



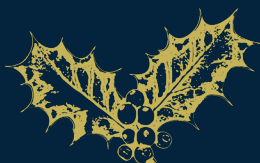
BOWOOD

The Shelburne Restaurant Festive Afternoon Tea

Available from Friday 28th November 2025 to
Thursday 1st January 2026

Monday to Saturday: 12:00pm to 5:00pm
Sunday: 3:00pm to 5:00pm

Menus





The Shelburne Restaurant at Bowood

2025 Festive Afternoon Tea Menu

Available from Friday 28th November 2025 to Thursday 1st January 2026

Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

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 Freshly Brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

£39 per person

Celebrate in Style with a Festive Tipples:

A delicious glass of Mulled Wine or Prosecco – £6 per glass

Please speak to your server prior to ordering your meal 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 | (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 Shelburne Restaurant at Bowood

2025 Festive Gluten Free Afternoon Tea Menu

Available from Friday 28th November 2025 to Thursday 1st January 2026

Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

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 Freshly Brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

£39 per person

Celebrate in Style with a Festive Tiptle:

A delicious glass of Mulled Wine or Prosecco – £6 per glass

Please speak to your server prior to ordering your meal 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 | (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 Shelburne Restaurant at Bowood

2025 Festive Vegetarian Afternoon Tea Menu

Available from Friday 28th November 2025 to Thursday 1st January 2026

Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

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 Freshly Brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

£39 per person

Celebrate in Style with a Festive Tipple:

A delicious glass of Mulled Wine or Prosecco – £6 per glass

Please speak to your server prior to ordering your meal 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 | (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 Shelburne Restaurant at Bowood

2025 Festive Vegan Afternoon Tea Menu

Available from Friday 28th November 2025 to Thursday 1st January 2026

Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

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 freshly brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

£39 per person

Celebrate in Style with a Festive Tipple:

A delicious glass of Mulled Wine or Prosecco – £6 per glass

Please speak to your server prior to ordering your meal 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 | (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 Shelburne Restaurant at Bowood

2025 Festive Children's Afternoon Tea Menu

Available from Friday 28th November 2025 to Thursday 1st January 2026
Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

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

£15.50 per child (2 to 12 years)

Please speak to your server prior to ordering your meal if you have any specific allergies or dietary requirements.

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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

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