



# Allergy Advice and Dietary Information

1. We have listed the Allergens which **are contained** in our dishes. Please refer to the abbreviations listed below.
2. Please note we are usually able to adapt most dishes to suit your personal requirements
3. Gluten free bread is available

**(V)** Vegetarian

**(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 mustards

**(Ce)** Celery

**(N)** Nuts – including peanuts

**(SS)** Sesame Seeds

**(S)** Sulphur Dioxide (Salt)

## Local Suppliers Used in Café Bowes

Acorn Dairy

Black Paw Brewery

Country Valley

Inshore Fisheries

Yorkshire Quality Foods

For further information, please do not hesitate to speak with a member of our team

# Christmas Lunch

Available 12.00–3.00, from 1 – 23 December

2 courses £17.95 | 3 courses £21.95

Vegan option available on request

Pre-Book Only

## To Begin

Salmon Gravlax

King Prawn Cocktail with Marie Rose Sauce

Grilled Goats Cheese with Cranberry Dressing

Soup of the day with Croutons

## The Main Event

Glazed Bacon wrapped Turkey Breast, Pancetta Brussel Sprouts, Honey Glazed Parsnips and Chestnut Stuffing.

Herb Crusted Topside of Beef with a Dijon Cream Sauce.

Sweet Potato, Chestnut and Stilton Wellington.

*Served with fondant potatoes, braised red cabbage and buttered baby carrots*

## To Finish

Traditional Christmas Pudding with Cream or Brandy Sauce

Raspberry Roulade with Winterberries and Cream

# Hot Drinks

## Fairtrade Coffee

Cafetière for 1	£2.95
Cafetière for 2	£4.75
Americano	£2.20
Cappuccino	£2.75
Latte	£2.75
Espresso	£1.90
Double Espresso	£2.35
<i>All available decaffeinated</i>	
<i>Soya Milk available on request</i>	

## Tea

Premium Tea	£2.20
Decaffeinated Tea	£2.40
Earl Grey	£2.40
Green Tea	£2.40
Peppermint Tea	£2.40
Cranberry & Raspberry Tea	£2.40

## Cadbury's Hot Chocolate

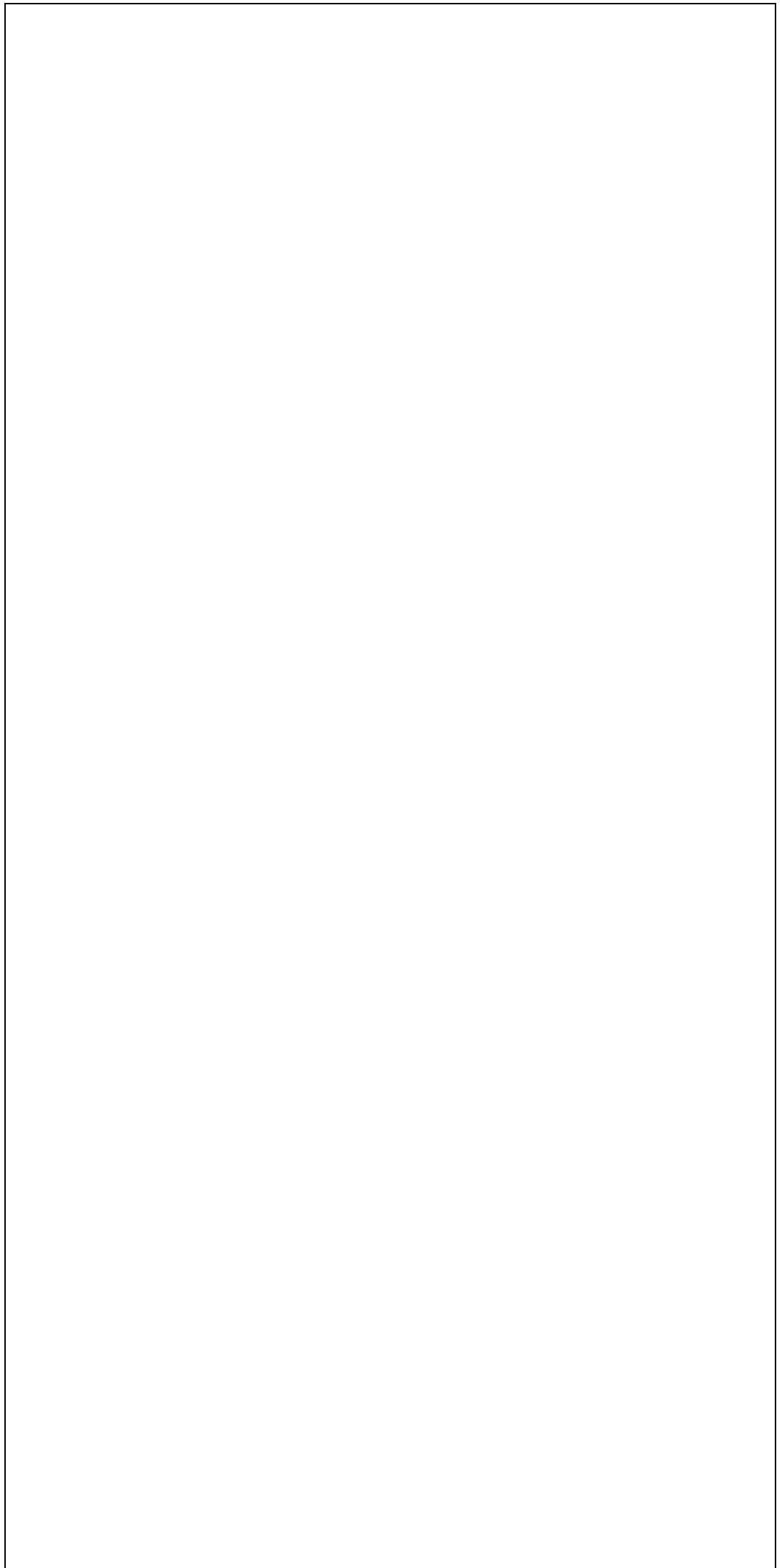
Hot Chocolate	£2.50
With Cream	£2.75
With Marshmallows	£2.75
With Cream & Marshmallows	£2.95

# Soft Drinks

<b>Mineral Water</b>	<b>£2.50</b>
Still or Sparkling	
<b>Traditionally Brewed Fentimans</b>	<b>£2.75</b>
Victorian Lemonade	
Rose Lemonade	
Seville Mandarin & Orange	
Ginger Beer	
Dandelion & Burdock	
Wild English Elderflower	
<b>Coke/Diet Coke</b>	<b>£2.50</b>
<b>Fresh Orange Juice</b>	<b>£2.50</b>
<b>Fresh Apple Juice</b>	<b>£2.50</b>
<b>Orange or Blackcurrant Squash</b>	<b>£1.00</b>

## Alternative Alcoholic Beverages

Bottled Beer (500ml)	£4.25
Lager (330ml)	£3.75
Cider. (568ml)	£4.25
Mulled Wine	£2.95



# Daily Menu

## Breakfast Menu served 10.00 until Noon

**Breakfast Rolls** (D) (G) (N) **£4.95**

Choose from Cumberland Sausage, Bacon or Fried Free-Range Eggs

**Full English** (D) (G) (N) (S) **£7.95**

Bacon, Cumberland Sausage, Black Pudding, Tomato, Mushrooms, Fried Free-Range Egg, Baked Beans & Toast

**Eggs Anyways** (D) (G) (N) **£4.95**

Scrambled, Poached or Fried Eggs served on Toast

**Soup served until 4.00** (D) (G) (Ce) (N) **£4.95**

Homemade Soup of the Day with Bread Roll

**Sandwiches served until 4.00** **£5.95**

*Served in Seeded Wholemeal Bread with a Honey & Mustard Dressed Salad Garnish and Crisps*

Home-Cooked Yorkshire Ham & Pease Pudding (D) (G) (Md) (Ce) (N)

Wensleydale Cheese with Onion Relish (D) (G) (N)

Prawn Marie Rose Baguette (G) (N) (C) **£6.50**

**Hot Sandwiches** **£5.95**

Turkey & Stuffing Baguette (G) (N) (S)

BBQ Pulled Pork Baguette (G) (N) (S)

**Add a portion of Chunky Chips** (N) **£2.50**

## Lunch Menu Noon until 3.00

**Yorkshire Rarebit** (D) (G) (Md) (Ce) (N) **£7.95**

Bacon, Cheese, Slow Roast Tomato & Tomato Chutney (without bacon) **£6.95**

**Café Bowes Chowder** (D) (G) (F) (C) (M) (Ce) (N) (S) **£9.95**

Natural Smoked Haddock, Leeks, Potatoes, Prawns, Shellfish, Pancetta, Cod, Flat Leaf Parsley & Bread Roll

**Roast Turkey Breast ~ Subject to availability** (N) (D) (G) (S) **£12.95**

Glazed Bacon wrapped Turkey Breast, Pancetta Brussel Sprouts, Honey Glazed Parsnips, Fondant Potatoes, Yorkshire Pudding & Chestnut Stuffing with a Delicious Festive Gravy

**Sweet Potato Wellington** (V) (D) (G) **£9.95**

Herb Mash, Creamy Leek Sauce

**Smoked Salmon with King Prawns Salad** (F) (D) **£8.95**

Served with Horseradish Cream & Lime Vinaigrette

**Goats Cheese Salad** (D) (G) (S) **£8.50**

With Pitta Bread & Hummus

**PLEASE ALSO - CHECK OUR DAILY SPECIALS BOARD!**

## **Children's Menu Noon till 3pm - £4.95**

Ham or Cheese Sandwich, (D) (G) (Ce) (N)

Crisps, Piece of Fruit & Glass of Squash

Sausage, Chips & Beans (S) (G)

Tomato & Basil Pasta (S) (G)

## **Christmas Café Bowes Afternoon**

**£17.50**

**Tea for Two Served 2pm – 3.45** (D) (G) (F) (C) (M) (Md) (Ce) (N)

Open Prawn, Turkey & Cranberry, Wensleydale Cheese &

Onion Relish Sandwiches, Festive Scones, Dainty Desserts,

Mince Pies & Mulled Wine, Premium Tea or Fairtrade Coffee

## **Home Bakes & Lighter Options**

Homemade Mature Cheddar Cheese Scone (D) (G) (Md) (N)

**£2.50**

Homemade Fruit Scone with Preserve (D) (G) (N)

**£2.50**

Cream Scone (D) (G) (N)

**£2.75**

Toasted Teacake (D) (G) (N)

**£2.30**

Tray Bakes

**£1.80**

Biscuits

**from £1.50**

Cakes

**from £3.50**

*Thank you for visiting Café Bowes.*

*Do not forget you can follow sign up to our free monthly e-newsletter for updates and special offers.*

# Wine List

**White Wine** **175ml Bottle**  
**Touraine Sauvignon, 2013** **£4.75   £19.95**

*Loire Valley, France*

Fresh, classic green fruit style, notes of citrus & grapefruit.

**Chardonnay, 2013** **£4.75   £19.95**

*Domaine de Montmarin, Languedoc, France*

No oak, just clean fresh apple characters & a hint of honeysuckle.

**Picpoul de Pinet, 2014** **£4.75   £19.95**

*Domaine de Sol, Languedoc, France*

Slightly floral with green fruit & underlying citrus & lime.

**Rosé Wine** **175ml Bottle**

**Pinot Grigio, Sentito, 2014** **£4.75   £19.95**

*Italy*

Refreshingly soft, fruity rosé, great with food.

**Red Wine** **175ml Bottle**

**Cabernet Sauvignon, 2012** **£4.75   £19.95**

*Chile*

Cherry & raspberry with a hint of pepper.

**Chateau La Roca, 2012** **£4.75   £19.95**

*Cotes du Roussillon, France*

Luscious blend of Syrah & Grenache, mature red autumn fruits, subtle spice, with smooth long lingering finish.

**Merlot, 2013** **£4.75   £19.95**

*Domaine de Montmarin, Languedoc/Roussillon, France*

Delightfully soft, mellow plummy fruits. Simple well balanced.

**125ml is available for all the above** **£3.25**

**Sparkling Wine** **Bottle**

**Prosecco** **£24.95**

*Delfina, Italy, NV*

Aromatic apples & a soft delicate mousse.

**Champagne**  
**Jacques Boncoeur Brut NV** **£29.95**

Dry in style with classic apple and citrus fruit flavours. Clean & refreshing with persistent bubbles.