bacon croutons & chestnuts

### MAINS

Pembrokeshire turkey, pigs in blankets, bacon & onion gravy

Aged rib of beef, Yorkshire pudding, pigs in blankets, beef gravy

Fillet of halibut, cucumber & caviar, beurre blanc

Mushroom & chestnut wellington, tarragon gravy

*All served with roasted potatoes, roasted parsnip, braised red cabbage, sprouts, carrots & kale*

### DESSERTS

Traditional Christmas pudding, rich brandy sauce, Madagascan vanilla ice cream

Dark chocolate mousse sponge cake, blackberry sorbet

Classic sherry trifle, red fruits, custard & almonds

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To make a reservation please contact:

01994427332 (option 3)

A 50% deposit is required by the 1<sup>st</sup> of December 2025, with the remaining balance due by the 15<sup>th</sup> of December 2025 along with a completed pre order form.



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## Festive Menu

2 course 30.00 | 3 course 37.50

### STARTERS

Wild mushroom soup, chestnuts, chive cream, garlic croutons

Duck leg & pistachio terrine, mandarin, pickled shimeji mushrooms, spiced plum chutney, brioche

Oak smoked salmon, Lilliput capers, horseradish mousse, lemon gel

### MAINS

Roasted fillet of salmon, new potatoes, sauteed spinach, chardonnay sauce, caviar

Bacon wrapped turkey breast, roasted potatoes, seasonal vegetables, sage stuffing, turkey gravy

Aged rib of beef, roasted potatoes, seasonal vegetables, Yorkshire pudding, beef gravy

Mushroom & chestnut wellington, roasted potatoes, seasonal vegetables, vegetable gravy

### DESSERTS

Traditional Christmas pudding, rich brandy custard, vanilla ice cream

Christmas sticky toffee pudding, butterscotch sauce, salted ice cream, walnuts

Penderyn & white chocolate tartlet, morello cherry gel, honeycomb, lemon balm

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Available from the 24<sup>th</sup> of November 2025 alongside our al a carte menu.

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. All prices are inclusive of VAT.