



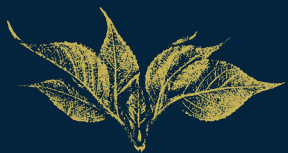
BOWOOD

The Kerry Suite

Gin-Lovers  
Afternoon Tea Delight

Sunday 6th July 2025

Menu





# Gin-Lovers Afternoon Tea Delight

## Menu

### Finger Sandwiches

Chicken, Baby Gem Lettuce, Caesar Mayonnaise (EG, G, M)

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

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

Gin Infused Salmon & Caper Open Sandwich (D, F, G, SL)

### Savoury

Pork & Apple Sausage Roll (EG, G)

### Sweet

Gin & Tonic Lemon Drizzle Cake (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 & Gin Soaked Fruit Scones, Bowood Jam, Clotted Cream (D, EG, G, SL, V)

### To Sip

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.



# Gin-Lovers Afternoon Tea Delight

## 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)

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

### Savoury

Garden Pea & Mint Arancini (VG)

### Sweet

Gin & Tonic Lemon Drizzle Cake (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 & Gin Soaked Fruit Scones, Bowood Jam, Clotted Cream (D, EG, G, SL)

### To Sip

Freshly brewed Tea or Coffee

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(D) DAIRY | (EG) EGGS | (G) GLUTEN | (N) NUTS | (SE) SESAME | (SL) SULPHITES | (VG) VEGAN

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# Gin-Lovers Afternoon Tea Delight

## 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

Orange & Chocolate Tiffin

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

### To Sip

Freshly brewed Tea or Coffee

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(G) GLUTEN | (N) NUTS | (SE) SESAME | (SL) SULPHITES

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# Gin-Lovers Afternoon Tea Delight

## Gluten Free Menu

### Finger Sandwiches

Chicken, Baby Gem Lettuce, Caesar Mayonnaise (EG, M)

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

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

Gin Infused Salmon & Caper Open Sandwich (D, F, SL)

### Savoury

Pork & Apple Scotch Quail Egg (EG)

### Sweet

Gin & Tonic Lemon Drizzle Cake (D, EG, SL, V)

Strawberry & Custard Tartlet (D, EG, V)

Salted Caramel Millionaire Shortbread (VG)

Orange & Chocolate Tiffin (VG)

Fruit Macaroon (EG, N, V)

Plain & Gin Soaked Fruit Scones, Bowood Jam, Clotted Cream (D, EG, SL, V)

### To Sip

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.

