

The Joynes Suite Buffet

NEW YEAR'S EVE

CARVED BY OUR CHEFS

*Our meat is supplied by local butcher, Paul Shum,
situated 2 miles from the Hall*

H ^C H honey baked ham (GF,DF)

Glazed with honey from our estate beehives

Roast leg of Packington pork, apple sauce, sage and onion stuffing

18-hour braised beef bourguignon (GF,DF)

Beetroot and winter squash wellington (VG)

SALADS AND SAVOURY BITES

Home baked breads

Savoury braised rice (VG)

Herb roasted baby new potatoes (GF,DF)

Green leaf and baby herb salad (VG)

Greek salad (V)

Tomato, mozzarella, basil (V)

Classic Caesar salad

Homemade coleslaw (V)

TO FINISH

Selection of delicacies from our dessert table

British cheeseboard, chutneys, fruits, celery, and water biscuits

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS

GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN | DF - DOES NOT DIRECTLY CONTAIN DAIRY

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above.

Please note, the recommended daily intake for adults is 2000 kcal a day.