



BOWOOD
HOTEL, SPA AND GOLF RESORT

THE KERRY SUITE at Bowood

Family Easter Afternoon Tea

Sunday 31st March 2024

Menu

“Under certain circumstances, there are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

~ Henry James ~

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MENU

~ Finger Sandwiches ~

Roast Chicken, Baby Gem, Tarragon Mayonnaise (EG, G)

Honey Roasted Wiltshire Ham, Dijon Mustard (G, M)

Southview Organic Farm Egg Mayonnaise, Watercress (EG, G, V)

Severn Valley Smoked Salmon, Crème Fraîche, Cucumber (D, F, G)

~ Savoury ~

Scotch Quail Egg, Dijon Mustard (EG, M)

~ Sweet ~

Chocolate Profiteroles, Malted Orange Cream (D, EG, G, V)

Summer Berry & Vanilla Sponge Slice (D, EG, G, V)

Lemon, Poppy Seed & Bowood Gin Drizzle Cake (D, EG, G, SL, V)

Lemon & Lime Meringue Pie (D, EG, V)

Mixed Spiced Easter Biscuit (D, EG, G, V)

Hot Cross Bun, Salted Butter (D, EG, G, V)

Freshly Baked Plain Scone, Bowood Berry Jam, Clotted Cream (D, G, SL, V)

~ To Sip ~

Served with freshly brewed Tea or Coffee

Please advise your coordinator, in advance, if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(D) DAIRY | (EG) EGG | (F) FISH | (G) GLUTEN | (M) MUSTARD
(SL) SULPHITES | (V) VEGETARIAN

Please Note: Gluten Free, Vegetarian & Vegan Options are available on request a minimum of 48 hours in advance.

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GLUTEN FREE MENU

~ Finger Sandwiches ~

Roast Chicken, Baby Gem, Tarragon Mayonnaise (EG)

Honey Roasted Wiltshire Ham, Dijon Mustard (M)

Southview Organic Farm Egg Mayonnaise, Watercress (EG, V)

Severn Valley Smoked Salmon, Crème Fraîche, Cucumber (D, F)

~ Savoury ~

Scotch Quail Egg, Dijon Mustard (EG, M)

~ Sweet ~

Summer Berry & Vanilla Sponge Slice (D, EG, V)

Lemon, Poppy Seed & Bowood Gin Drizzle Cake (D, EG, SL, V)

Mixed Macaroon Selection (EG, N, V)

Millionaire Shortbread (VG)

Mixed Spiced Easter Biscuit (D, EG, V)

Lady Gey Tea Cake, Ivy House Farm Clotted Butter (D, EG, SL, V)

Freshly Baked Plain Scone, Bowood Berry Jam, Clotted Cream (D, SL, V)

~ To Sip ~

Served with freshly brewed Tea or Coffee

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(D) DAIRY | (EG) EGG | (F) FISH | (M) MUSTARD | (N) NUTS
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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VEGETARIAN MENU

~ Finger Sandwiches ~

Isle of Wight Tomatoes, Basil Pesto (D, G, V)

Dill Pickled Cucumber, Crème Fraîche (D, G, SL, V)

Southview Organic Farm Egg Mayonnaise, Watercress (D, EG, G, V)

Red Pepper Hummus, Chargrilled Courgette, Baby Gem (D, G, SE, V)

~ Savoury ~

Wild Mushroom Arancini, Lemon & Parsley Gel (VG)

~ Sweet ~

Chocolate Profiteroles, Malted Orange Cream (D, EG, G, V)

Summer Berry & Vanilla Sponge Slice (D, EG, G, V)

Lemon, Poppy Seed & Bowood Gin Drizzle Cake (D, EG, G, SL, V)

Lemon & Lime Meringue Pie (D, EG, V)

Mixed Spiced Easter Biscuit (D, EG, G, V)

Hot Cross Bun, Salted Butter (D, EG, G, V)

Freshly Baked Plain Scone, Bowood Berry Jam, Clotted Cream (D, G, SL, V)

~ To Sip ~

Served with freshly brewed Tea or Coffee

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(D) DAIRY | (EG) EGG | (G) GLUTEN | (SE) SESAME SEEDS
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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VEGAN MENU

~ Finger Sandwiches ~

Isle of Wight Tomatoes, Garden Herb Pesto (G, VG)
Dill Pickled Cucumber, Cashew Crème Fraîche (G, N, SL, VG)
Roasted Beetroot, Horseradish, Watercress (G, VG)
Red Pepper Hummus, Chargrilled Courgette, Baby Gem (G, SE, VG)

~ Savoury ~

Wild Mushroom Arancini, Lemon & Parsley Gel (VG)

~ Sweet ~

Red Velvet & Vanilla Sponge Slice (G, VG)
Lemon, Poppy Seed & Bowood Gin Drizzle Cake (G, VG)
Millionaire Shortbread (VG)
Carrot & Walnut Cake, Pistachio Frosting (G, N, VG)
Mixed Spiced Easter Biscuit (G, VG)
Lady Grey Tea Cake, Light Salted Plant Butter (G, SL VG)
Freshly Baked Plain Scone, Bowood Berry Jam, Clotted Coconut Cream (G, VG)

~ To Sip ~

Served with freshly brewed Tea or Coffee

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(G) GLUTEN | (N) NUTS | (SE) SESAME SEEDS
(SL) SULPHITES | (VG) VEGAN

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