



# MILK WOOD HOUSE

LUXURY LODGES

## Festive A la Carte & Christmas Parties

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

---

Available from the 24<sup>th</sup> of November 2025 alongside our Autumn/ Winter A la 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.



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

---

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.



# MILK WOOD HOUSE

LUXURY LODGES

## New Year's Eve

Served 7pm - 9:30pm | Open til' 1am | £100pp

*Live acoustic music throughout the evening*

### AMUSE BOUCHE

Cheese & Serrano ham arancini

Braised beef bon bon & walnut gel

Wild mushroom and garlic

*Each table will be served bread and whipped butter*

### STARTERS

Beetroot & goats cheese, roasted pine nuts, red sorrel, mustard seed dressing, apple puree

King scallops, textures of cauliflower, chorizo bon bon, curry oil

Chicken & ham hock roulade, Welsh leeks truffle emulsion, pickled shimeji

### MAINS

Halibut supreme, saffron risotto, mussels, buttered leeks, Jerusalem artichokes

Aged beef fillet, pomme puree, crispy ox cheek, allium textures

Mediterranean vegetable wellington, lightly smoked creamed potatoes, charred tender stem broccoli

### DESSERTS

Black forest and chocolate sponge bar, cherry glaze, cherry ice cream

Apple and blackberry crumble, custard or vanilla ice cream

Passion fruit and mango curd, Italian meringue, caramelised banana, white chocolate snow

Welsh cheese platter, Snowdonia cheese selection, green tomato chutney, celery, grapes, artisan crackers

---

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.



# MILK WOOD HOUSE

LUXURY LODGES

## Boxing Day

Served from 12pm - 4pm



### MAINS

Pembrokeshire turkey curry, aromatic rice, naan bread or poppadom's	20
Dylan's sea food platter, Atlantic prawns & Marie rose sauce, highland smoked salmon, smoked mackerel, crevettes, scallops, salt & pepper squid, cherry vine tomato salad, crusty bread	35
Charcuterie board, prosciutto ham, bresaola, mixed olives, chorizo, Snowdonia cheeses, pickles, kimchi, hummus, bread	28

### DESSERTS

Apple and blackberry crumble, custard or vanilla ice cream	10
Classic Eton mess, Chantilly cream, mixed berries, crushed meringue	9
Black forest and chocolate sponge bar, cherry glaze, cherry ice cream	9



---

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.



MILK WOOD HOUSE

LUXURY LODGES

## New Year's Day

Served from 12pm - 4pm



### MAINS

Pembrokeshire turkey curry, aromatic rice, naan bread or poppadom's	20
Dylan's sea food platter, Atlantic prawns & Marie rose sauce, highland smoked salmon, smoked mackerel, crevettes, scallops, salt & pepper squid, cherry vine tomato salad, crusty bread	35
Charcuterie board, prosciutto ham, bresaola, mixed olives, chorizo, Snowdonia cheeses, pickles, kimchi, hummus, bread	28

### DESSERTS

Black forest and chocolate sponge bar, cherry glaze, cherry ice cream	9
Apple and blackberry crumble, custard or vanilla ice cream	10
Classic Eton mess, Chantilly cream, mixed berries, crushed meringue	9



---

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.



MILK WOOD HOUSE

LUXURY LODGES

## Festive Opening Hours

### Reception

Christmas Eve | 8am - 8pm  
Christmas Day | Closed  
Boxing Day | 10am - 5pm  
New Years Eve | 8am - 8pm  
New Years Day | 10am - 5pm

### Spa Treatments

Christmas Eve | 9am - 5pm  
Christmas Day | Closed  
Boxing Day | 9am - 1pm  
New Years Eve | 10am - 5pm  
New Years Day | Closed

### Concierge

Christmas Eve | 9:30am - 10pm  
Christmas Day | 11am - 4pm  
Boxing Day | 9:30am - 8pm  
New Years Eve | 9:30am - 1am  
New Years Day | 7:30am - 10pm

### Spa Facilities

Christmas Eve | 7:30am - 9:30pm  
Christmas Day | 11am - 3:30pm  
Boxing Day | 10am - 7:30pm  
New Years Eve | 7:30am - 9:30pm  
New Years Day | 7:30am - 9:30pm

### Milk Wood Bar

Christmas Eve | 10am - 8pm  
Christmas Day | *Available to guests booked for Christmas Day Lunch*  
Boxing Day | 10am - 6pm  
New Years Eve | 10am - 1am  
New Years Day | 10am - 6pm

### Milk Wood Restaurant

Christmas Eve | 12pm - 6pm (*last sitting at 6pm*)  
Christmas Day | 12pm - 4pm  
Boxing Day | 12pm - 3pm  
New Years Eve | 12pm - 3pm (*NYE celebration in the evening*)  
New Years Day | 12pm - 4pm