



# Festive Menu 2024

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

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

## TO START

**Red lentil soup**, bread, butter (V, Ve, D.f, can be G.f)

**'Nduja sausage and mozzarella arancini**, breadcrumbs coating

**Pork, duck liver and orange pate**, toasted bread (can be G.f)

**BBQ beef brisket bites** coated in crumbs with smoked paprika and bourbon whiskey (D.f)

**Creamy garlic mushrooms**, toasted rosemary and sea salt focaccia (V, can be G.f)

## MAIN COURSE

**Hand-Carved Turkey,**

roasted potatoes, carrots and parsnips, Cumberland pigs in blankets, sautéed Brussel sprouts, gravy (G.f, D.f)

**Slow cooked beef cheek,**

mash potatoes, roasted carrots, sautéed Brussel sprouts and red wine jus (G.f)

**Butternut squash, lentil and almond Wellington,**

roasted carrots and parsnips, Brussel sprouts and gravy (V, Ve, D.f)

**Pan fried Sea Bass,**

roasted new potatoes, samphire, garlic capers butter (Can be Dairy Free, G.f.)

## ON THE SIDE

*+£4 supplement*

**Sage and onion stuffing** (D.f, Ve, V)

**Cumberland pigs in blanket** (G.f, D.f)

**Cauliflower cheese** (V)

**Honey roast parsnips** (V, can be Ve, G.f, D.f)

## DESSERTS

**Classic Christmas pudding**, hot brandy sauce

**Black forest cake**

**Biscoff cheesecake**

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

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