

CAFÉ BOWES

at The Bowes Museum

Group Catering

Make your group visit extra special and relaxing by pre-ordering your catering and eat together in a private dining area at a time convenient to you.

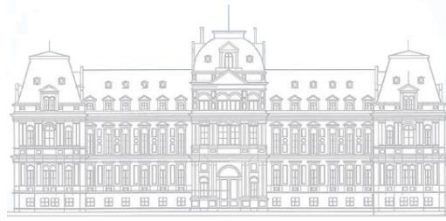
Please choose one option for your whole group from the menu below, making one payment for the whole group no later than 14 days in advance of your visit. This will be taken as your final numbers and is non-refundable should numbers decrease. If you wish to order additional catering after your payment please contact us no later than 48 hours before your visit and we will do our very best to accommodate you.



Café Bowes aims to cater for all dietary requirements. Please tell us if you have any allergies or if we can adapt any of our dishes to suit your needs. We do have gluten free, vegan and vegetarian options.

(C)Crustaceans **(Cl)**Celery **(D)**Dairy **(E)**Eggs **(F)**Fish **(G)**Gluten **(GF)**Gluten Free **(L)**Lupin **(M)**Molluscs – Squid, Octopus, Mussels, Cockles **(Mt)**Mustard – English, Dijon, Wholegrain, French **(N)**Nuts **(P)**Peanuts **(SS)**Sesame Seeds **(S)**Sulphites **(Sb)**Soya Beans **(Ve)**Vegan





CAFÉ BOWES

at The Bowes Museum

Light Menu

(G, D, E)

Tea or Coffee

Served with Homemade Shortbread
£5.00 per person

(G, E, D, S)

Homemade Fruit Scone

Served with Jam, Fresh Cream and Tea or Coffee
£8.50 per person

(D, E, F, G, Mt, N, S, Sb)

Sandwich and Cake Selection

Served with Tea or Coffee
£14.00 per person
Add Soup for £2.50 per person

(D, E, F, G, Mt, N, S, Sb)

Soup and Sandwich Selection

Served with Tea or Coffee
£14.00 per person
Add Cake for £2.50 per person

(D, E, F, G, Mt, N, S, Sb)

Afternoon Tea

Ham, Cheese, Salmon & Cucumber Finger Sandwiches, Homemade Mini Scones with Tiptree Preserves & Cream, 'Swan Shortbread' & Selection of Homemade Sweet Treats, served with Tea or Coffee.

£20.50 per person

Quarter Bottles of Prosecco are available for an additional £8 per person

Café Bowes aims to cater for all dietary requirements. Please tell us if you have any allergies or if we can adapt any of our dishes to suit your needs. We do have gluten free, vegan and vegetarian options.

(C)Crustaceans (Cl)Celery (D)Dairy (E)Eggs (F)Fish (G)Gluten (GF)Gluten Free (L)Lupin (M)Molluscs – Squid, Octopus, Mussels, Cockles (Mt)Mustard – English, Dijon, Wholegrain, French (N)Nuts (P)Peanuts (SS)Sesame Seeds (S)Sulphites (Sb)Soya Beans (Ve)Vegan





CAFÉ BOWES

at The Bowes Museum

Lunch Menus

The Swan Two Course

£23.50 per person

(D, E, F, G, Mt, N, S, Sb)

Roast Breast of Chicken

Lemon & Thyme Stuffing, Creamed Savoy Cabbage,
Rosemary Roasted Potatoes, Rich Roast Gravy

(Ve, Sb)

Aubergine & Vegetable Lasagne

Creamed Savoy Cabbage, Rosemary Roasted
Potatoes

(G, D, E)

Chocolate Tart

Thick Cream, Black & Cherry Compote

Served with Tea & Coffee

The Bowes Buffet

£25.50 per person

(G, D, E,)

Cold Roast Ham

Seasonal Vegetable Quiche
Mozzarella, Tomato & Basil Salad

(G, D, E,)

Coleslaw

Salad Leaves

Selection of Breads

(D, E,)

Chocolate Brownie

Vanilla Meringue

Served with Thick Cream & Fruit Compote

Served with Tea & Coffee

Café Bowes aims to cater for all dietary requirements. Please tell us if you have any allergies or if we can adapt any of our dishes to suit your needs. We do have gluten free, vegan and vegetarian options.

(C)Crustaceans (Cl)Celery (D)Dairy (E)Eggs (F)Fish (G)Gluten (GF)Gluten Free (L)Lupin (M)Molluscs – Squid, Octopus, Mussels, Cockles (Mt)Mustard – English, Dijon, Wholegrain, French (N)Nuts (P)Peanuts (SS)Sesame Seeds (S)Sulphites (Sb)Soya Beans (Ve)Vegan

