LUCA'S AT THE CEFN TILLA LODGE

BRUNCH
LUNCH
AFTERNOON TEA
SUNDAY LUNCH
TAKEAWAYS
EVENTS

Christmas Day at The Lodge

Glass of Champagne on arrival
&
Selection of Canapes

STARTER

Duck Rillette, smoked bacon jam, house pickles,
homemade brioche
Hot-Smoked Salmon, charred asparagus, asparagus puree,
crispy Burford Brown egg
Goats' Cheese Mousse, salt-baked heritage beetroot,
candied walnuts
Curried Parsnips & Cauliflower soup, fennel and onion bhaji

MAIN COURSE

6oz Fillet Steak, short rib croquette, creamed leeks, dauphinoise potatoes,
rich red wine jus
Roast Turkey Breast, sage & onion pork sausage wrapped in bacon, stuffing, duck
fat roast potatoes, roasted carrots & parsnips, Brussels sprouts and rich turkey jus
Pan-Fried Stone Bass, roasted pak choi, chive beurre blanc,
French onion roasted potatoes
Mushroom & Sweet Potato Wellington, sage & onion stuffing, rosemary & thyme
roast potatoes, roast carrots & parsnips, Brussels sprouts, onion gravy

DESSERT

Chocolate Fondant, honeycomb ice cream
Traditional Christmas Pudding, brandy creme Anglaise
Selection of Welsh & Continental Cheeses, with crackers, celery,
grapes & artisan chutney
Vanilla Creme Brulee, homemade Aberffraw biscuit, fresh berries

Tea, Coffee & Petit Fours

£100 PER PERSON

CHILDREN UNDER 4 COMPLIMENTARY/ 5-11 YEAR OLDS HALF PRICE

ALTERNATIVE CHILDREN'S MENU AVAILABLE

25TH DECEMBER, 2026 / SITTINGS AT 1PM, 2PM & 3PM

To book a table, please call 01291 795001 or email lucaatthelodge@gmail.com. Preorder and prepayment necessary, with a £25pp deposit required to confirm the booking and full pre-payment on your final number of guests required by 10th December, 2026. No refunds given after this date.