



HYLANDS
ESTATE

Catering Menus

Breakfast Upgrade

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

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