



BOWOOD

HOTEL, SPA AND GOLF RESORT

FESTIVE AFTERNOON TEA

27th November – 23rd December

Selection of Sandwiches:

Clarence Court Egg Mayonnaise and Watercress
Roast Turkey and Stuffing
Smoked Salmon, Crème Fraîche and Cucumber
Somerset Brie and Cranberry

Home-Made Scones:

Plain and Cinnamon Fruit Scones with Mulled Fruit Jam and Clotted Cream

Selection of Home-Made Pâtisserie:

Clementine Trifle Slice
Christmas Pudding Chocolate Bon Bons
Christmas Tree Biscuits
Mini Chocolate Yule Log

Served with two rounds of Tea, Coffee or Hot Chocolate

Plus a Glass of Mulled Wine, Spiced Cider, Mulled Tea
or one of the following Festive Mocktails:

Christmas Apple Sour | Christmas Apple Berry | Cranberry Cooler

30 per person

Why not treat yourself to a Sparkling Afternoon Tea by adding:

A glass of Sacchetto, Prosecco Brut Fili - **8 per glass**

A glass of Champagne Collet Brut - **12 per glass**

Tea Selection:

Bowood Hotel Breakfast Tea, Earl Grey Supreme, Assam Halmari Gold, Bowood Hotel Afternoon Tea, Char Assam Decaffeinated, Lady Winchester, Char Darjeeling Supreme 1st Flush, Lapsang Souchong, Green Curve, Rooibos Orange & Eucalyptus, Peppermint, Winchester Fruit Basket, Chamomile

Freshly Ground Colombian Coffee Selection:

Americano, Espresso, Macchiato, Latte, Cappuccino, Flat White, Mocha

Please speak to a member of the team if you have any specific dietary requirements.