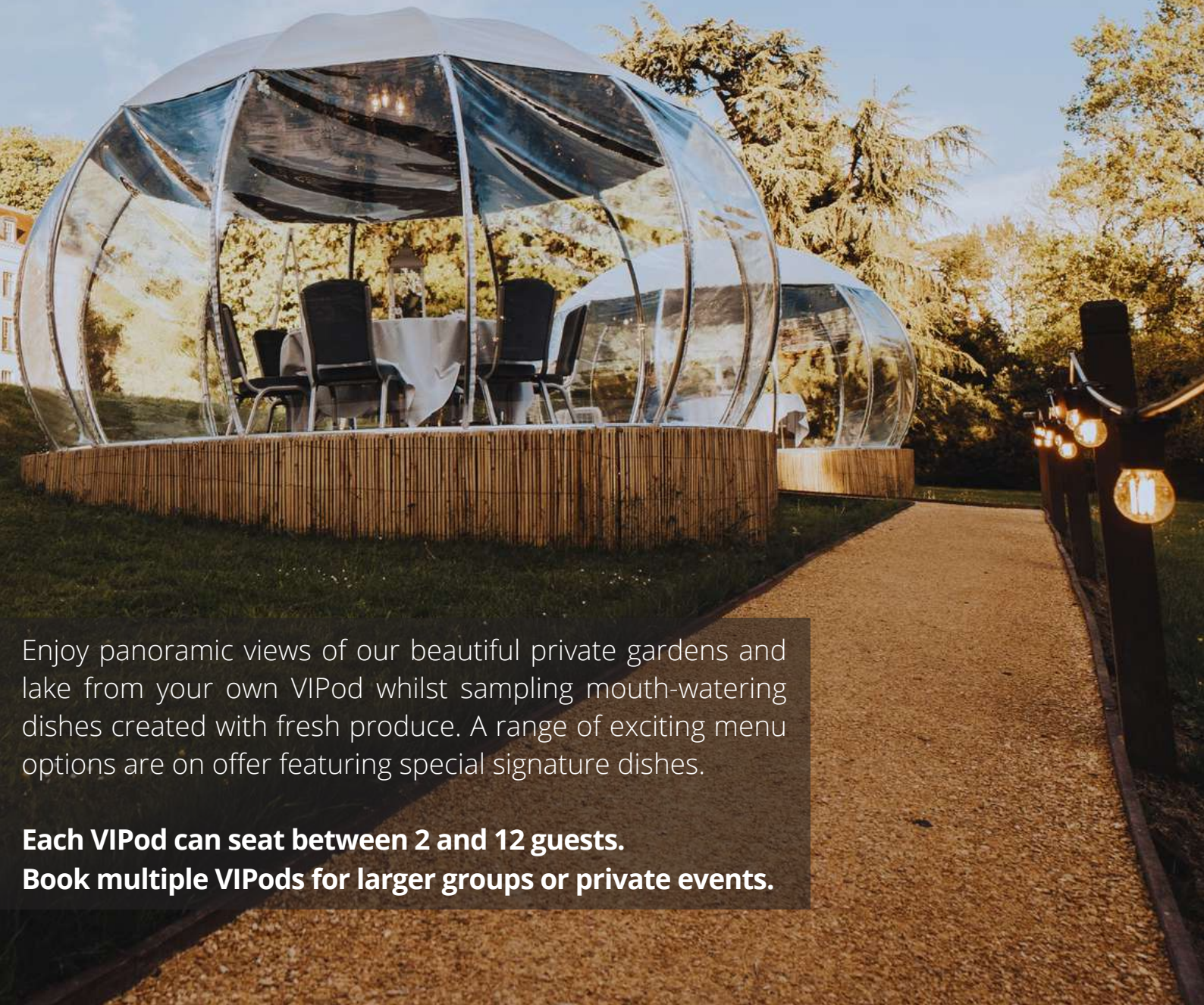


Exclusive Dining At Bowden Hall

LAKE SIDE
VIP  D



Enjoy panoramic views of our beautiful private gardens and lake from your own VIPod whilst sampling mouth-watering dishes created with fresh produce. A range of exciting menu options are on offer featuring special signature dishes.

**Each VIPod can seat between 2 and 12 guests.
Book multiple VIPods for larger groups or private events.**

Please note that these are **sample menus** and may be **subject to change**. This is due to UK supply issues affecting all restaurants and supermarkets.

Book online up to an hour before any session start time at www.mercuregloucester.co.uk/vipod or call 01452 255012



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FAQ

Do prices included the meal cost?

Yes. Prices per person include meal costs and VIPod hire.

Do we need to pay a deposit?

We ask for a £10 per person deposit for up to 4 people.
A £5 per person deposit is required for bookings of 5 to 12 people.
This is payable when confirming your booking.

How do we make our final payment?

We ask for final payment 2 weeks prior to the booking date.
Last minute bookings will be asked to pay the full balance upon arrival.

Is there disabled/pushchair access?

We can accommodate wheelchair and pushchair access. For wheelchairs we recommend requesting our Mallard VIPod as it is the closest to the car park. Due to the design of the structures there is a metal pole to navigate on the floor of the door standing approximately 5cm tall.

Are your VIPods suitable for all weather?

Yes! The versatility of our VIPods allows them to be used all year round. Please be aware dangerously high winds causing problems in the local area may force closure for your safety. You will be offered a full refund/change of date or discounted seats in our restaurant.

Do you have heating?

Yes our VIPods are fully heated.

Do the VIPods get too hot?

Between our air conditioning unit and 6 roll up panels we can assure your experience isn't too hot.

Can we bring our dog?

Unfortunately we can not allow dogs inside our VIPods.

Do you have music in the pods?

We do have background music in each pod.

Do you allow confetti?

You can use real confetti. Please do not use artificial/plastic confetti.

Can we hang our own decorations?

You are welcome to hang your own decorations. We can only allow access 10 minutes before your session start time if the before is fully booked.

How can we attach decorations?

Please do not use sellotape. You are welcome to tie things to the pod metalwork or use bluetac.

Can we ask about alternative menu choices?

Of course. Please contact us and let us know your specific requirements prior to booking.

Brunch

Enjoy your 2.5 hour dining experience from 9:00 to 11:30

Monday - Thursday

Adult - £21.00 | Child - £13.00

Friday - Sunday (Inc Bank Holidays)

Adult - £26.00 | Child - £15.50

UPON ARRIVAL

SELECTION OF TWINNING'S SPECIALITY TEAS

Pure Peppermint, Lemon & Ginger, Pure Green Tea, Earl Grey, Pure Camomile, Raspberry & Cranberry

COFFEE

PASTRY BASKET

with a selection of Mini Croissants and Danish Pastries
Orange juice or Apple juice

PLEASE SELECT ONE OF THE FOLLOWING ITEMS

FULL ENGLISH BREAKFAST

Gloucester old spot sausage, bacon, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg.

VEGETARIAN FULL ENGLISH

Vegetarian sausage, spinach, haloumi, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg. (V)

EGGS BENEDICT

with toasted muffin, ham, poached egg and hollandaise sauce.

EGGS FLORENTINE

with toasted muffin, spinach, poached egg and hollandaise sauce.

EGGS ROYALE

with toasted muffin, Severn and Wye smoked salmon, poached egg and hollandaise sauce.

AMERICAN STYLE PANCAKES

with streaky bacon, maple syrup and mixed berries.

If you suffer from a food allergy or food intolerance, please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via a member of the team. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate prior to cooking.

(V) – Vegetarian (Ve) – Vegan

Lunch

Enjoy your 2.5 hour dining experience from 12:00 to 14:30

Monday - Thursday

Adult - £32.50 | Child - £17.50

Friday - Sunday (Inc Bank Holidays)

Adult - £37.50 | Child - £19.50

STARTERS

PLANT BASED ORIENTAL. 'NO DUCK' SALAD

with Hoisin sauce, noodles and sesame seeds.

SPICED PARSNIP AND APPLE SOUP

(VE) (GF)

CHEESY TORTILLA CHIPS, GUACAMOLE SOUR CREAM, SALSA

(GF) (V)

CHICKEN TIKKA KEBAB

with Raita and naan bread.

DUCK, PORK AND PORT PARFAIT

Plum and apple chutney and toasted sourdough.

MAIN COURSE

THAI PANANG VEGETABLE CURRY

with sticky rice. (VE)

BEER-BATTERED FISH

with chunky cut chips, mushy peas and tartare sauce.

KATSU CHICKEN

with sticky rice and curry sauce.

MOVING MOUNTAINS BURGER

with Chunky Chips, Babygem lettuce, salad and tomato relish. (VE)

CLASSIC 100% BRITISH BEEF BURGER

with Chunky Chips, Babygem lettuce, salad and tomato relish.
Add Cheese or Bacon.

GRILLED CHICKEN BURGER

with Chunky Chips, Babygem lettuce, salad and tomato relish.
Add Cheese or Bacon

STONE-BAKED 12" PIZZA

GOATS CHEESE, RED ONION, SPINACH (V)

OR

MARGHERITA, TOMATO, MOZZARELLA, HERBS, ROCKET (V)

CLASSIC CAESAR SALAD

with cos lettuce, anchovies, croutons, Caesar dressing and Italian cheese.

Add Grilled Chicken /King Prawn/ Haloumi

STONE-BAKED 12" PIZZA

ROASTED MEDITERRANEAN VEGETABLES, VEGAN CHEESE (VE)

OR

PEPPERONI

DESSERT

STICKY TOFFEE PUDDING

with sticky toffee sauce, custard or vanilla ice cream. (V)

JUDE'S ICE CREAM

Choose from vanilla, strawberry, chocolate, salted caramel or coconut..

FRESH FRUIT SALAD (V)

VANILLA CHEESECAKE

Mixed berries and Chantilly cream. (V)

CHOCOLATE AND SALTED CARAMEL TORTE

with Orange Creme Anglaise. (V)

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Afternoon Tea

Enjoy your dining experience from
12:00 to 14:30 or 15:00 to 17:00

Monday - Thursday

Adult - £25.00 | Child - £14.00

Friday - Sunday (Inc Bank Holidays)

Adult - £32.00 | Child - £17.00

UPON ARRIVAL

SELECTION OF TWINNING'S SPECIALITY TEA'S

Pure Peppermint, Lemon & Ginger, Pure Green Tea, Earl Grey, Pure Camomile, Raspberry & Cranberry

COFFEE

A SELECTION OF TRADITIONAL FINGER SANDWICHES ON JACKSON BAKERY WHITE AND MALTED BREAD

SEVERN AND WYE SMOKED SALMON WITH DILL MAYONNAISE

EGG AND CRESS MAYONNAISE

HAM AND MUSTARD

CORONATION CHICKEN

A WIDE SELECTION OF CAKES INCLUDING SCONES

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Dinner

Enjoy your 2.5 hour dining experience from 17:30 to 20:00 or
20:30 to 23:00

Monday - Thursday

Adult - £35.00 | Child - £19.50

Friday - Sunday (Inc Bank Holidays)

Adult - £47.00 | Child - £25.00

STARTERS

IBERICO PORK CROQUETTES

with tomato relish and rocket.

BEETROOT-CURED SALMON GRAVLAX

with potato salad, horseradish and
pickled cucumber. (GF)

SPICED PARSNIP AND APPLE SOUP

(Ve) (GF)

SAUTEED CHILLI AND GARLIC KING PRAWNS

with warm crusty bread.

DUCK, PORK AND PORT PARFAIT

Plum and apple chutney and toasted
sourdough.

MAIN COURSE

THAI PANANG VEGETABLE CURRY

with sticky rice. (VE)

BRAISED BEEF BOURGUIGNON

with horseradish mash, carrots,
roasted root vegetables.

KATSU CHICKEN

with sticky rice and curry sauce.

CHINESE SWEET AND STICKY PORK BELLY

with Five-spice mash and
creamed spinach.

SPINACH AND RICOOTTA RAVIOLI

with sage butter and grated
parmesan. (V)

GRILLED SALMON

with buttered new potatoes,
caper butter and watercress. (GF)

MOVING MOUNTAINS BURGER

with Chunky Chips, Babygem
lettuce, salad and tomato relish.
(VE)

CLASSIC 100% BRITISH BEEF BURGER

with Chunky Chips, Babygem
lettuce, salad and tomato relish.

GRILLED CHICKEN BURGER

with Chunky Chips, Babygem
lettuce, salad and tomato relish.

Add Cheese or Bacon

DESSERT

BREAD AND BUTTER PUDDING

with custard or vanilla ice cream.
(V)

CHOCOLATE AND SALTED CARAMEL TORTE

with Orange Creme Anglaise.
(V)

STICKY TOFFEE PUDDING

with sticky toffee sauce, custard or
vanilla ice cream. (V)

BLACKBERRY AND APPLE CRUMBLE

with coconut ice cream.
(Ve) (GF)

VANILLA CHEESECAKE

Mixed berries and Chantilly cream.
(V)

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Child Menu

Child prices offer a smaller portion of the main menu courses. However to add a wider variety we can also offer the following menu.

STARTER

GARLIC BREAD

GARLIC BREAD WITH CHEESE

CHEESY TORTILLA CHIPS
with Guacamole, Sour Cream and Salsa.

BREAD ROLL

MAIN COURSE

CHEESEBURGER
with skinny fries.

FISH & CHIPS
with chunky chips and peas.

SAUSAGE & MASH
with onion gravy or baked beans.

MACARONI & CHEESE
(V)

GRILLED CHICKEN
with mash, vegetables and gravy.

SPAGHETTI BOLOGNESE

MILD CHILLI & RICE

DESSERT

ICE CREAM
with chocolate sauce.

CHOCOLATE BROWNIE
with vanilla ice cream.

CHEESE & CRACKERS

FRESH FRUIT SALAD
(V)

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Special Dates

NEW YEAR'S DAY

January 1st

Start the year with a relaxing meal.

VALENTINES DAY

11th February to February 14th

The ultimate private experience for you and your partner with a rose petal table.

SPRING FORWARD

March 27th

Enjoy the first of brighter evenings in your own private VIPod.

EASTER

April 15th to April 18th

Enjoy a EGGstavagant experience with a Easter twist.

EARLY MAY BANK HOLIDAY

April 29th to May 2nd

An extended weekend offers the perfect opportunity to get together with loved ones.

PLATINUM JUBILEE

2nd June to 5th June

Fit for a queen. Enjoy a VIP experience with a British twist.

SUMMER BANK HOLIDAY

August 26th to August 29th

An extended weekend offers the perfect opportunity to get together with loved ones.

HALLOWEEN

October 28th to October 31st

Enjoy a spooky twist in your own R.I.P Pod.

CHRISTMAS CELEBRATIONS

December 1st to January 1st

The addition of the 2022 Christmas menu offers you and your loved ones a unique treat. Also open Christmas Eve and Boxing Day.

NEW YEAR'S EVE

December 31st

A unique experience for you and your loved ones to enjoy a private VIPod from 6pm to 1am.

Winter Gallery



Summer Gallery





LAKESIDE
VIP  D

Mercure Gloucester Bowden Hall
Bondend Road, Upton St Leonards, Gloucester, GL4 8ED