

THE MANOR

GARSINGTON

FESTIVE 2026 MENUS

Group Dining & Events • Christmas Day • A la Carte & Prix Fixe

NOVEMBER - DECEMBER 2026

THEMANORGARSINGTON.CO.UK | 01865368170 | OXMANOREVENTS@GMAIL.COM

THE MANOR
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2026 GROUP DINING MENUS

Pre-bookings only • Minimum 10 guests • November & December

THE CHRISTMAS FEAST

A family-style shared Christmas Spread · £33pp

THE ROASTS

ROAST TURKEY

DRY-AGED BEEF SIRLOIN

SLOW-ROASTED PORK BELLY

Vegetarian Wellington and vegan Nut Roast available on request

ALL THE TRIMMINGS

ROAST POTATOES

PIGS IN BLANKETS

YORKSHIRE PUDDINGS

MAPLE GLAZED PARSNIPS & CARROTS

SWEDE MASH

SPICED MULLED RED CABBAGE

WINTER GREENS

LASHINGS OF GRAVY

The Christmas Feast is gluten-free and dairy-free, with the exception of the Yorkshire puddings & vegetarian Wellington.

PIZZA FESTIVE BUFFET

£27pp Festive Selection (Choose any five) · £29pp The Full Festive Selection (Enjoy all seven)

12" WOOD-FIRED PIZZA SELECTION

For sharing for the table with house salad and your choice of five Festive buffet options
– or enjoy all seven with The Full Festive Selection

The Buffet

SWEET POTATO FALAFEL BITES
Hummus, pomegranate & sesame seeds (Ve, DF, GF)

ROASTED BUTTERNUT SQUASH WEDGES
Maple glaze, toasted pumpkin seeds (Ve, DF, GF)

CHILLED PRAWNS
Classic Marie Rose Sauce, baby gem lettuce (GF)

CRANBERRY & ORANGE CHICKEN SKEWERS
Crispy sage, fresh herbs (DF, GF)

CRISPY SKIN PORK BELLY BITES
Apple sauce (DF, GF)

BANG-BANG CAULIFLOWER
Crispy spicy-coated cauliflower bites, spring onion, sesame seeds (V)

PIGS IN BLANKETS
Chipolatas wrapped in streaky bacon, warm apple sauce (GF)

To Finish

Warm mini chocolate brownies (GF, DF)
Mince pies (Df, Ve)
Tea & coffee selection included. Add Prosecco on arrival for £4pp.

VE - VEGAN | V - VEGETARIAN | DF - DAIRY FREE | GF - GLUTEN FREE

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2026 WINTER MENU

Two courses £27 • Three courses £32**

Starters

Pigs in blankets, warm apple sauce, coleslaw £9 (Gf)

Goats cheese and truffle oil arancini, rocket, parmesan, caramelised onion chutney £8 (V)

Soup of the day, crusty bread and butter £8

Ham hock terrine, piccalilli, house salad, toasted sourdough £8 (can be Gf)

Rustic bread and mixed olives, olive oil and balsamic vinegar £8.5 (Ve, Df)

Baked camembert sharer, honey and rosemary, toasted crusty bread, pickles, red onion chutney £15

Mains

Turkey crown, roasted potatoes, maple glazed carrots and parsnips, Brussel sprouts, swede mash, stuffing, pigs in blankets, Yorkshire puddings, house gravy (can be Gf, can be DF) £23

Battered haddock, chips with crushed minted crème fraîche peas and tartare sauce £21 (Gf, Df)

Sea bass, Butter Bean Ragù & Cavolo Nero, smoked bacon £21 (Gf)

Slow cooked beef cheek, potato mash, baby carrots, mushrooms, glossy bourguignon sauce £23 (Gf)

Steak and ale pie, potato mash, seasonal greens, gravy £21

Lamb rump, gratin potatoes, Port & red wine jus, roasted cherry tomatoes, buttered Cavolo Nero, and maple glazed baby carrots £25 (can be Df, Gf)

Braised pork belly, roasted potatoes, maple glazed carrots and parsnips, Brussel sprouts, swede mash, stuffing, pigs in blankets, Yorkshire puddings, house gravy (can be Gf, can be DF) £23

Butternut squash risotto, crispy sage & toasted pumpkin seeds £18 (Gf)

Onglet steak, peppercorn sauce or garlic butter, chunky chips, chargrilled tomatoes & rocket salad £26

Onglet steak platter sharer (2-3ppl), chunky chips, smoked pancetta & savoy cabbage, Chimichurri & peppercorn sauce, garlic butter, chargrilled tomatoes, rocket salad £65

The Manor burger, caramelised onion chutney, lettuce, tomato, goat's cheese, skin on fries, coleslaw £21

**+£4 supplement for Onglet Steak & Lamb Rump. Sharers excluded.*

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12" Wood Oven Pizza

Note: Our dough is prepared in-house and is not gluten free.
Due to preparation methods, we are not able to cater for any types of allergies.

Margherita, mozzarella, tomato sauce, fresh basil (V) £13

Double Pepperoni, pepperoni, mozzarella, tomato sauce £16.5

BBQ Smokehouse, BBQ sauce base, roasted chicken, beef meatballs, sweetcorn, mushrooms £16.5

Prosciutto & Rocket, buffalo mozzarella, prosciutto & rocket £16

Pollo Picante, pulled buffalo chicken thighs, ranch dressing, spring onions, parmesan £16

Chicken Tikka Hot, tandoori chicken, jalapeño, mixed peppers, red onions £16

Extra Special, spicy beef, jalapeño, mixed peppers, red onions £16.5

Cheesy Garlic Pizza, mozzarella, garlic butter (V) £11

Make Your Own £17, Buffalo Mozzarella · Parmesan · Pepperoni · Roasted Chicken · Beef Meatballs · Prosciutto · Pulled Buffalo Chicken · Tandoori Chicken · Spicy Beef · Mushrooms · Sweetcorn · Jalapeño · Mixed Peppers · Red Onion · Spring Onion · Fresh Basil · Rocket · Ranch Dressing · Garlic Butter.
Up to 4 toppings; Extra toppings at £1.50 each

Sides

Chips/Skin-on fries £5 (Ve, Gf, Df)

Roast potatoes & gravy £6 (can be Ve, Gf)

Butter bean smoked bacon ragù £7 (Gf)

Buttered Cavolo Nero £5 (V, Gf)

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Our menu contains allergens–for more information, please ask one of our team members for assistance.
A discretionary 10% service charge will be added to your bill.

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2026 CHRISTMAS DAY MENU

Fizz on arrival • Two-course £85pp, Three-course £95pp • 25th & 26th December

STARTERS

Beetroot cured salmon gravlax, toasted bread, rocket (Gf, Df)

Duck confit bon bons, clementine gel, crispy sage (Df)

Camembert arancini, cranberry and thyme sauce (V)

MAINS

Turkey crown, roasted potatoes, maple glazed carrots and parsnips, Brussel sprouts, swede mash, stuffing, pigs in blankets, Yorkshire puddings, house gravy (can be Gf, can be DF)

31-days aged striploin roasted potatoes, maple glazed carrots and parsnips, Brussel sprouts, swede mash, pigs in blankets, Yorkshire puddings, house gravy (can be Gf, can be DF)

Brie and Beetroot chutney tart in kale pastry roasted potatoes, maple glazed carrots and parsnips, Brussel Sprouts, swede mash, Yorkshire puddings, house gravy (can be Gf, V)

Baked Jewelled Salmon, pomegranate jewels roasted potatoes, maple glazed carrots and parsnips (Gf, Df)

SIDES

Pigs in blankets £4 (Gf, Df)

Cauliflower cheese £4 (Gf)

Roast potatoes £4 (Gf, Df, Ve)

DESSERTS

Figgy Pudding, custard (Df)

Cherry Trifle (Gf)

Chocolate mint torte, vanilla ice cream

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