



BOWOOD

# Mother's Day Afternoon Tea in the Kerry Suite

With live entertainment from local musician, Will Blake

## Menu





# Mother's Day Afternoon Tea at Bowood

## Menu

### Finger Sandwiches

- Chicken, Baby Gem Lettuce, Caesar Mayonnaise (EG, G, M)  
Coronation Egg Mayonnaise, Watercress (EG, G, M)
- Dill Pickled Cucumber, Soft Cream Cheese (D, G, SL, V)
- Smoked Salmon & Caper Open Sandwich (D, F, G, SL)

### Savoury

- Pork & Apple Sausage Roll (EG, G)

### Sweet

- Wiltshire Tea Loaf, Cream Cheese Frosting (D, EG, G, SL, V)
- Strawberry & Custard Tartlet (D, EG, G, V)
- Salted Caramel Choux Bun (D, EG, G, V)
- Orange & Chocolate Layer Cake (D, EG, G, V)
- Fruit Macaroon (EG, N, V)
- Plain & Fruit Scones, Bowood Jam, Clotted Cream (D, EG, 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) EGGS | (F) FISH | (G) GLUTEN | (M) MUSTARD | (N) NUTS  
(SL) SULPHITES | (V) VEGETARIAN

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



# Mother's Day Afternoon Tea at Bowood

## Vegetarian Menu

### Finger Sandwiches

Westcombe Mature Cheddar, Apple Chutney (D, G, SL)

Coronation Egg Mayonnaise, Watercress (EG, G, M)

Dill Pickled Cucumber, Soft Cream Cheese (D, G, SL)

Fig & Burrata Open Sandwich (D, G, SL)

### Savoury

Garden Pea & Mint Arancini (VG)

### Sweet

Wiltshire Tea Loaf, Cream Cheese Frosting (D, EG, G, SL)

Strawberry & Custard Tartlet (D, EG, G)

Salted Caramel Choux Bun (D, EG, G)

Orange & Chocolate Layer Cake (D, EG, G)

Fruit Macaroon (EG, N)

Plain & Fruit Scones, Bowood Jam, Clotted Cream (D, EG, G, SL)

### To Sip

Served with freshly brewed Tea or Coffee

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(D) DAIRY | (EG) EGGS | (G) GLUTEN | (M) MUSTARD | (N) NUTS | (SL) SULPHITES | (VG) VEGAN

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# Mother's Day Afternoon Tea at Bowood

## Vegan Menu

### Finger Sandwiches

Vegan Mature Cheddar, Apple Chutney (G, SL)

Coronation Chickpea, Watercress (G, M)

Dill Pickled Cucumber, Soft Vegan Cream Cheese (G, N, SL)

Hummus & Roasted Red Pepper Open Sandwich (G, SL)

### Savoury

Garden Pea & Mint Arancini

### Sweet

Wiltshire Tea Loaf, Vegan Cream Cheese Frosting (G, SL)

Strawberry & Custard Tartlet (G)

Salted Caramel Millionaire Shortbread (G)

Orange & Chocolate Tiffin

Plain & Fruit Scones, Bowood Jam, Vegan Cream (SL)

### To Sip

Served with freshly brewed Tea or Coffee

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(G) GLUTEN | (M) MUSTARD | (N) NUTS | (SL) SULPHITES

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# Mother's Day Afternoon Tea at Bowood

## Gluten Free Menu

### Finger Sandwiches

- Chicken, Baby Gem Lettuce, Caesar Mayonnaise (EG, M)  
Coronation Egg Mayonnaise, Watercress (EG, M)
- Dill Pickled Cucumber, Soft Cream Cheese (D, SL, V)
- Smoked Salmon & Caper Open Sandwich (D, F, SL)

### Savoury

- Pork & Apple Scotch Quail Egg (EG)

### Sweet

- Wiltshire Tea Loaf, Cream Cheese Frosting (D, SL, VG)
- Strawberry & Custard Tartlet (D, EG, V)
- Salted Caramel Millionaire Shortbread (VG)
- Orange & Chocolate Tiffin (VG)
- Fruit Macaroon (EG, N, V)
- Plain & Fruit Scones, Bowood Jam, Clotted Cream (D, 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) EGGS | (F) FISH | (M) MUSTARD | (N) NUTS | (SL) SULPHITES  
(V) VEGETARIAN | (VG) VEGAN

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