

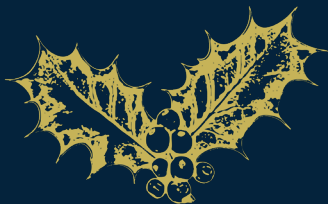


BOWOOD

Festive Afternoon Tea in the Kerry Suite

Sunday 30th November 2025

Menu





The Kerry Suite

Festive Afternoon Tea
Sunday 30th November 2025

Menu

Finger Sandwiches:

Vintage Cheddar, Quince Chutney (D, G, GFO, V)
Roast Woolley Park Farm Turkey, Cranberry Stuffing (EG, G, GFO, SL)
Mount Grace Roast Beef, Horseradish Cream (D, G, GFO)
Smoked Salmon, Crème Fraîche, Capers (D, F, G, GFO, SL)

Savoury Treat:

Bacon, Brie & Leek Quiche (D, EG, G)

Home Bakes:

Plain Scone, Mulled Fruit Jam, Clotted Cream (D, EG, G, GFO, SL, V)
Traditional Fruit Stollen, Whipped Butter (D, EG, G, SL, V)

Homemade Pâtisserie:

Chocolate, Baileys & Hazelnut Mousse (D, EG, G, N, SL, V)
Matcha Green Tea Choux Bun (D, EG, G, N, SL, V)
White Chocolate Snowman Macaroon (EG, N, V)
Apple & Mincemeat Crumble, Brandy Cream (D, G, SL, V)

Served with a Glass of Mulled Wine &
Freshly Brewed Tea or Coffee

Please advise your coordinator of any specific allergies or dietary requirements in advance.

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 | (GFO) GLUTEN FREE OPTION | (M) MUSTARD
(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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



The Kerry Suite

Festive Afternoon Tea
Sunday 30th November 2025

Gluten Free Menu

Finger Sandwiches:

Vintage Cheddar, Quince Chutney (D, V)
Roast Woolley Park Farm Turkey, Cranberry Stuffing (EG, SL)
Mount Grace Roast Beef, Horseradish Cream (D)
Smoked Salmon, Crème Fraîche, Capers (D, F, SL)

Savoury Treat:

Bacon, Brie & Leek Quiche (D, EG)

Home Bakes:

Plain Scone, Mulled Fruit Jam, Clotted Cream (D, EG, SL, V)
Traditional Fruit Stollen, Whipped Butter (D, EG, SL, V)

Homemade Pâtisserie:

Chocolate, Baileys & Hazelnut Mousse (D, EG, N, SL, V)
Millionaire Shortbread (VG)
White Chocolate Snowman Macaroon (EG, N, V)
Apple & Mincemeat Crumble, Brandy Cream (D, SL, V)

Served with a Glass of Mulled Wine &
Freshly Brewed Tea or Coffee

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(D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (M) MUSTARD
(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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The Kerry Suite

Festive Afternoon Tea
Sunday 30th November 2025

Vegetarian Menu

Finger Sandwiches:

South Hill Farm Coronation Egg Mayonnaise, Watercress (EG, G, GFO)
Vintage Cheddar, Quince Chutney (D, G, GFO)
Dill Pickled Cucumber, Cream Cheese (D, G, GFO, SL)
Red Pepper Hummus, Grilled Courgette Open Sandwich (G, GFO, VG)

Savoury Treat:

Brie & Leek Quiche (D, EG, G)

Home Bakes:

Plain Scone, Mulled Fruit Jam, Clotted Cream (D, EG, G, GFO, SL)
Traditional Fruit Stollen, Whipped Butter (D, EG, G, SL)

Homemade Pâtisserie:

Chocolate, Baileys & Hazelnut Mousse (D, EG, N, SL)
Matcha Green Tea Choux Bun (D, EG, G, N, SL)
White Chocolate Snowman Macaroon (EG, N)
Apple & Mincemeat Crumble, Brandy Cream (D, G, SL)

Served with a Glass of Mulled Wine &
Freshly Brewed Tea or Coffee

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(D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (M) MUSTARD
(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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The Kerry Suite

Festive Afternoon Tea
Sunday 30th November 2025

Vegan Menu

Finger Sandwiches:

Heritage Beetroot, Red Cabbage Coleslaw (G, GFO)
Coronation Chickpea, Baby Gem (G, GFO)
Dill Pickled Cucumber, Vegan Feta (G, GFO, SL)
Red Pepper Hummus, Grilled Courgette Open Sandwich (G, GFO)

Savoury Treat:

Vegan Feta & Leek Quiche (G, GFO)

Home Bakes:

Plain Scone, Mulled Fruit Jam, Vegan Cream (G, GFO, SL, V)
Traditional Fruit Stollen, Vegan Butter (G, SL, V)

Homemade Pâtisserie:

Chocolate & Hazelnut Mousse (N)
Millionaire Shortbread
White Chocolate Snowman Macaroon (N)
Apple & Mincemeat Crumble, Vegan Cream (G, GFO)

Served with a Glass of Mulled Wine &
Freshly Brewed Tea or Coffee

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a possibility of cross contamination in a busy kitchen environment.

(D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (M) MUSTARD
(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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Festive Afternoon Tea
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Children's Menu

Sandwiches:

Jam Snowman (G, GFO, SL, VG)

Ham Christmas Tree (G, GFO)

Cheese Star (D, G, GFO, V)

Savoury:

Crudités & Hummus (VG)

Sweet Treats:

Festive Gingerbread Man (D, EG, G, V)

Chocolate Brownie (D, EG, G, V)

Reindeer Cup Cake (D, EG, G, V)

Served with Fruit Squash

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(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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