



HYLANDS  
ESTATE

## Catering Menus

### Breakfast Upgrade

Danish pastries  
Yoghurt with granola, seeds, fruits, honey  
Seasonal fruits, berries  
Great Garnets sausages, brioche roll, Tiptree jam

### Light Lunch

Selection of sandwiches:  
Selection of chef choice sandwiches on white, granary & wholemeal breads  
Essex pork & shallot all butter puff pastry sausage roll  
Brie, thyme & cranberry tartlet

Sweet items:  
Cranberry & vanilla flapjack  
Fresh fruit platter

### Health & Wellbeing Buffet

Teriyaki salmon, edamame, avocado, sesame, quinoa  
Harissa chicken, farro, feta, spinach, lime yoghurt dressing  
Butternut & aubergine open tart, rocket, beetroot dressing, sunflower seeds  
Spiced cauliflower, hazelnut dukka, lemon & tahini dressing  
Rye, soft hen egg, pickled red onion, cornichon, lemon mayonnaise  
Puy lentil scotched egg, chilli & marinated cucumber salad

Sweet items:  
Acai bar, goji berries  
Fruit platter, vanilla & mint dressing  
Coconut & raspberry bake, maple, yoghurt frosting



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### Cold Fork Buffet

Pork & chorizo scotch egg bites,  
brown sauce

Ham hock terrine, apple chutney,  
toasted focaccia

Poached salmon, watercress,  
crème fraiche, lemon

Teriyaki chicken, Asian noodle  
salad, soy & honey dressing

Goat's cheese & watercress tartlet

Chicken & bacon pasta salad,  
whole grain mustard dressing

24 hour proved focaccia, garlic &  
herb aioli

#### Sweet items:

Mini meringues, chantilly, fresh  
berries, mint

Chocolate & vanilla brownie bites

Fresh fruit platter, berries

### Hot Fork Buffet

Rigatoni, beef shin ragu, crispy  
shallot, parmesan

Moroccan spiced lamb, aubergine,  
apricot, dukka

Herb baked salmon, braised fennel  
& pea fricassee

Roast butternut squash risotto,  
goats cheese, pine nuts, crispy  
sage

Herb roasted potatoes. Chorizo.  
Mustard dressing

Baby leaf & endive salad, blue  
cheese dressing, walnut

Quinoa & cucumber salad, olive,  
feta, pickled red onions

#### Sweet items:

Acai bar, goji berries

Lemon tart, vanilla mascarpone,  
candied lemon



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### Plant-based Finger Buffet

#### Sandwiches:

Roast red pepper, harissa  
mayonnaise, spinach, granary  
bread

Cheddar, caramelised onion,  
rocket, white bread

Sweet potato falafel, chipotle,  
cucumber yoghurt, wrap

Spiced beans, feta, tomato salsa,  
baby leaves, wrap

Sweet potato & chickpea pastry  
roll, tomato Chutney

Butternut & shallot tart, beetroot,  
watercress & walnut salad

Spring onion bhaji, chilli & mint  
chutney

Roast squash, Moroccan spiced  
hummus, pomegranate, pistachio

#### Sweet items:

Dark chocolate brownie, honey  
cream, raspberry

Fresh fruit, berries, vanilla & mint  
dressing

Lemon cake, lime glaze

### Plant-based Hot & Cold Fork Buffet

Quinoa & fava bean salad, radish,  
feta, soft herbs, lemon dressing

Roast squash, Moroccan spiced  
hummus, pomegranate, pistachio

Spiced cauliflower, hazelnut dukka,  
lemon & tahini dressing

House salad, lemon & herb  
dressing

Cavatappi pasta, marinated  
courgette, herb pesto, toasted  
pine nuts (hot)

Chestnut & oyster mushroom  
baked gnocchi, crispy sage, pine  
nuts (hot)

Roast butternut & chickpea curry,  
braised rice & sweet onions,  
cucumber raita (hot)

Focaccia, sun blushed tomato  
butter

Olive sour dough, confit garlic &  
herb aioli

#### Sweet items:

Dark chocolate brownie, honey  
cream, raspberry

Fresh fruit, berries, vanilla & mint  
dressing

Lemon cake, lime glaze