



# LAKESIDE PODS

Whatever you are celebrating, Mercure Gloucester Bowden Hall's dining pods are the perfect base for your special occasion.

Explore our different dining options and contact us to start planning your experience.

**BOOK YOUR PRIVATE  
DINING EXPERIENCE**

01452 255 012 (option 3)

[events@mercuregloucester.co.uk](mailto:events@mercuregloucester.co.uk)

# FREQUENTLY ASKED QUESTIONS

## **Do prices include the meal cost?**

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

## **Do we need to pay a deposit?**

We ask for a £10 per person deposit. This is payable when confirming your booking.

## **How do we make our final payment?**

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

## **Is there disabled/pushchair access?**

We can accommodate wheelchair and pushchair access. Please let us know beforehand if you require wheelchair access.

## **Are your pods suitable for all weather?**

Yes! The versatility of our pods 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 pods are fully heated. However, please note these are outdoor features and access to the main hotel and toilets does require you to go outside.

## **Do the pods get too hot?**

The pods are fully air conditioned!

## **Can we bring our dog?**

Yes, we allow dogs.

## **Do you have music in the pods?**

We do have pre-set background music in each pod.

## **Do you allow confetti?**

You can use biodegradable 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 session before is fully booked.

## **How can we attach decorations?**

Please do not use Sellotape or Blu Tac. You are welcome to tie things to the pod metalwork or use White Tac.

## **Can we ask about alternative menu choices?**

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

**LAKE SIDE**  
PODS

# BRUNCH MENU

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

Friday to Sunday

Adult - £22 per person

Children - £15 per person

## UPON ARRIVAL

### SELECTION OF TWINNINGS SPECIALITY TEAS

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

### COFFEE

### ORANGE JUICE OR APPLE JUICE

59 kcal per 125ml or 51 kcal per 125ml

### PASTRY BASKET

854 kcal per person

## CHOOSE FROM ONE OF THE FOLLOWING

### FULL ENGLISH BREAKFAST

594 kcal

Sausage, bacon, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg.

### VEGETARIAN FULL ENGLISH (V)

706 kcal

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

### VEGAN FULL ENGLISH (Ve)

551 kcal

Vegan sausage, flat mushroom, tomato, baked beans, hash browns, toasted sourdough.

### EGGS BENEDICT

607 kcal

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

### EGGS FLORENTINE

530 kcal

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

### AMERICAN STYLE PANCAKES

748 kcal

with streaky bacon and maple syrup.

*EU Food allergen information contained within menu items is available via a team member. All weights are approximate prior to cooking. All prices include VAT at the current rate.*

*FOOD ALLERGIES & INTOLERANCES:*

*Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.*

*CALORIES: Adults need around 2000 kcal a day.*

*(V) - Vegetarian (Ve) - Vegan (GF) - Gluten Free*

# LUNCH MENU

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

2 Course Meal - £29 per person    3 Course Meal - £36 per person    Children's Menu - £15

## STARTERS

### SELECTION OF WARM BREADS (V)

452 kcal

Olive oil and balsamic vinegar

### CHEESY TORTILLA CHIPS (GF) (V)

880 kcal

Guacamole, sour cream and salsa

### SEASONAL SOUP OF THE DAY (Ve)

159 kcal

Warm crusty bread

### DUCK RILLETTE

403 kcal

Toasted rustic loaf, cornichons

### THYME & CRANBERRY BAKED CAMEMBERT (V)

590 kcal

Rustic loaf, fig chutney

### PRAWN COCKTAIL

327 kcal

Marie rose sauce, baby gem

## MAIN COURSE

### GRILLED PORK LOIN STEAK

616 kcal

Braised red cabbage & apple, hasselback potatoes, tenderstem broccoli

### TOM'S STEAK & ALE PIE

967 kcal

Mashed potatoes, seasonal greens and gravy

### TRADITIONAL BATTERED FISH AND CHIPS

1116 kcal

Mushy peas and tartar sauce

### WILD MUSHROOM AND TRUFFLE LINGUINE (V)

821 kcal

Creamed wild mushrooms, grated cheese, rocket and truffle oil

### CLASSIS CAESER

471 kcal

Cos lettuce, anchovy, croutons, Caesar dressing, Italian cheese

### WINTER GRAIN SALAD (Ve)

309 kcal

With roasted winter vegetables and broad beans, honey mustard dressing

### STEAKHOUSE BURGER

1338 kcal

Beef patty, steakhouse sauce, bacon, Emmental cheese, gherkins, crispy onions and chunky-cut chips

### CRISPY BUTTERMILK FRIED CHICKEN BURGER

1462 kcal

Bacon, Emmental cheese, crispy onions, Heinz Korean BBQ sauce, and chunky-cut chips

### MEATLESS FARM BURGER (Ve)

838 kcal

Plant patty, steakhouse sauce, vegan cheese, crispy onions and chunky-cut chips

### ROASTED MEDITERRANEAN VEGETABLES 2-INCH STONE-BAKED PIZZA (Ve)

990 kcal

Vegan cheese

### MARGHERITA 12-INCH STONE-BAKED PIZZA (V)

789 kcal

Tomato, mozzarella, herbs and rocket

### PEPPERONI 12-INCH STONE-BAKED PIZZA

883 kcal

## DESSERT

### FRESH FRUIT SALAD (Ve) (GF)

94 kcal

### JUDES VANILLA ICE CREAM (Ve) (GF)

136 kcal

### STICKY TOFFEE PUDDING (GF)

766 kcal

Sticky toffee sauce and custard

### RHUBARB & GINGER CHEESECAKE (Ve) (GF)

474 kcal

Rhubarb compote

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# AFTERNOON TEA MENU

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

Adult - £25 per person

Children - £12.50 per person

## UPON ARRIVAL

### SELECTION OF TWINNINGS SPECIALITY TEAS

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

TUNA, SPRING ONION, CRACKED BLACK PEPPER AND MAYONNAISE

EGG AND CRESS MAYONNAISE

HAM AND MUSTARD

MATURE CHEDDAR AND CHUNKY PICKLE

## WARMED PLAIN SCONES WITH CLOTTED CREAM & JAM

## A SELECTION OF CAKES

CHOCOLATE TART

COFFEE AND WALNUT CAKE

LEMON MERINGUE PIE

RED VELVET

1859 total kcal per person

**Gluten Free & Vegan options available on request (must be pre-booked)**



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# DINNER MENU

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

Sun to Thurs Adult - £36 per person

Fri & Sat Adult - £39.50 per person

Children's Menu - £15 per person

## STARTERS

### SEASONAL SOUP OF THE DAY (Ve)

463 kcal

Warm crusty bread

### PRAWN COCKTAIL

327 kcal

Marie rose sauce, baby gem

### DUCK RILLETTE

403 kcal

Toasted rustic loaf, cornichons

### CHEESY TORTILLA CHIPS (GF) (V)

880 kcal

Guacamole, sour cream and salsa

### SRIRACHA HOT WINGS

*Choose Between*

BUTTERMILK CHICKEN 541 kcal

*or*

QUORN 272 kcal (Ve)

### SELECTION OF WARM BREADS (V)

452 kcal

Olive oil and balsamic vinegar

### CRISPY SQUID

546 kcal

Aioli

### THYME & CRANBERRY BAKED CAMEMBERT

590 kcal

Rustic loaf, fig chutney

## MAIN COURSE

### GRILLED PORK LOIN STEAK

616 kcal

Braised red cabbage & apple. hasselback potatoes, tenderstem broccoli

### TOM'S STEAK & ALE PIE

967 kcal

Mashed potatoes, seasonal greens and gravy

### CHICKEN & PRAWN PAD THAI

444 kcal

Toasted peanuts

### STEAKHOUSE BURGER

1338 kcal

Beef patty, steakhouse sauce, bacon, Emmental cheese, gherkins, crispy onions and chunky-cut chips

### WILD MUSHROOM AND TRUFFLE LINGUINE (V)

821 kcal

with creamed wild mushrooms, grated cheese, rocket and truffle oil

### KATSU CURRY

*Choose Between*

BUTTERMILK CHICKEN 738 kcal

*or*

QUORN 658 kcal (Ve)

with steamed rice and curry sauce

### TRADITIONAL BATTERED FISH AND CHIPS

1116 kcal

Mushy peas and tartar sauce

### WILD MUSHROOM AND TRUFFLE LINGUINE (V)

821 kcal

Creamed wild mushrooms, grated cheese, rocket and truffle oil

### CRISPY BUTTERMILK FRIED CHICKEN BURGER

1462 kcal

Bacon, Emmental cheese, crispy onions, Heinz Korean BBQ sauce, and chunky-cut chips

### MEATLESS FARM BURGER (Ve)

838 kcal

Plant patty, steakhouse sauce, vegan cheese, crispy onions and chunky-cut chips

### MARGHERITA 12-INCH STONE- BAKED PIZZA (V)

789 kcal

Tomato, mozzarella, herbs and rocket.

### ROASTED MEDITERRANEAN VEGETABLES 2-INCH STONE- BAKED PIZZA (Ve)

990 kcal

Vegan cheese

### PEPPERONI 12-INCH STONE-BAKED PIZZA

883 kcal

## DESSERT

### RHUBARB AND GINGER CHEESECAKE (Ve) (GF)

474 kcal

with rhubarb compote

### JUDES VANILLA ICE CREAM (Ve) (GF)

136 kcal

### FRESH FRUIT SALAD (Ve) (GF)

94 kcal

### STICKY TOFFEE PUDDING (GF)

766 kcal

with sticky toffee sauce and custard

### WHITE CHOCOLATE & RASPBERRY BLONDIE

721 kcal

### BAKED PEAR TART

721 kcal

Vanilla ice cream, toffee sauce

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# CHILDREN'S MENU

## STARTERS

**GARLIC BREAD (V)**

*296 kcal*

**CHEESY TORTILLA CHIPS (V) (GF)**

*375 kcal*

with guacamole, sour cream and salsa.

**SELECTION OF WARM BREADS (V)**

*141 kcal*

## MAIN COURSE

**SAUSAGE & MASH**

*546 kcal*

with onion gravy or baked beans.

***Can be served Vegan.***

**GRILLED CHICKEN**

*365 kcal*

with mash, vegetables and gravy.

**MARGHERITA PIZZA (V)**

*400 kcal*

**CHEESEBURGER**

*926 kcal*

with chunky-cut chips.

**FISH & CHIPS**

*1091 kcal*

with chunky-cut chips and peas.

**MACARONI & CHEESE (V)**

*444kcal*

## DESSERT

**JUDES ICE CREAM**

*157 kcal*

2 scoops of vanilla with  
chocolate sauce.

**FRESH FRUIT SALAD**

*79 kcal*

**CHOCOLATE BROWNIE**

*245kcal*

**LITTLE JUDE'S ROCKET LOLLY**

*254 kcal*

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