

CHRISTMAS

AT THE BARN The Old Dairy Farm Upper Stowe

LUNCH: two course, £24.95pp three course £27.95pp

EVENING: private dining from 15-35 guests three course £32.95pp

AVAILABLE FROM 6th DECEMBER TO 22nd DECEMBER

STARTERS

Chicken liver pate -
toasted Brioche
caramelised onion

Spiced parsnip soup,
crème fraîche

Tempura battered prawns
with a pea shoot
salad and Aioli dip

Breaded camembert
served with salad
and cranberry sauce

MAINS

Turkey breast with all the
trimmings

Pan fried duck breast with parsnip
puree and a spiced red wine and
cherry sauce. **£2 extra**

Pan fried sea bass fillet
with sauce vierge

Spinach cranberry brie mushroom
wellington served with chive and
cream sauce.

DESSERTS

Christmas pudding served with
brandy custard

Milk chocolate and Bailey's tart
served with salted caramel ice
cream

Poached cinnamon apple,
pain perdu, caramel sauce,
vanilla ice cream

Selection of cheese and biscuits
served with chutney and grapes

THE BARN RESTAURANT

The Old Dairy Farm Centre
Upper Stowe, Nr Weedon, Northants NN7 4SH

BOOK NOW! CALL 01327349911 OR
Email: eat@thebarnrestaurant.net

£10 deposit per person and a pre order 1 week before please

**Add Coffee and
chocolate mints for £3.50**