Afternoon Tea



Traditional Afternoon Tea - £33 per person

(Served Buffet Style)

Freshly Prepared Finger Sandwiches

Non-Vegan Selection:

South Hill Farm Egg Mayonnaise, Watercress (EG, G, V)

Roast Chicken & Pesto, Baby Gem Lettuce (D, EG, G)

Smoked Salmon, Crème Fraîche, Cucumber (D, F, G)

Honey Roasted Ham, English Mustard (G, M)

Vegetarian & Vegan Selection (on request):

Coronation Chickpea, Crisp Baby Gem (G)

Dill Pickled Cucumber, Violife Cream Cheese (G)

Heritage Tomato, Violife Feta, Basil (G)

Local Beetroot, Horseradish, Hummus (G, SL)

Two Home-Made Scones:

Fruit & Plain Scones, Seasonal Bowood Jams, Clotted Cream (D, G, V)

A Selection of Home-Made Pâtisserie:

Chef's Selection of Home-Made Cakes & Sweet Treats (May contain D, EG, G, N, SL) (V)

Served with freshly brewed Tea or Filter Coffee

Please ask your server on the day for our selection of teas.

Sparkling Afternoon Tea

To compliment your Afternoon Tea, order a delicious glass of:

Prosecco Brut 'Fili', Sacchetto, Veneto, Italy: NV

£8.75 per glass (125ml)

Pommery Brut Royal, France: NV

£15 per glass (125ml)

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.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH (SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

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