



**BOWOOD**  
HOTEL, SPA AND GOLF RESORT

## FESTIVE VEGAN AFTERNOON TEA MENU

Available from 28th November 2022 to 4th January 2023, from 2:00pm to 5:00pm

### Selection of Sandwiches:

Red Pepper Hummus, Grilled Courgette (G, VG)  
Heritage Beetroot, Red Cabbage Coleslaw (G, VG)  
Coronation Chickpea, Baby Gem (G, VG)  
Plum Tomato, Vegan Feta (G, VG)

### Savoury Treat:

Spiced Lentil Croquette (VG)

### Home-Made Scones:

Plain and Orange & Cranberry Scones, Mulled Fruit Jam,  
Vegan Cream (G, SL, VG)

### Selection of Pâtisserie:

Carrot & Pistachio Cake (G, N, VG)  
Blackberry Cheesecake (VG)  
Mini Mince Pie (G, SL, VG)  
Festive Flapjack (VG)  
Vegan Chocolate Mocha Cake (G, mVG)

### 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.

**35 per person**

### Celebrate in style by adding a glass of:

Mulled Wine - 5 per glass  
Prosecco - 5 per glass

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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.

(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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