



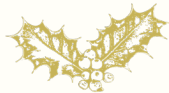
BOWOOD

Bowood Afternoon Tea

A timeless tradition, beautifully renewed

Festive Menu Edition

Available from 25th November 2026 to 5th January 2027



About Bowood Afternoon Tea



Bowood's Walled Garden

Bowood Afternoon Tea reflects the Estate as it stands today, respectful of its heritage, confident in its standards and assured in its progression. It is an experience shaped by care, precision and a genuine sense of hospitality, continuing a tradition that has long held a place at Bowood.

Afternoon tea is one of Britain's most enduring rituals, defined not only by what is served, but by how it is prepared, presented and experienced within the setting of the Estate. Each element has been carefully considered to ensure the experience feels personal, refined and quietly assured, in keeping with Bowood's long-standing approach to welcoming guests.

From a bespoke collection of fine bone china, developed in partnership with Duchess China 1888, to ingredients grown in Bowood's Walled Garden, including strawberries, rose petals, cucumbers, chives and edible flowers, every detail reflects a closer connection to the land. Working with our own produce allows us to follow the seasons with intention, creating an experience shaped not only by tradition, but by the Estate itself.

Rupert Taylor
Executive Head Chef at Bowood



Bowood Afternoon Tea

Festive Afternoon Tea Menu

Finger Sandwiches & Savoury Tartlet

Bronze Turkey

Sage & Onion Stuffing, Cranberry Mayonnaise (EG, G, SL)

Smoked Salmon

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

Honey-Roasted Wiltshire Ham

Wholegrain Mustard & Apple Slaw (EG, G, M)

West Country Mature Cheddar

Spiced Apple & Ale Chutney (D, G, SL, V)

Caramelised Onion, Chestnut Mushroom & Thyme Tartlet

(D, EG, G, V)

Freshly Baked

Plain & Spiced Orange Scones

Ivy House Farm Clotted Cream, Bowood Mulled Berry Jam (D, EG, G, SL, V)

Homemade Pâtisserie

Black Forest Délice (D, EG, G, V)

Pistachio & White Chocolate Éclair (D, EG, G, N, V)

Snowman Macaron (D, EG, N, V)

Spiced Apple & Cinnamon Mousse Dome (D, EG, G, V)

To Sip

Served with your choice of freshly brewed Tregothnan Tea,
Café du Monde Coffee or Rich Hot Chocolate

£39.50



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

Every effort is made to accommodate dietary requirements, but we cannot guarantee an allergen-free environment due to the possibility of cross-contamination.

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

Please note a discretionary service charge of 10% will be added to your bill.





Bowood Afternoon Tea

Festive Vegetarian Afternoon Tea Menu

Finger Sandwiches & Savoury Tartlet

West Country Mature Cheddar

Spiced Apple & Ale Chutney (D, G, GFO, SL)

Free-Range Egg Mayonnaise

Chive, Cracked Black Pepper (EG, G, GFO)

Smoked Carrot Lox

Dill Vegan Cream Cheese, Pickled Cucumber (G, GFO, SL, VG)

Brie, Cranberry, Rocket

(D, G, GFO, SL)

Caramelised Onion, Chestnut Mushroom & Thyme Tartlet

(D, EG, G, GFO)

Freshly Baked

Plain & Spiced Orange Scones

Ivy House Farm Clotted Cream, Bowood Mulled Berry Jam (D, EG, G, GFO, SL)

Homemade Pâtisserie

Black Forest Délice (D, EG, G)

Pistachio & White Chocolate Éclair (D, EG, G, N)

Snowman Macaron (D, EG, N)

Spiced Apple & Cinnamon Mousse Dome (D, EG, G, GFO)

To Sip

Served with your choice of freshly brewed Tregothnan Tea,
Café du Monde Coffee or Rich Hot Chocolate

£39.50



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

Every effort is made to accommodate dietary requirements, but we cannot guarantee an allergen-free environment due to the possibility of cross-contamination.

(D) DAIRY | (EG) EGG | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (N) NUTS | (SL) SULPHITES | (VG) VEGAN

Please note a discretionary service charge of 10% will be added to your bill.





Bowood Afternoon Tea

Festive Vegan Afternoon Tea Menu

Finger Sandwiches & Savoury Tartlet

Roast Butternut Squash

Sage & Cranberry Relish (G, GFO, SL)

Grilled Mediterranean Vegetable

Red Pepper Hummus (G, GFO, SE)

Smoked Carrot Lox

Dill Vegan Cream Cheese, Pickled Cucumber (G, GFO, SL)

Mature Vegan Cheddar

Spiced Apple & Ale Chutney (G, GFO, SL)

Caramelised Onion, Chestnut Mushroom & Thyme Tartlet

(G)

Freshly Baked

Plain & Spiced Orange Scones

Vegan Clotted Cream, Bowood Mulled Berry Jam (G, GFO, SL)

Homemade Pâtisserie

Dark Chocolate & Cherry Délice (G)

Vegan Pistachio & White Chocolate Éclair (G, N)

Snowman Macaron (N)

Spiced Apple & Cinnamon Mousse Dome (G, GFO)

To Sip

Served with your choice of freshly brewed Tregothnan Tea,
Café du Monde Coffee or Vegan Hot Chocolate

£39.50



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(G) GLUTEN | (GFO) GLUTEN FREE OPTION | (N) NUTS | (SE) SESAME | (SL) SULPHITES

Please note a discretionary service charge of 10% will be added to your bill.





Bowood Afternoon Tea

Festive Gluten Free Afternoon Tea Menu

Finger Sandwiches & Savoury Tartlet

Bronze Turkey

Cranberry Mayonnaise, Baby Gem (EG, SL)

Smoked Salmon

Dill Cream Cheese, Pickled Cucumber (D, F, SL)

Honey-Roasted Wiltshire Ham

Wholegrain Mustard, Apple Slaw (EG, M)

West Country Mature Cheddar

Spiced Apple & Ale Chutney (D, SL, V)

Caramelised Onion, Chestnut Mushroom & Thyme Tartlet

(D, EG, V)

Freshly Baked

Plain & Spiced Orange Scones

Ivy House Farm Clotted Cream, Bowood Mulled Berry Jam (D, EG, SL, V)

Homemade Pâtisserie

Black Forest Délice (D, EG, V)

Pistachio & White Chocolate Choux Bun (D, EG, N, V)

Snowman Macaron (D, N, V)

Spiced Apple & Cinnamon Mousse Dome (D, EG, V)

To Sip

Served with your choice of freshly brewed Tregothnan Tea,
Café du Monde Coffee or Rich Hot Chocolate

£39.50

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

Every effort is made to accommodate dietary requirements, but we cannot guarantee an allergen-free environment due to the possibility of cross-contamination.

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

Please note a discretionary service charge of 10% will be added to your bill.





Bowood Afternoon Tea

Festive Children's Afternoon Tea Menu

Finger Sandwiches & Savoury Treat

Roast Turkey

Cranberry Sauce (G, GFO, SL)

Honey-Roasted Wiltshire Ham

Butter (D, G, GFO)

West Country Mature Cheddar

(D, G, GFO, V)

Raspberry or Strawberry Jam

(G, GFO, SL, V)

Mini Sausage Roll

(EG, G)

Freshly Baked

Plain Scone

Ivy House Farm Clotted Cream, Strawberry Jam (D, EG, G, GFO, SL, V)

Homemade Pâtisserie

Chocolate Brownie Bite (D, EG, G, GFO, V)

Mini Vanilla Reindeer Cupcake (D, EG, G, GFO, V)

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

To Sip

Served with your choice of freshly brewed Tregothnan Tea,
Rich Hot Chocolate or Fruit Squash

£17.00



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

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(D) DAIRY | (EG) EGG | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (SL) SULPHITES | (V) VEGETARIAN

Please note a discretionary service charge of 10% will be added to your bill.



Tregothnan Tea Partnership

Tregothnan

Bowood has chosen to partner with Tregothnan as its exclusive tea supplier for Bowood Afternoon Tea in recognition of a shared heritage and commitment to provenance.

Tregothnan's position as the producer of Britain's first home-grown tea brings a rare authenticity to the experience, allowing the ritual of afternoon tea to be grounded not only in history, but in place.

This partnership brings together two estates where the landscape, the produce and the tradition are intrinsically connected, resulting in an offering that feels distinctly English in both character and origin.

Since 1334, Tregothnan has cultivated the extraordinary around the River Fal in Cornwall, and introduced the nation to its first home-grown tea in 2005. Only 150 acres of cloud forest conditions create this microclimate, where over 30 miles of tea bushes thrive in Europe's largest tea plantation.



Make the afternoon sparkle with a glass of something special from the house of Pommery, a name that is synonymous with contemporary style, elegance and finesse:

Pommery English Sparkling Wine | £12.75

Pommery Champagne | £15.50

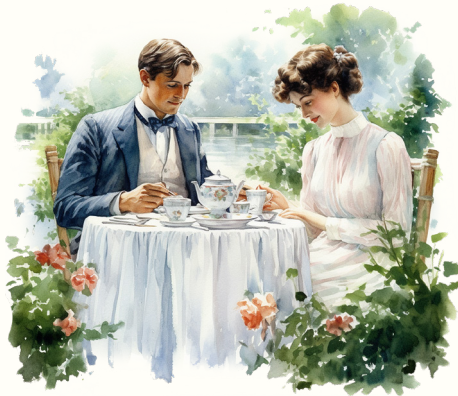


The History of Afternoon Tea

Few traditions are as closely associated with British hospitality as afternoon tea, a ritual that has evolved over time while retaining its quiet sense of occasion.

What began as a simple pause in the day has, over generations, become a refined and enduring custom, shaped by changing tastes, social habits and a deep-rooted appreciation for craft and presentation.

To understand afternoon tea today is to look back at the history that has defined it, and the moments that have allowed it to endure.



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

Henry James

To learn more about the *History of Afternoon Tea*, scan the QR code:

