

A
feast
OF
festive
flavours



MARTHA'S VINEYARD

— RESTAURANT • BAR • TERRACE —



MARTHASVINEYARD.CO.UK

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MARTHA'S VINEYARD

— RESTAURANT • BAR • TERRACE —

Christmas
MENU

2 COURSE £32 ★ 3 COURSE £35

Available Friday 20th November to
Wednesday 23rd December 2026.

Christmas Menu

{ Starters to Begin the Feast }

Maple Roasted Butternut Squash Soup

toasted hazelnut
crumb | chive oil
| herb croutons |
ve, gfo

Creamy Garlic Wild Mushrooms

garlic focaccia |
parmesan cream |
herb crumb |
crispy sage | v, gfo

Pressed Ham Hock Terrine

chef's piccalilli |
toasted sourdough
| gfo

Martha's Prawn Cocktail

bloody mary marie
rose | baby gem |
avocado | pickled
cucumber | lemon |
house bread | gfo

Hot Honey Halloumi

mulled cranberry
jam | lime yoghurt |
pomegranate |
v, gf

{ The Main Event }

Roast Pembrokeshire Turkey

pork, fennel & sage stuffing | pig in a blanket | yorkshire pudding | beef dripping roasties | carrot puree | proper gravy | gfo

Welsh Braised Beef Bourguignon

smoked bacon | mushrooms | baby onions | red wine jus | buttery mash | bacon lardons | parsnip crisps | gf

Roast Hake

smoked bacon & leek potato cake | pembrokeshire cider cream | samphire | gf

Slow Roasted Belly Pork

buttery mash | caramelised apple | carrot puree | cider and sage jus | gf

Wild Mushroom, Chestnut & Cranberry Pithivier

red wine & thyme jus | ve

*All served with maple, garlic and thyme roasted root vegetables, creamy garlic potatoes,
slow braised red cabbage and buttered brussels sprouts with bacon | gfo*

{ A Sweet Ending }

Sticky Figgy Pudding

5th flock spiced rum sauce |
vanilla mascarpone

Dark Chocolate & Orange Tart

dark chocolate and
orange ganache | candied
clementine | mandarin sorbet
| grand marnier gel | ve

Apple, Blackberry & Cinnamon Crumble

pecan and oat crumble |
custard | ve

Salted Caramel Baked Cheesecake

caramelised apple |
honeycomb | white chocolate
ice cream | gf

v= veggie, ve= vegan, gf = gluten free, gfo = gluten free option on request.

Allergen & dietary requirements. Due to our cooking environment, there is a risk that traces of some allergens may be unintentionally included in all the food we serve. We understand the dangers to those with severe allergies; therefore, we cannot guarantee that meals will be free from some allergens. If you have a food allergy or intolerance, please let us know before ordering. Please note: While every care is taken to remove bones from our fish, some may remain. Please take care when enjoying fish dishes.

Booking Form

2 COURSE £32 ★ 3 COURSE £35

Available Friday 20th November to
Wednesday 23rd December 2026.

Contact Name
& Number

Booking Date

Time

No. Of
Guests

Names
of Guests

Gluten Free
Menu Required

Vegan Menu
Required

{ Starters }

Please mark your selections with a ✓

Maple Butternut
Squash Soup

Creamy Garlic
Wild Mushrooms

Pressed Ham
Hock Terrine

Martha's
Prawn Cocktail

Hot Honey
Halloumi

{ Mains }

Roast Turkey

Welsh Braised
Beef Bourguignon

Roast Hake

Slow Roasted
Belly Pork

Wild Mushroom
Pithivier

{ Desserts }

Sticky
Figgy Pudding

Dark Chocolate
& Orange Tart

Apple, Blackberry &
Cinnamon Crumble

Salted Caramel
Baked Cheesecake

Please cut, detach and return this booking form to Martha's Vineyard or email to eat@marthasvineyard.co.uk

Dates are available between Friday 20th November to Wednesday 23rd December 2026. £15 non returnable deposit per person required at time of reservation. Pre-order required 14 days prior to the reservation date.