

# Christmas Parties at Hylands Estate



Treat the team to a Christmas Party they won't forget!

Enjoy a delicious three-course Christmas meal, plenty of bubbles, and a night of dancing at Hylands House this Christmas.

Choose from a selection of mouthwatering festive Christmas meal options (sprouts are optional) in the exquisite Banqueting Room. Special dietary variations are also available.

Keep the bubbles flowing with welcome drinks on arrival and further drinks packages available to pre-order. We'll also provide a stocked and staffed bar under the Grand Staircase.

After dinner you can dance the night away with our DJ in the Entrance Hall and capture the night's events in the photobooth.

Hylands House is already a luxurious and opulent setting, but we'll be adding touches of additional sparkle especially for Christmas, including the all-important Christmas tree.

#### Timings

6.30pm	Arrival drinks
7.30pm	Christmas dinner
9.30pm	DJ opens the dancefloor
Carriages at midnight	

**Book now for £84 per person  
(incl VAT)**

*(Min 40 guest - max 80 guests)*

Enquire with our friendly team today to give your team a memorable festive evening!

W [hylandsestate.co.uk](http://hylandsestate.co.uk)  
E [hylands@chelmsford.gov.uk](mailto:hylands@chelmsford.gov.uk)  
T +44 (0)1245 605500

Hylands Estate  
London Road  
Chelmsford CM2 8WQ



**HYLANDS  
ESTATE**



# Christmas Parties at Hylands Estate

## Christmas Dinner Menu

Choose from the following mouth-watering options:

### Starters

Rillette of pork, spiced apple chutney, toasted sourdough

Fig, mozzarella, and Parma ham on toasted sourdough

Tian of prawns, red pepper coulis, lemon and tomato

### Mains

Slow roasted Norfolk turkey roulade, pigs in blankets, cranberry and sage stuffing, duck fat roasted potatoes, honey roasted carrots and parsnips, braised red cabbage and Brussel sprouts

Fillet of salmon, lemon & dill potato cake, sautéed spinach and samphire, and white wine cream

Winter vegetable wellington, roasted potatoes, parsnip puree, roasted parsnip, and chestnuts

### Desserts

Traditional Christmas pudding, brandy sauce

Glazed lemon tart, vanilla mascarpone and raspberries

Sticky toffee pudding, salted caramel sauce, crème anglaise

