



Festive Menu 2024

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

**parties over 10 will require a pre-order*

TO START

Tomato and basil soup, bread, butter
'Nduja sausage and mozzarella arancini, breadcrumbs coating
Pork, duck liver and orange pate, toasted bread
BBQ beef brisket bites coated in crumbs with smoked paprika and bourbon whiskey
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

Strip-loin beef and mushroom Wellington,
roast potatoes, sautéed Brussel sprouts and red wine jus

Butternut squash, lentil and almond 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
Cauliflower cheese
Honey roast parsnips

DESSERTS

Classic Christmas pudding, hot brandy sauce
Black forest roulade
Biscoff cheesecake

Running 25th Nov to 23rd Dec - Two-course £29.5pp; Three-course £36.5pp

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