



BOWOOD PANTRY PICNIC MENU & ORDER FORM

29.5 per person

Order a delicious picnic to take on your day out! Your alfresco feast will be freshly prepared by our team of chefs and presented in a Bowood Jute Bag (one per couple) for you to keep afterwards and use time and time again.

Simply place your picnic order with Hotel Reception, a minimum of 48-hours in advance, and your picnic will be available to collect from 11:00am.

Name: _____ Date Required: _____ Time Required: _____ No. of Guests: _____

Sandwiches

Freshly cut on White Bloomer, Wholemeal or Gluten Free Bread. Please select one option per person:

- Clarence Court Egg Mayonnaise, Watercress (EG, G, V)
- Coronation Chicken, Baby Gem Lettuce (EG, G)
- Smoked Salmon, Crème Fraîche, Cucumber (D, F, G)
- Honey Roasted Ham, English Mustard (G, M)

Pantry Snacks:

Please select two options per person:

- Wiltshire Pork & Apple Sausage Roll (D, EG, G) (GF Option)
- Scotch Egg (D, EG, G) (GF Option)
- Red Onion, Spinach & Goat's Cheese Tart (D, EG, G, SL, V) (GF Option)
- Three Cured Meats, Pickles (G, SL) (GF Option)
- Three Local Cheeses, Quince, Crackers (D, G, V) (GF Option)

Salad:

Please select two options per person:

- Tomato & Basil Salad (D, GF, V)
- Crisp Baby Gem & Parmesan Salad (D, EG, GF, V)
- New Potato & Spring Onion Salad (GF, M, V)
- Coleslaw (EG, GF, V)

Dessert:

- Freshly Baked Scone, Bowood Jam, Clotted Cream (D, EG, G, V) (GF Option)
- Chocolate Brownie (D, EG, G, V) (GF Option)
- Fresh Estate Strawberries (GF, VG)

Water:

Please select a Bottle of Still Water or Bottle of Sparkling Water per person

Soft Drinks:

Please select one option per person:

- Sanpellegrino - Lemon or Orange (330ml)
- Coke or Diet Coke (330ml)
- Fentimans Rose Lemonade (275ml)
- Frobisher's Fruit Juice (250ml) - Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit or Tomato

Please advise of any specific allergies or dietary requirements when ordering your picnic.

Every effort is made to ensure our dishes are allergen free, but there may be a possibility of cross contamination in a busy kitchen environment.

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