



CAFÉ BOWES

at The Bowes Museum

GROUPS MENU

Make your group visit extra special and relaxing by pre-ordering your catering, allowing you to 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 a payment for everyone one month in advance of your visit. This will be taken as your final group number and is non-refundable should that 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

at The Bowes Museum

Light Menu

*Served from 10.00 until 12 noon,
Monday to Saturday*

(G, N)

Tea and Biscuits £3.50pp

Selection of Biscuits served with Mad Hatter Tea and Fairtrade Coffee

(D, G)

Tea and Scones £5.50pp

Freshly Baked Fruit Scones served with Jam and Thick Organic Cream, Mad Hatter Tea and Fairtrade Coffee

(D, G, N, SOx)

Tea and Sandwiches £9.95pp

Selection of Freshly Prepared Sandwiches with an assortment of Cakes, Mad Hatter Tea and Fairtrade Coffee

(D, G, N, SOx)

Tea and Soup £9.95pp

Selection of Freshly Prepared Sandwiches with our Homemade Soup of the Day, Mad Hatter Tea and Fairtrade Coffee

Café Bowes Afternoon Tea

Served from 2.00 until 3.45

(D, G, N, SOx)

£14.95

Selection of Freshly Prepared Sandwiches, Local Farmhouse Sausages and Smokey Bacon in Puff Pastry, Selection of Mini Cakes, Miniature Fruit Scones with Strawberry Jam and Thick Organic Cream, Mad Hatter Tea and Fairtrade Coffee



CAFÉ BOWES

at The Bowes Museum

Lunch

(D, G, SOx)

The Strathmore

£17.95 Per Person

Main

Pot Roast Chicken

Vegetarian Option

Grilled Goat's Cheese with Roasted Mediterranean Vegetables, Date Flat Bread and Homemade Hummus

Served with

Marinated Cherry Tomatoes

Rocket and Rosemary Parmentier Potatoes

Dessert

Glazed Lemon Tart with Macerated Strawberries

Drinks

Mad Hatter Tea and Fairtrade Coffee

(D, G, SOx)

The Streatlam

£19.95 Per Person

Main

Cold Roast Meat Salad of Hand Carved Ham, Roast Free Range Chicken and Teesdale Beef

Vegetarian Option (V, D)

Individual Leek, Wild Mushroom and Yorkshire Blue Cheese Quiche

Served with

New Potatoes in Fresh Herb Dressing

Homemade Coleslaw, Mixed Leaf Salad, Tomato and Caper Salad with Fresh Crusty Bread

Dessert

Fresh Berry Pavlova with Thick Organic Cream and Fresh Berries

Drinks

Mad Hatter Tea and Fairtrade Coffee



CAFÉ BOWES

at The Bowes Museum

Wine

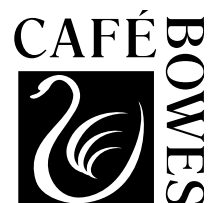
White Wine		175ml	Bottle
Picpoul de Pinet, 2013	<i>Domaine de Sol, Languedoc, France</i>	£5.50	£20.95
Slightly floral with green fruit, underlying citrus and lime.			
Chardonnay, 2013	<i>Domaine de Montmarin, Languedoc, France</i>	£5.50	£20.95
No oak, just clean fresh apple characters with a hint of honeysuckle.			
Rosé Wine			
Pinot Grigio, Sentito, 2010	<i>Italy</i>	£5.50	£20.95
Refreshingly soft, fruity rosé, great with food.			
Red Wine			
Cabernet Sauvignon. 2012	<i>Chile</i>	£5.50	£20.95
Cherry and raspberry with a hint of pepper.			
Merlot, 2013	<i>Domaine de Montmarin, Languedoc/Roussillon, France</i>	£5.50	£20.95
Delightfully soft, mellow, plummy fruits. Simple and well balanced.			
125ml is available for all the above		£3.95	

Sparkling Wines

Prosecco	<i>Delfina, Italy, NV</i>		£24.95
Aromatic apples and a soft delicate mousse.			
Jacques Boncoeur Brut NV			£39.95
Dry in style with classic apple and citrus fruit flavours. Clean and refreshing with persistent bubbles.			

Soft Drinks

Pure Orange Juice			£8.00 Per Jug
Elderflower Cordial with Sparkling Water			£10.00 Per Jug





CAFÉ BOWES

at The Bowes Museum

CAFÉ BOWES at The Bowes Museum

Prices correct at the time of going to print November 2019

Allergy Advice and Dietary Information

We have listed the allergens which are contained in our dishes. Please refer to the abbreviations listed below.

Please note that we are usually able to adapt most dishes to suit your personal requirements.

Gluten free bread is available.

(V) Vegetarian

(Vg) Vegan

(D) Dairy - Milk, Eggs, Cream

(G) Gluten – Flour, Wheat, Biscuits, Bread

(F) Fish – Salmon, Haddock

(C) – Crustaceans – Prawns

(M) Molluscs – Squid, Octopus, Mussels, Cockles

(Md) Mustard – English, Dijon, Wholegrain, French

(Ce) Celery

(N) Nuts – including peanuts

(SS) Sesame Seeds

(SOx) Sulphur dioxide (Salt)

Local Suppliers used in Café Bowes

Acorn Dairy

Country Valley

Inshore Fisheries

McFarlane Family Butchers

The Moody Baker

Yorkshire Quality Foods

Mad Hatter Tea Company Ltd