



Christmas 2024 Menu (pre-booking & pre-order required)

**card details/deposits will be requested for confirming reservations*

TO START

Pan fried wild scallops, pea puree and crispy prosciutto

Pork, duck liver and orange pate, toasted bread

Creamy garlic mushrooms, toasted rosemary and sea salt focaccia

MAIN COURSE

Hand-Carved Turkey, roasted potatoes, carrots and parsnips, Cumberland pigs in blankets, sautéed Brussel sprouts, cranberry sauce and gravy

Herbs crushed slow cooked lamb shoulder, minted mash, maple glazed carrots and rich lamb stock gravy

Butternut squash, lentil and almonds Wellington, wild baby spinach, roasted carrots and Brussel sprouts

Pan fried Sea Bass, roasted new potatoes, samphire, garlic capers butter

ON THE SIDE

+£4 supplement

Sage and onion stuffing

Cumberland pigs in blanket

Honey roast parsnips

Brussel Sprouts

DESSERTS

Classic Christmas pudding, hot brandy sauce

Black forest roulade

Biscoff cheesecake

Running 24th to 26th Dec - Two-course £55pp; Three-course £65pp

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